



Introduction



Hatsu's Japanese-Korean restaurant comes about as two brothers' dreams of owning a business.

Hatsu, in Czech, means the beginning and the first child. The restaurant fulfills both meanings, it is the beginning of a new life stage and the first own restaurant of both brothers. Behind the logo is also a distinctive story that reflects great family ties. The main motive is bonsai, whose care requires responsibility, diligence and love as well as the operation of the restaurant. Above the bonsai rises a mountain, which here represents two meanings - the Japanese mountain Fuji and a strong family bond to the Vietnamese mountain Trường Sơn Đông. The Sun rises above these motifs, which evokes the meaning of the name itself, is the beginning of something new.

Instagram



Facebook



Tripadvisor



Information on the allergens contained will be provided by the staff at the customer's request.



Starters

<i>Tuna Tartare - Tuna tartare, avocado, spring onion, japanese mayonnaise, potato chips</i>	<i>230,-</i>
<i>Salmon Tartare - Salmon tartare, avocado, spring onion, japanese mayonnaise, potato chips</i>	<i>205,-</i>
<i>Salmon Tataki - Roasted salmon, onion, spring onion, mango, white radish, cherry tomatoes, ponzu sauce</i>	<i>219,-</i>
<i>Tuna Tataki - Roasted tuna, onion, spring onion, roasted spring onion, white radish, cherry tomatoes, ponzu sauce</i>	<i>245,-</i>
<i>Hotate Kushi 3 pcs - Baked mussels St. Jacob with mushrooms, japanese mayonnaise and teriyaki sauce</i>	<i>285,-</i>
<i>Agedashi Tofu - Fried silken tofu with sweet ponzu sauce, onion and katsuobushi</i>	<i>175,-</i>
<i>Yaki Gyoza 5 pcs - Fried dumplings with chicken and vegetables, ponzu sauce</i>	<i>149,-</i>
<i>Edamame - Boiled soybeans with salt</i>	<i>95,-</i>
<i>Garlic Edamame - Boiled soybeans with salt and garlic</i>	<i>110,-</i>



Carpaccio

<i>Tuna Carpaccio - Tuna, onion, spring onion, yuzu juice, capers, white radish and ponzu sauce</i>	185,-
<i>Salmon Carpaccio - Salmon, onion, spring onion, olive oil, white radish and ponzu sauce</i>	169,-
<i>Tai Carpaccio - Sea bream, fresh jalapeno, cherry tomatoes, onion, spring onion, olive oil, yuzu juice, tobikko, ponzu sauce</i>	165,-
<i>Hotate Carpaccio - Lightly seared mussels St. Jacob, onion, spring onion, yuzu juice, teriyaki sauce</i>	205,-
<i>Tako Carpaccio - Boiled octopus, onion, spring onion, yuzu juice, ponzu sauce, wasabikko</i>	195,-

Salads

<i>Salmano Salad - Salmon, mango, onion, cherry tomatoes, honey-mustard dressing, reduced wine sauce</i>	185,-
<i>Seaweed Salad - Marinated seaweed salad with sesame dressing</i>	130,-
<i>Wakame Salad - Seaweed, soybeans, white radish, carrot, corn and sesame oil</i>	185,-
<i>Kimchi - Korean spicy salad made from napa cabbage</i>	120,-

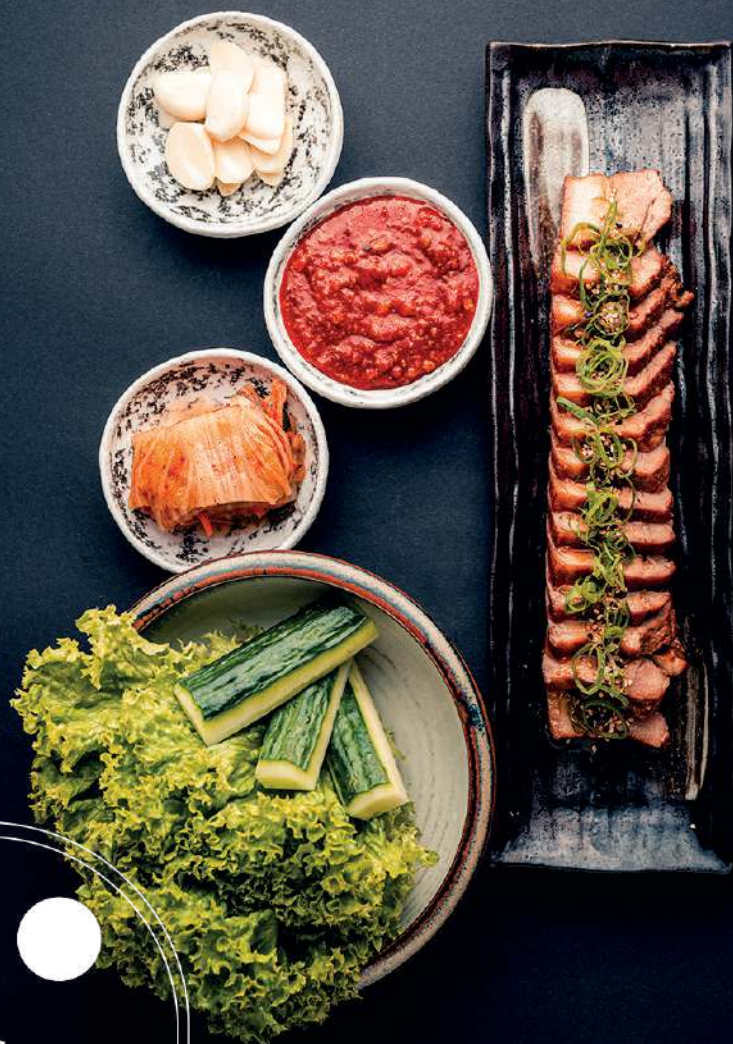
Soups

<i>Miso Shiru - Japanese soybean soup with tofu and seaweed</i>	95,-
<i>Miso Salmon - Japanese soybean soup with tofu, seaweed and salmon</i>	125,-
<i>Miso Shrimp - Japanese soybean soup with tofu, seaweed and shrimps</i>	139,-
<i>Suimono - Japanese fish soup with seafood</i>	165,-
<i>Spicy Korean Soup - Korean spicy soup with seafood</i>	165,-

Tempura

<i>Ebi Tempura 3 pcs - Tiger prawns in tempura, sweet soy sauce</i>	245,-
<i>Yasai Tempura 5 pcs - Vegetables in tempura, sweet soy sauce</i>	205,-
<i>Moriawase Tempura 5 pcs - Shrimp, fish and vegetables in tempura, sweet soy sauce</i>	249,-
<i>Oyster Tempura 5 pcs - Oysters in tempura, sweet soy sauce</i>	389,-
<i>Milky Crab Tempura 2 pcs - Milky crab in tempura, homemade mustard mayonnaise</i>	245,-
<i>Korean Spicy/Sweet chicken 5 pcs - Chicken breasts in tempura with Korean spicy/sweet sauce</i>	225,-





Teriyaki

<i>Beef 200g - Beef tenderloin with vegetables and teriyaki sauce</i>	435,-
<i>Salmon 200g - Salmon with vegetables and teriyaki sauce</i>	395,-
<i>Chicken 200g - Chicken breast with vegetables and teriyaki sauce</i>	325,-
<i>Duck 200g - Duck breast with vegetables and teriyaki sauce</i>	415,-

Korean specialities

<i>Bulgogi 300g - Marinated rib-eye slices with onion and vegetables</i>	395,-
<i>Jjamppong - Korean spicy soup with seafood and noodles</i>	345,-
<i>Jeyuk Bokkeum - Pork belly with vegetables and spicy sauce</i>	315,-
<i>Ojingeo Bokkeum - Roasted squid with vegetables and spicy sauce</i>	355,-
<i>Dolsot Bibimbap - Rice with beef, egg and vegetables, served in a stone bowl with spicy sauce</i>	325,-
<i>Bossam 250g - Korean style pork belly stew</i>	439,-
<i>Galbi Jjim - Beef stew with vegetables</i>	425,-

Yaki noodles

<i>Yakisoba - Roasted soba noodles with vegetables and pork</i>	280,-
<i>Vegetarian Yakisoba - Roasted soba noodles with vegetables, mushrooms</i>	255,-
<i>Yaki Udon Chicken - Roasted udon noodles with chicken, vegetables, mushrooms and chilli</i>	285,-
<i>Yaki Udon Seafood - Roasted udon noodles with seafood, vegetables, mushrooms and chilli</i>	339,-
<i>Beef Japchae - Korean glass noodles with beef, vegetables and shiitake</i>	325,-
<i>Vegetarian Japchae - Korean glass noodles with vegetables, shiitake and mushrooms</i>	265,-

Korean kettles

<i>Kimchi Jjigae Pork - Spicy soup with kimchi, tofu and pork</i>	295,-
<i>Kimchi Jjigae Chicken - Spicy soup with kimchi, tofu and chicken</i>	275,-
<i>Haemultang - Spicy soup with seafood, tofu and vegetables</i>	355,-
<i>Sundubu Jjigae Vege - Spicy soup with kimchi and silken tofu</i>	275,-
<i>Galbitang - Beef soup with white radish and glass noodles</i>	325,-

Grill

<i>Duck Miso - Duck breast marinated in miso paste, grilled vegetables</i>	450,-
<i>Tako - Lightly cooked octopus on the grill, grilled vegetables</i>	550,-



Sashimi 4 pcs

<i>Sake - Salmon</i>	185,-
<i>Maguro - Tuna</i>	210,-
<i>Ebi - Cooked tiger shrimp</i>	195,-
<i>Tai - Sea bream</i>	189,-
<i>Ibodai - Butterfish</i>	195,-
<i>Hamachi - Yellowtail amberjack</i>	205,-
<i>Kaki 5ks - Oyster</i>	450,-
<i>Amaebi - Sweet shrimp</i>	170,-
<i>Unagi - Marinated eel</i>	179,-
<i>Hotate - Mussels St. Jacob</i>	190,-
<i>Hokkigai - Red mussels</i>	165,-
<i>Tako - Octopus</i>	205,-
<i>Tamago - Japanese omelette</i>	135,-

Nigiri 1 pcs

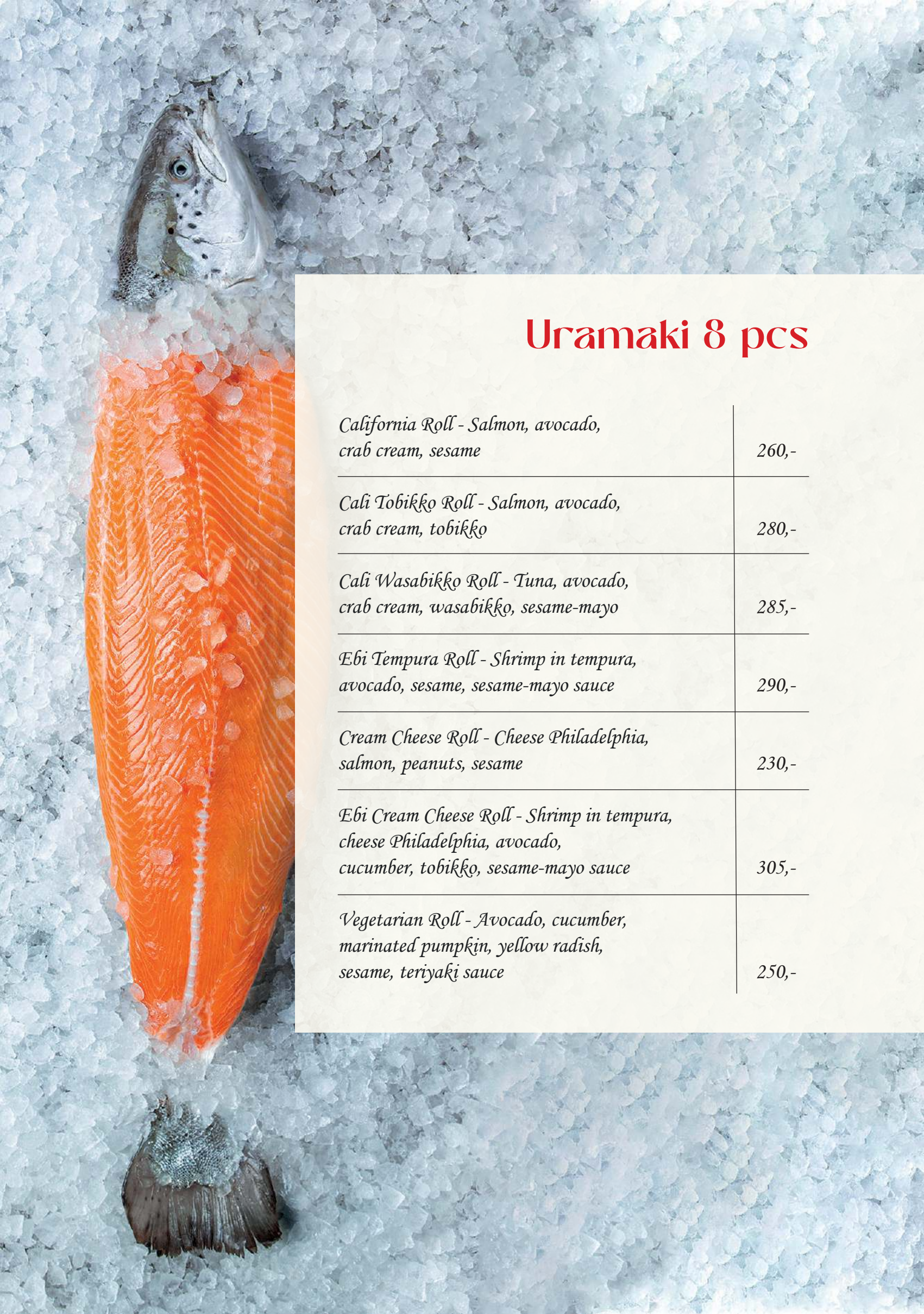
<i>Sake - Salmon</i>	85,-
<i>Maguro - Tuna</i>	105,-
<i>Ebi - Cooked tiger shrimp</i>	95,-
<i>Tai - Sea bream</i>	95,-
<i>Ibodai - Butterfish</i>	95,-
<i>Hamachi - Yellowtail amberjack</i>	105,-
<i>Amaebi - Sweet shrimp</i>	80,-
<i>Unagi - Marinated eel</i>	105,-
<i>Hotate - Mussels St. Jacob</i>	90,-
<i>Hokkigai - Red mussels</i>	70,-
<i>Tako - Octopus</i>	105,-
<i>Tamago - Japanese omelette</i>	55,-



Maki 6 pcs

<i>Sake - Salmon</i>	125,-
<i>Tekkga - Tuna</i>	140,-
<i>Tuna & asparagus - Tuna and asparagus</i>	140,-
<i>Salmon & Avocado - Salmon and avocado</i>	135,-
<i>Unakappa - Eel and cucumber</i>	150,-
<i>Tai - Sea bream</i>	130,-
<i>Ibodai - Butterfish</i>	130,-
<i>Unagi - Marinated eel</i>	150,-
<i>Ebi - Cooked tiger shrimp</i>	135,-
<i>Avocado - Avocado</i>	115,-
<i>Kappa - Cucumber</i>	85,-
<i>Oshinko - Pickled radish</i>	95,-
<i>Kanpyo - Marinated pumpkin</i>	95,-
<i>Futo - Cheese Philadelphia, salmon, avocado</i>	245,-





Uramaki 8 pcs

<i>California Roll - Salmon, avocado, crab cream, sesame</i>	260,-
<i>Cali Tobikko Roll - Salmon, avocado, crab cream, tobikko</i>	280,-
<i>Cali Wasabikko Roll - Tuna, avocado, crab cream, wasabikko, sesame-mayo</i>	285,-
<i>Ebi Tempura Roll - Shrimp in tempura, avocado, sesame, sesame-mayo sauce</i>	290,-
<i>Cream Cheese Roll - Cheese Philadelphia, salmon, peanuts, sesame</i>	230,-
<i>Ebi Cream Cheese Roll - Shrimp in tempura, cheese Philadelphia, avocado, cucumber, tobikko, sesame-mayo sauce</i>	305,-
<i>Vegetarian Roll - Avocado, cucumber, marinated pumpkin, yellow radish, sesame, teriyaki sauce</i>	250,-

Fusion 8 pcs

<i>Salmon Tataki Roll - Shrimp in tempura, cheese Philadelphia, salad, seared salmon, spicy-mayo, teriyaki, sesame-mayo sauce, spring onion</i>	395,-
<i>Fire On The Salmon Roll - Avocado, crab cream, seared salmon, cheese sauce, spicy-mayo, teriyaki sauce, tobikko</i>	370,-
<i>Dracarys Salmon Roll – Marinated eel, cucumber, avocado, seared salmon, spicy-mayo sauce, tobikko</i>	390,-
<i>Cheesy Salmon Roll – Shrimp in tempura, crab cream, cucumber, seared salmon, japanese mayonnaise, cheese</i>	395,-
<i>Spicy Salmon Roll – Salmon tartare, japanese spices</i>	275,-
<i>Fresh Salmon Roll – Salad, avocado, cheese Philadelphia, salmon, ponzu sauce</i>	310,-
<i>Tempura Salmon Roll – Salmon in tempura, cucumber, japanese mayonnaise, tempura sprinkles, sesame</i>	285,-
<i>Tuna Tataki Roll – Philadelphia cheese, shrimp in tempura, avocado, lightly seared tuna, spicy-mayo, teriyaki sauce, tobikko</i>	425,-
<i>Spicy Tuna Roll – Avocado, cucumber, yellow radish, marinated pumpkin, spicy tuna tartar</i>	415,-
<i>Fresh Tuna Roll – Tuna, crab cream, spring onion, yellow radish, asparagus, sweet-spicy sauce, teriyaki sauce</i>	420,-

Fusion 8 pcs

<i>Rainbow Roll – Crab cream, avocado, cucumber, salmon, tuna, butterfish, marinated eel, teriyaki sauce, sesame</i>	385,-
<i>DUO Roll – Crab cream, avocado, cucumber, salmon, tuna, teriyaki, sesame-mayo, spicy wasabi sauce, tobikko, wasabiko</i>	405,-
<i>Snowy Roll – Salmon in tempura, avocado, cucumber, butterfish, teriyaki sauce, wasabikko</i>	375,-
<i>Tai-chi Roll – Shrimp in tempura, avocado, crab cream, sea bream, spicy-mayo sauce</i>	365,-
<i>Dragonfire Roll - Shrimp in tempura, avocado, cucumber, marinated eel, sesame-mayo, teriyaki sauce, sesame</i>	405,-
<i>Cheesy Dragon Roll - Shrimp in tempura, avocado, cucumber, marinated eel, cheese, spicy-mayo, teriyaki sauce, sesame</i>	415,-
<i>Dragosalmon Roll - Shrimp in tempura, cheese Philadelphia, avocado, marinated eel, salmon, spicy-mayo, teriyaki sauce</i>	425,-
<i>Avocado Roll - Shrimp in tempura, marinated pumpkin, marinated eel, avocado, sesame-mayo sauce</i>	395,-





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RESTAURANT
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Tempura

<i>Absolute Tempura Roll - Cheese Philadelphia, salmon, avocado, 4 types of sauces, tempura sprinkles, sesame</i>	369,-
<i>Veggie Absolute Tempura Roll - Tofu, cheese Philadelphia, avocado, 4 types of sauces, tempura sprinkles, sesame</i>	340,-
<i>Veggie Futo Tempura Maki - Avocado, asparagus, tofu, cheese Philadelphia, teriyaki sauce, peanuts, sesame</i>	255,-
<i>Classic Futo Tempura Maki - Salmon, avocado, sesame-mayo, teriyaki sauce, roes</i>	275,-
<i>Duo Futo Tempura Maki - Salmon, tuna, cheese Philadelphia, avocado, teriyaki sauce, homemade mustard mayonnaise</i>	295,-
<i>Tempura Salmon Maki - Salmon maki in tempura, sesame-mayo, teriyaki sauce, sesame</i>	135,-
<i>Futo Crab Tempura Maki - Milky crab in tempura, cheese Philadelphia, avocado, homemade mustard mayonnaise</i>	295,-



日本料理



Sushi sets

Single set

5 pcs nigiri, 4 pcs fusion roll,
6 pcs maki

650,-

Engagement set

8 pcs nigiri, 8 pcs fusion roll,
12 pcs maki, 4 pcs sashimi

1350,-

Family set

12 pcs nigiri, 16 pcs fusion roll,
12 pcs maki, 12 pcs sashimi

2450,-

Vegetarian set

6 pcs maki, 4 pcs roll,
4 pcs nigiri

425,-

Sashimi set single 8 pcs

4 types of fish

365,-

Sashimi set couple 14 pcs

7 types of fish

635,-





Desserts

Green tea ice cream

125,-



Black sesame ice cream

125,-



Brownies with ice cream

165,-



Matcha Crème Brûlée

165,-



Aperitifs

<i>Carpano dry, bianco, rosso</i>	<i>8 cl</i>	<i>75,-</i>
<i>Campari</i>	<i>6 cl</i>	<i>70,-</i>
<i>Crodino bitter</i>	<i>100 ml</i>	<i>65,-</i>
<i>Aperol Spritz</i>	<i>12 cl</i>	<i>145,-</i>
<i>Saké</i>	<i>150 ml</i>	<i>135,-</i>
<i>Soju</i>	<i>350 ml</i>	<i>260,-</i>

Tea

<i>Sencha</i>	<i>75,-</i>
<i>Jasmine tea</i>	<i>75,-</i>
<i>Genmaicha</i>	<i>75,-</i>
<i>Ginseng</i>	<i>69,-</i>
<i>Yuzu</i>	<i>79,-</i>
<i>Red apple</i>	<i>79,-</i>

Coffee

<i>Espresso</i>	<i>49,-</i>
<i>Espresso macchiato</i>	<i>55,-</i>
<i>Espresso doppio</i>	<i>65,-</i>
<i>Cappuccino</i>	<i>69,-</i>
<i>Flat white</i>	<i>70,-</i>
<i>Latte macchiato</i>	<i>75,-</i>

Non-alcoholic drinks

<i>Coca-Cola</i>	<i>330 ml</i>	<i>49,-</i>
<i>Coca-Cola zero</i>	<i>330 ml</i>	<i>49,-</i>
<i>Fanta orange</i>	<i>330 ml</i>	<i>49,-</i>
<i>Sprite</i>	<i>330 ml</i>	<i>49,-</i>
<i>Kinley Tonic Water</i>	<i>250 ml</i>	<i>49,-</i>
<i>Kinley Ginger Ale</i>	<i>250 ml</i>	<i>49,-</i>
<i>Romerquelle sparkling, non-sparking</i>	<i>330 ml</i>	<i>45,-</i>
<i>Romerquelle sparkling, non-sparking</i>	<i>750 ml</i>	<i>80,-</i>
<i>Cappy orange, apple 100%</i>	<i>250 ml</i>	<i>49,-</i>
<i>Fuzetea black tea - peach hibiscus</i>	<i>250 ml</i>	<i>49,-</i>
<i>Orange fresh juice</i>	<i>100 ml</i>	<i>59,-</i>
<i>Homemade lemonade</i>	<i>500 ml</i>	<i>79,-</i>
<i>Kombucha</i>	<i>200 ml</i>	<i>69,-</i>
<i>Calpis</i>	<i>300 ml</i>	<i>75,-</i>



Spirits

Whiskey

<i>Akashi Blended White Oak</i>	4 cl	165,-
<i>Kirin Fuji Sanroku</i>	4 cl	255,-
<i>Nikka From the Barrel</i>	4 cl	210,-
<i>Nikka Taketsuru Pure Malt</i>	4 cl	280,-
<i>Nikka Yoichi Single Malt</i>	4 cl	320,-
<i>Hibiki Japanese Harmony</i>	4 cl	350,-
<i>Chita Single Grain</i>	4 cl	260,-
<i>Yamazaki Single Malt</i>	4 cl	350,-

Brandy

<i>Fassbind Hruskovice</i>	4 cl	165,-
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Beer

<i>Radegast Birell</i>	330 ml	49,-
<i>Pilsner Urquell</i>	330 ml	55,-
<i>Kirin</i>	330 ml	65,-
<i>Asahi</i>	330 ml	75,-
<i>Sapporo</i>	330 ml	80,-

Rum

<i>Naga Anggur</i>	4 cl	140,-
<i>Ryoma</i>	4 cl	225,-

Gin

<i>Roku Gin</i>	4 cl	130,-
<i>Etsu Gin</i>	4 cl	160,-
<i>Jinzu Gin</i>	4 cl	150,-
<i>Hanami Dry Gin</i>	4 cl	130,-
<i>Nikka Coffey Gin</i>	4 cl	170,-

Vodka

<i>Nikka Coffey Vodka</i>	4 cl	175,-
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Sherry

<i>Dry Sack Fino</i>	5 cl	70,-
<i>Don Zoiillo Pedro Ximenez</i>	5 cl	85,-

Liqueurs

<i>Fernet Branca</i>	4 cl	90,-
<i>Umeshu</i>	150 ml	130,-
<i>Seol Joong Mae</i>	375 ml	365,-

