

アルコール

ALCOHOLIC DRINKS

Beer

Kirin (draft)	0,5l	75,-
Kirin (draft)	0,3l	55,-
Asahi (bottle)	0,33l	69,-
Sapporo (bottle)	0,33l	69,-

Chu-hi

drink made from vodka and sparkling water:

Lemon chu-hi	0,24l	79,-
Strawberry chu-hi	0,24l	79,-

Wine

White (tramín červený)	0,15l	59,-
Red (merlot)	0,15l	59,-



Sake

check out our offer of our premium sake

Umeshu

sweet ume plum wine:

Straight (cold)	0,07l	49,-
Oyuwari (hot)	0,23l	89,-

ノンアルコール飲料

NON-ALCOHOLIC DRINKS

Sparkling water	0,25l	49,-
Apple juice 100%	0,25l	49,-
Yuzu oriental tonic	0,2l	59,-
San Pellegrino red orange	0,33l	59,-
San Pellegrino tangerine	0,33l	59,-
Ramune sweet japanese lemonade	0,20l	69,-

お茶

TEA

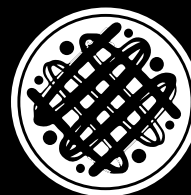
Cold

Oolong	0,3l	65,-
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Hot

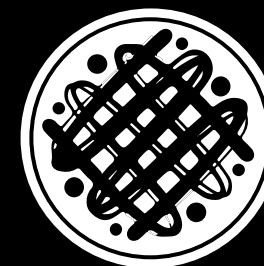
Hojicha	0,23l	45,-
Sencha	0,23l	45,-
Self matcha	0,3l	69,-

matcha tea made by traditional ritual



Chelčického 691/8, Ostrava

www.maidoostrava.cz



MAIDO
japonský streetfood

MENU

お好み焼き

OKONOMIYAKI

Butatama (Pork) 209,-
thin slices of pork belly,
okonomiyaki sauce,
mayonnaise, dried seaweed
aonori, flakes of dried
Tuna Katsuobushi
Allergens 1,3,4,6,10 350g

Ebitama (Shrimp) 225,-
thin slices of pork belly,
okonomiyaki sauce,
mayonnaise, dried seaweed
aonori, flakes of dried
Tuna Katsuobushi
Allergens 1,2,3,4,6,10 350g

Ikatama (Calamari) 219,-
calamari, okonomiyaki sauce,
mayonnaise, dried seaweed
aonori, flakes of dried
Tuna Katsuobushi
Allergens 1,3,4,6,10 350g

Kimchitama (Kimchi) 219,-
calamari, okonomiyaki sauce,
mayonnaise, dried seaweed
aonori, flakes of dried
Tuna Katsuobushi
Allergens 1,2,3,4,6,10 370g

**+ we advise to add extra
slices of pork belly + 15,-**

Mochi&Cheese 219,-
rice cake mochi, mozzarella,
okonomiyaki sauce,
mayonnaise, dried seaweed
aonori, flakes of dried
Tuna Katsuobushi.
Allergens 1,3,4,6,7,10 350g

**WHAT IS
OKONOMIYAKI?**

Base of okonomiyaki is a fresh
cabbage and dashi katsuo broth
made from dried tuna flakes and
kombu seaweed. Okonomiyaki are
usually topped with sweet, savoury
okonomi sauce, mayonnaise, aonori
seaweed and flakes of dried tuna.

一品

SMALL FOOD

Karaage 144,-
juicy pieces of chicken
thighs marinated in japanese
sauce, wasabi mayonnaise
Allergens 1,3,6,10,11 150g

Buta Cheese Maki 144,-
fried rolls made from pork belly
slices filled with cheese, covered
in panko, tonkatsu sauce
Allergens 1,3,7 150g

Shime saba sashimi 154,-
sashimi from marinated
mackerel served with soy sauce
and pickled ginger
Allergens 1,4,6 115g

Buta Kimchi 144,-
pork belly stir-fried with garlic,
kimchi and spring, served
with sesame seeds and cream
egg onsen tamago.
Allergens 1,2,3,4,6,11 200g

Mizuna salad 110,-
salad with mizuna, tofu,
white radish, apple and
our sesame dressing
Allergens 6,11 200g

Kimchi 94,-
our own made spicy salad
from pickled vegetables
and korean chilli
Allergens 2,4,11 100g

Miso shiru 84,-
soup made from miso paste
and served with tofu, spring
onion and wakame seaweed
Allergens 4,6 250g

Agedashi Mochi 90,-
fried rice cake mochi
served with dashi broth
and spring onion
Allergens 1,4,6 50g

Harumaki 140,-
spring rolls with shrimps,
mochi, edamame and cheese
2 pcs
Allergens 1,2,6,7

Yaki Gyoza 140,-
dumplings filled with
minced meat, spring onion
and cabbage
Allergens 1,3,6,11

Edamame 84,-
soy beans in husk
Allergens 6 120g

Japanese rice 60,-
200g

デザート

DESSERTS

Hojicha ice 74,-
our own made ice cream
from hojicha tea
Allergens 3,6 75g

**Black sesame cream 74,-
daifuku**
rice cake with cream from
soy milk and black sesame
Allergens 6,11 60g

**Matcha cream 74,-
daifuku**
rice cake with cream from
soy milk and matcha
Allergens 6 60g

Mochi Forest fruit 74,-
rice cake with cream from
soy milk and forest fruit
Allergens 6 60g

Mochi Salted caramel 74,-
rice cake with cream from
soy milk and salted caramel
Allergens 6,7 60g

Mochi Mango 74,-
rice cake with cream from
soy milk and mango
Allergens 6 60g

Mochi Hazelnut 74,-
rice cake with cream from
soy milk and hazelnut
Allergens 5,6 60g

Seasonal desserts
choose a great dessert from
our daily offer

おにぎり

ONIGIRI

Onigiri
choose a great snack from
our daily offer

