



津波



VIEW ONLINE



焼鳥

YAKITORI - 2 PCS

Traditional Japanese chicken skewers grilled over low heat for pure, juicy flavor.

- 1 **NEGIMA - 340 rsd**
Chicken thigh with scallion glazed in tare — the classic yakitori pairing.
- 2 **MOMO - 340 rsd**
Tender chicken thigh, charcoal-kissed and coated in rich tare.
- 3 **SASAMI - 390 rsd**
Soft chicken breast in miso marinade, lightly caramelized on the grill.
- 3 **REBA BEKON - 440 rsd**
Chicken liver in bacon, miso glaze. Rich, smoky, umami.

串焼

KUSHIYAKI - 2 PCS

Japanese grill skewers of pork prepared in contemporary izakaya style.

- 4 **PORK BELLY / BUTA BARA - 440 rsd**
Crisp-edged pork belly with a soft center, finished in miso sauce.
- 5 **BUTA TORO - 440 rsd**
Juicy, marbled pork neck glazed in tare for deep umami.

愛物

AMONO

Refreshing, cold Japanese salads focused on clean, delicate aromas.

- 6 **SHIO CABBAGE - 300 rsd**
Fresh cabbage with a light sesame dressing.
- 7 **SPINACH GOMAE - 450 rsd**
Blanched spinach in a creamy sesame sauce.
- 8 **POTATO SARADA - 380 rsd**
Classic Japanese-style creamy potato salad.
- 9 **KIMCHI CUCUMBER - 380 rsd**
Crisp cucumbers in spicy-sour kimchi seasoning.
- 10 **GOMA SALAD - 550 rsd**
Wakame seaweed and fresh cucumber in a light dressing.

大海

OTSUMAMI HIDDEN BITES

Small modern dishes inspired by izakaya sharing culture.

- 11 **EDAMAME CLASSIC / SPICY - 400 / 440 rsd**
Steamed young soybeans with sea salt / togarashi spice.
- 12 **CHICKEN GYOZA - 720 rsd**
Chicken dumplings pan-fried with a crispy lace crust.
- 13 **PORK GYOZA - 720 rsd**
Juicy pork dumplings seasoned to a balanced, savory finish.
- 14 **YASAI TEMPURA - 720 rsd**
Light, crisp tempura of seasonal vegetables.
- 15 **EBI TEMPURA - 1290 rsd**
Airy, delicate tempura of premium shrimp.



スープ SOUP

Warm, comforting, and balanced.

- 16 **MISO SOUP - 390 rsd**
Traditional miso broth with tofu, seaweed, and mild dashi notes.

主な波

MAIN WAVES

Warm dishes blending traditional Japanese craft with Tsunami's modern touch.

- 17 **YAKISOBA CHICKEN / SHIITAKE / SHRIMP - 1190 / 1250 / 1490 rsd**
Stir-fried Japanese noodles in rich sauce with your choice of protein.
- 18 **OKONOMIYAKI BACON / SALMON - 890 / 1190 rsd**
Iconic Japanese savory pancake with cabbage, bonito flakes, and bold sauces.
- 19 **OYAKODON- 920 rsd**
Chicken and soft-scrambled egg simmered in dashi, served over rice.
- 20 **GYUDON- 1290 rsd**
Beef slices simmered in sweet-savory shoyu dashi.
- 21 **TENDON- 1390 rsd**
Mixed tempura served over rice with light tare drizzle.
- 22 **CHICKEN TERIYAKI DON- 1090 rsd**
Juicy teriyaki chicken over steamed rice.
- 23 **SALMON TERIYAKI DON- 1790 rsd**
Premium grilled salmon glazed in smooth teriyaki.

TSUNAMI
IZAKAYA

STREET
FOOD

tsunami_bg
tsunamiizakaya.rs



にぎり

NIGIRI - 1 PCS

Fresh fish over hand-formed sushi rice.

- 24 **TUNA NIGIRI - 220 rsd**
- 25 **SALMON NIGIRI - 220 rsd**
- 26 **SHRIMP NIGIRI - 220 rsd**

細巻

HOSOMAKI THIN ROLLS

Minimal Japanese rolls with clean, focused flavors.

- 27 **TUNA HOSOMAKI - 650 rsd**
- 28 **SALMON HOSOMAKI - 650 rsd**
- 29 **AVOCADO HOSOMAKI - 550 rsd**
- 30 **KAPPA HOSOMAKI - 490 rsd**

マキ

MAKI CLASSIC ROLLS

Contemporary Japanese combinations with refined balance.

- 31 **SHIBUYA CRUNCH - 1190 rsd**
Crispy texture and a modern twist on the classic roll.
- 32 **TOKYO DRIFT - 1190 rsd**
Balanced flavors inspired by modern Tokyo maki.
- 33 **NEON TIDE - 1190 rsd**
Light, fresh, and approachable — ideal for newcomers.
- 34 **CORAL KISS - 1190 rsd**
Soft textures with subtle sweetness and delicate notes.

津波

TSUNAMI SIGNATURE ROLLS

Original rolls with bold flavors and modern techniques.

- 35 **CRIMSON WAVE ROLL - 1490 rsd**
Spicy tuna with crisp elements and clean umami.
- 36 **BURNT TIDE ROLL - 1390 rsd**
Soft salmon with mango notes and torch finish.
- 37 **DEEPWAVE ROLL - 1790 rsd**
A richer salmon roll with a deep-fried layer for extra body.
- 38 **OCEAN GLOW ROLL - 1490 rsd**
Refreshing shrimp roll with a contemporary touch.

津波

TSUNAMI PREMIUM BENTO

Balanced sets blending modern Japanese style with clean flavors.

- 39 **YAKITORI BENTO - 1090 rsd**
Chicken skewers + rice + light sides.
- 40 **KUSHIYAKI BENTO - 1190 rsd**
Pork skewers + rice + izakaya sides.
- 41 **BEEF BENTO - 1390 rsd**
Beef dashi sauté + rice + seasonal additions.
- 42 **SHRIMP BENTO - 1490 rsd**
Tempura shrimp + rice + light salads.
- 43 **SALMON BENTO - 2100 rsd**
Premium teriyaki salmon + rice + light salads.
- 44 **SASHIMI BENTO - 1990 rsd**
Premium sashimi selection + rice + light salads.

鬼霧

ONIGIRI RICE DELICATES

Japanese rice balls filled with savory ingredients - simple, comforting, and full of umami.

- 45 **ONIGIRI CHILLI SALMON - 550 rsd**
Japanese rice ball filled with spicy salmon, wrapped with nori.
- 46 **ONIGIRI TUNA MAYO - 550 rsd**
Japanese rice ball filled with creamy tuna mayo, wrapped with nori.
- 47 **ONIGIRI SHOYU SHIITAKE - 490 rsd**
Japanese rice ball filled with soy-glazed shiitake mushrooms, wrapped with nori.
- 48 **ONIGIRI CHICKEN TERIYAKI - 430 rsd**
Japanese rice ball filled with tender teriyaki chicken, wrapped with nori.

