

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,-

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,-



Sake

check out our offer of our premium sake

Umeshu

sweet ume plum wine:

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

お茶

TEA

Cold

Oolong	0,3l	65,-
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Hot

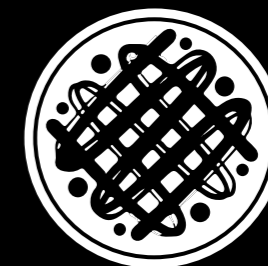
Hojicha	0,23l	45,-
Sencha	0,23l	45,-
Self matcha	0,3l	69,-

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 daifuku 74,-

rice cake with cream from soy milk and black sesame
Allergens 6,11 60g

Matcha cream daifuku 74,-

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

