

SUSHI/ROLLS

Take 4 or 8 pieces

- 99 **AVO-DUCKO-ROLL** 🍣🍷🍱🍷 9.5/18
Unique duck flavor in a panko layer, with a sweet & sour plum sauce, topped off with slices of avocado.
- 98 **CALIFORNIA ROLL** 🍣🍷🍱🍷 8/15
Classic inside-out roll with a buttery avocado slices, juicy cucumber, crab surimi & an outside layer of orange fish roe & a pinch of mayo.
- 97 **CRUNCHY CHICKEN ROLL** 🍣🍷🍱🍷 9.5/18
In-house battered chicken with avocado parts. A crunchy outside layer topped off with mayo & dried seaweedmix.
- 96 **CRUNCHY PRAWN ROLL** 🍣🍷🍱🍷 9.5/18
A roll with panko prawn with a slice of buttery avocado. Crunchy vermicelli on the outside, topped off with mayo & orange fish roe.
- 95 **FLAMED SALMON ROLL** 🍣🍷🍱🍷🍷 10.5/19
Slightly torched with a touch of mayo & siracha sprinkled with sesame seeds. Avocado, cucumber & crabsurimi on the inside.
- 94 **SHIITAKE ROLL** 🍷🍱🍷 9/17
A slightly spicy roll with a unique taste of the flavorful shiitake mushroom. Cucumber & avocado on the inside. Topped off with sesame, fried onions & Vegan mayo.
- 93 **SPICY SALMON ROLL** 🍣🍷🍱🍷🍷 9/17
An avocado and cucumber roll topped off with fatty marinated salmon; rich with omega-3 & spicy mayo.
- 92 **SPICY TUNA ROLL** 🍣🍷🍱🍷🍷 9.5/18
Simple and refreshing cucumber and avocado roll with raw tuna marinated piquant. Topped off with spicy mayo & dried seaweed mix.
- 91 **TIGER ROLL** 🍣🍷🍱🍷🍷🍷 10.5/19
Covered with fresh salmon with a prawn & avocado within. Topped off with mayo & bbq sauce for the tiger stripes composition with green sesame.
- 90 **UNAGI DRAGON ROLL** 🍣🍷🍱🍷🍷 10.5/19
Japanese roasted freshwater eel with battered panko prawn & avocado, sprinkled with white sesame.
- 89 **VEGAN PRAWN ROLL** 🍷🍱🍷🍷 9.5/18
Vegan interpretation of the classic crunchy prawn roll made with avocado, vegan prawn, vegan mayo & truffel flavoured alge.
- 88 **FISH ROLL** 🍣🍷🍱🍷🍷🍷 10.5/19
A delicious roll covered with Salmon, Seabass & tuna and topped off with fried garlic. With a crunchy prawn & avocado inside.
- 87 **BEEF ROLL** 🍣🍷🍱🍷 10/18
Fresh Beef slices on top of a roll with cucumber, avocado & Green onion. Topped off with garlic, sesame, spicy mayo & Tataki Sauce. Optional torched Beef.

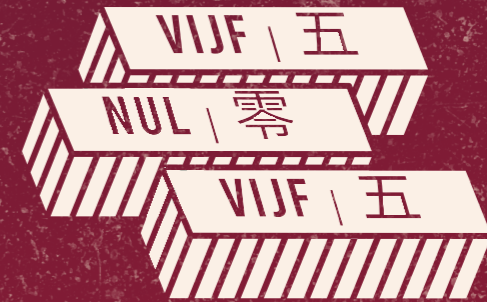
MAIN DISHES

- 521 **SALMON TERIYAKI** 🍣🍷🍱🍷 13
Fresh grilled salmon in a skilletpan topped off with homemade teriyaki sauce sesame & spring onions.
- 522 **ASIAN GREENS** 🍷🍱🍷 12
Mild savory sauce prepared with a daily made 'secret broth' that enhances the taste & texture of the vegetables.
Add Tofu +2 | Chicken +3 | Beef +4 | Shrimp +5
- 523 **KONG BAO** 🍷🍱🍷 13
An OG Sichuan sauce from way-way back. Moderately spiced & sweet. Consists of soysauce and Hoisin sauce.
Add Tofu +2 | Chicken +3 | Beef +4 | Shrimp +5
- 524 **ORANGE SAUCE** 🍷🍱 13
Sweet & sour sauce panfried 'till it's sticky. Together with vegetables & you favorite ingredient.
Choose Tofu Chunks 15 | Fried Chicken 16 | Shrimp 18
- 525 **STEAMY SEABASS** 🍣🍷🍱🍷 13
Fresh and deboned seabass, buttery soft & smooth, prepared with garlic, spring onions & soy sauce. Simple ingredients, amazing taste.
- 526 **CHEESY HAILBUT** 🍣🍷🍱🍷🍷 13
Prepared in a hot skillet pan marinated in Korean kimchi sauce, garlic and onions. Topped off with sesame & melted cheese.
- 527 **SHANGHAI DUCK** 🍣🍷 17
An unique savoury dish with sweet & sour tasting notes. The one and only true contender to the original Beijing Duck.
- 528 **THAI CURRY** 🍣🍷🍱 14
A recipe passed down for many generations. Made with coconut milk, slightly sweet & tangy taste topped off with coriander.
Add Tofu +2 | Chicken +3 | Beef +4 | Shrimp +5
- 529 **KOREAN SAUCE** 🍷🍱🍷 19
Moderately spiced and slightly sweet sauce with the distinctive flavor of Korean Gochugaru chili.
Choose Tofu Chunks 16 | Fried Chicken 17 | Shrimp 19
- 530 **BEIJING DUCK** 🍣🍷 17
Our one and only Beijing Duck, famous for its incredible tender meat & crispy taste in combination with our unique Duck sauce.

ADD EXTRA SAUCE OR RICE

Malaysian Peanut Sauce	2	Jasmin Rice	3.5
Teriyaki Sauce	2	Fried Rice	4.5
Duck Sauce	2	Fried Noodles	4.5
Sweet & Sour	2	Seaweed	4.5
Sweet Chilli	2	Kimchi	4.5
Spicy Mayonaise	2	Single Bun	2

GRANDMAS RECIPE



A HOMAGE TO AN ASIAN STREETFOOD HERITAGE

*All aboard flight Vijfnulvijf;
To the Highlights of South-East Asia.
From premium Sushi to the streetbites
our Grandma let us taste as children.*

Based in Amsterdam, made in China

FRESHLY MADE BY CRUNCHY

BITES TO SHARE

STREETBITES / 街头食品

- 300 VEGETARIAN GOI CUON** 11
Two summer rolls with mint, coriander, pickled vegetables, avocado & tamago omelet with peanut sauce.
- 301 GOI CUON SUMMER ROLLS** 11
Rolls with ricepaper, pickled vegetables, mint, coriander, vermicelli & shrimp (2 pcs).
- 302 THAI SHRIMP SALAD** 15
Salad with carrots, cucumber, leek & cherry tomatoes prepared with a fresh citric dressing. A fantastic combination with pan-fried shrimp.
- 303 CHICKEN SESAME SALAD** 11
Crunchy chicken with salad, carrots, cucumber, leek & tomatoes a savory sesame goma vinaigrette.
- 304 SHIITAKE SEAWEED SALAD** 11
A mixed salad with edamame beans, wakame seaweed, infused shiitake mushrooms & soy vinaigrette.
- 305 BEEF CARPACCIO** 13
Fresh sliced beef carpaccio with japanese ponzu dressing, soy sauce & fried rice paper.
- 306 TUNA TATAKI** 15
Slightly torched tuna loin with tangy homemade tataki sauce topped off with sesame & fried garlic
- 307 SALMON TATAKI** 14
Slightly seared salmon with a soy & ginger vinaigrette. An outstanding combo of spices
- 308 XIAO LONG BAO** 7.5
Streetfood style Dim Sum steamed mini dumplings with pork & vegetable fillings (3 pcs).
- 309 HAKAU SHRIMP** 8
Translucent shrimp dumpling with chopped bamboo steamed in a Dim Sum basket (3 pcs).
- 310 SHUMAI CHICKEN** 8.5
Chicken & Shiitake filled Dim Sum dumplings steamed to a delicious soft texture (4 pcs).

A small snack for before or after your meal

- 50 CASSAVE KROEPOEK** 6.5
Freshly made chips with malaysian peanut sauce.
- 51 EDAMAME** 6.5
Soybeans with shells, sprinkled with seasalt.
- 52 SPICY EDAMAME** 6.5
Spice up your life with spicy soybeans.
- 53 MINI SPRINGROLLS** 7.5
Fried vegetable mini Loempia (6 pcs).
- 54 THAI FISH CAKE** 7.5
Oven baked lemongrass fish cake (4 pcs).
- 55 NACHOS WITH CHEESE** 12.5
with korean salsa, red onion, spring onion, lombok pepper, fried onion & roasted garlic. (Add Beef +4)
- 56 DIM SUM MIX FOR 2** 20.95
Hargao, Shumai, Gyoza, Xiao Long Bao & Pangsit
- 57 BORRELBITES FOR 2** 22.95
Springrolls, Chicken Karaage Bites, Fish Cake, Gyoza & Torpedo Prawn

SEE BACKSIDE MENU FOR MAIN DISHES

BAO BUNS

- Take 1 or 2 buns*
- 69 BEIJING DUCK BUN** 6.5/11
Our beloved bun with delicious crispy & tender seasoned duck with our blend of Hoisin sauce.
 - 68 PORK BELLY BUN** 6.5/11
Slowly delicious roasted pork with delicate crunchy outside layer & sweet, harty bun sauce.
 - 67 AMSTERBUN** 6.5/11
Everybody's favorite crunchy crunchy chicken in a delicious steamed bun - What's not to love?
 - 66 TEMPURA BUN** 6.5/11
Steamed bun with deep fried vegetbales tempura and kimchi & korean chili sauce.
 - 65 MR. CRAB BUN** 7/12
The VIJFNULVIJF's seafood inspired bun, with panko crab & Korean chili sauce.

- 311 DUCK PANCAKE** 13
Make your own delicious duck pancake rolls with cucumber, leek & duck sauce.
- 312 COQUILLE A LA VIJFNULVIJF** 7
Steamed together with pickled garlic & soy sauce. Topped with delicate rice vermicelli.
- 313 MALAYSIAN SATAY (SATÉ)** 11
Hand-skewered chicken thigh, slightly grilled with a flavorful Malaysian peanut sauce (3pcs).
- 314 YAKITORI** 11
Chicken thigh on skewers with a full & rich Teriyaki sauce sprinkeld with sesame (3 pcs).
- 315 CRUNCHY CRUNCHY CHICKEN** 8.5
Filet battered with a delicate panko breadcrumb layer, topped off with Teriyaki sauce & sesame.
- 316 OCTO-BALLS** 8.5
Wheat battered balls filled with diced octopus, topped with mayo, BBQ sauce & fish flakes (6pcs).
- 317 TEMPURA CAKE** 7.5
Tempura veggies shaped into a cakeform panfried in a skillet. Optional with fish flakes.
- 318 MALAY BACON** 11
Slow roasted porkbelly with a crisp outside layer topped off with a creamy Malaysian peanut sauce.
- 319 OH MY BACON!** 11
An unusal combination of delicious duck sauce and very slow roasted crispy porkbelly.
- 320 CHICKEN GYOZA** 10
Pan-fired japanese dumplings with a filling of minced chicken & veggies (5pcs).
- 321 SPINACH GYOZA** 10
Vegan dumplings made with spinach-infused dough and vegetable fillings (5pcs).
- 322 PANGSIT** 9.5
Delicious homemade fried crispy Wonton Dumpling filled with shrimp, chicken & vegetables and a sweet & sour dipsauce (5 pcs).

MAKI (6 PIECES)

- 86 Avocado 5
- 85 Cucumber 5
- 84 Salmon 5.5
- 83 Salmon & Avocado 5.8
- 82 Tamago Omelet 5.5
- 81 Tuna 6

NIGIRI (2 PIECES)

- 80 Salmon 5.5
- 79 Tuna 6
- 78 Torched Salmon 6
- 77 Torched Tuna 6.5
- 76 Unagi 6.5

SASHIMI

- 75 Salmon (5 pcs) 8.5
- 74 Seabass (5 pcs) 9
- 73 Tuna (5 pcs) 9
- 72 Sashimi Mix (9 pcs) 15

MORE SUSHI

- VEGETARIAN
- PEANUTS
- SESAME SEEDS
- VEGAN OPTION
- FISH
- EGG
- GLUTEN FREE OPTION
- MUSTARD
- LACTOSE
- SOY
- SHELLFISH

Wanna take some extra home?
Let us know and take it with you
in our special take away boxes!

