

ALL DAY SWEETS

WITH SWEET CHILI SAUCE

MISO BANANA BREAD 5
HOMEMADE BANANA BREAD WITH MISO AND CHOCOLATE

YUZU CHEESECAKE 7,5
HOMEMADE CHEESECAKE WITH YUZU AND LIME ZEST

MATCHA KINPATSU 7,5
HOMEMADE BLONDIE WITH WHITE CHOCOLATE, CRANBERRIES,
WALNUTS AND MATCHA GANACHE

VEGAN AFFOGATO 6,5
A SHOT OF HOT ESPRESSO POURED OVER A SCOOP OF VEGAN COCONUT ICE CREAM

WANT TO HOST AN EVENT AT THE JAPANNER? EMAIL US AT INFO@DEJAPANNER.COM



FOOD MENU



DE JAPANNER ALBERT CUYPSTRAAT 228 1073 BN AMSTERDAM 020 233 99 39 DE JAPANNER ALBERT CUYPSTRAAT 228 1073 BN AMSTERDAM 020 233 99 39

EDAMAME

DE JAPANNER WEST BILDERDIJKSTRAAT 203 1053 KS AMSTERDAM 020 776 55 35

DE JAPANNER STRANDEILAND PAMPUSLAAN 505 1087 HP AMSTERDAM 06 84 38 45 81

LUNCH 12:00 - 16:00

SANDWICHES

KATSU SANDO WITH FRIES SANDWICH WITH FRIED CHICKEN CUTLET, JAPANESE BBQ SAUCE, EGG SALAD, CABBAGE AND FRIES

EGG SALAD SANDO WITH FRIES SANDO WITH EGG SALAD, TOMATO, CABBAGE AND FRIES

DONBURI

BULGOGI BEEF DON
BOWL OF STEAMED WHITE RICE WITH GRILLED BULGOGI BEEF, ONION AND KIMCHI.

13,5

SALMON TERIYAKI DON
BOWL OF STEAMED WHITE RICE WITH GRILLED SALMON TERIYAKI, EDAMAME BEANS
TOPPED OFF WITH FRESH SPRING ONION

13,5

BAD HUNTER DON
BOWL OF STEAMED WHITE RICE WITH GRILLED VEGGIES OF THE DAY

12,5

SIDES

YOUNG SOY BEANS WITH MALDON SALT

SPINACH SALAD
RAW SPINACH WITH FRESH SESAME DRESSING

SALMON TATAKI
SEARED AND THINLY SLICED SALMON FILET WITH KIZAMI WASABI, SAKURA CRESS AND PONZU

9

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DINNER 17:00 - 21:30

NNN	BURI	TN	SHARE	•

BULGOGI BEEF DON
BOWL OF STEAMED WHITE RICE WITH MARINATED
AND GRILLED BULGOGI BEEF AND VEGGIES 13.5

SALMON TERIYAKI DON
BOWL OF STEAMED WHITE RICE WITH MARINATED
AND GRILLED SALMON TERIYAKI AND VEGGIES 13,5

BAD HUNTER DON
BOWL OF STEAMED WHITE RICE WITH MARINATED
AND GRILLED VEGGIES OF THE DAY 12,

CHOPSTICK FOOD

EDAMAME YOUNG SOY BEANS WITH MALDON SALT

SPINACH SALAD RAW SPINACH WITH HOMEMADE SESAME DRESSING

SALMON TATAKI SEARED AND THINLY SLICED SALMON WITH KIZAMI WASABI, SHISO CRESS AND PONZU

BONITO TUNA TATAKI
SEARED AND THINLY SLICED BONITO WITH GARLIC,
GINGER, ONION, SHISO AND PONZU 10.5

BEEF TATAKI SEARED AND THINLY SLICED BEEF WITH GARLIC CHIPS, GINGER AND SESAME PONZU 9

HIRATAKE MUSHROOMS STEAMED AND PAN FRIED DYSTER MUSHROOMS WITH SOY, SAKE, BUTTER, GINGER AND SPRING ONION NASU DENGAKU FLASH FRIED EGGPLANT, GRILLED IN THE OVEN WITH A MISO GLAZE

CHICKEN KATSU BREADED CHICKEN CUTLET WITH JAPANESE BARBECUE SAUCE

IKA FRENCH FRIES SQUID FRENCH FRIES WITH SPICY MAYO

MISO ZAKANA
GRILLED SEASONAL WHITE FISH MARINATED IN MISO
FOR 48 HOURS
9,5

SAIKORO BEEF STEAK
PAN FRIED DICED BEEF SERVED WITH TWO
SAUCES

URAMAKI

5

INSIDE OUT SUSHI ROLLS
- SALMON/AVOCADO/CUCUMBER
- EBI FRY/JAPANESE MAYO

- GREEN ASPARAGUS/AVOCADO/CUCUMBER - TOSA MAKI (BONITO/SHISO/CUCUMBER) 7 (1/2 ROLL) / 11 (1 ROLL)

SWEETS

YUZU CHEESECAKE CHEESECAKE WITH YUZU AND LIME ZEST 7

MATCHA KINPATSU
A BLONDIE WITH CRANBERRY, WALNUTS, AND A
WHITE CHOCOLATE MATCHA GANACHE
7

VEGAN AFFOGATO
A SHOT OF HOT ESPRESSO POURED OVER
A SCOOP OF VEGAN COCONUT ICE CREAM
6.

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