



D I N N E R

Aperitif

MARINATED OLIVES thyme garlic citrus	4.50
GUACAMOLE gyoza crackers togarashi	9.50
1NUL8 FLATBREAD basil garlic oil basil hummus	9.50
EDAMAME kimchi oil maldon salt	8.50
MOR OYSTERS 3 PIECES mignonette shallots lime	27.50

Start & Share

MUSSELS agli oil white wine flatbread	18.50
TUNA & KUMQUAT orange oil dill ponzu	24.50
STEAK TARTARE classic	17.50
TEMPURA GAMBAS chili mayonnaise spicy sweet and sour cucumber	19.50
CARPACCIO truffle mayonnaise pesto arugula pine nuts parmesan cheese	23.50
CEVICHE TOSTADOS sea bass avocado red onion corn lime	15.50
CRISPY CHICKEN FINGERS honey mustard sesame	14.50

PORK DISHES

PORK BELLY SKEWERS 3 PIECES guacamole pico de gallo lime glaze	19.50
JOSELITO 50 GRAMS coppa olive oil	22.50
PATA NEGRA 50 GRAMS melon citrus olive oil	19.50

Salads

CAESAR little gem soft boiled egg croutons anchovies parmesan crispy chicken supplement: gambas	17.50 7.50
BURRATA marinated cherry tomatoes mixed melon basil arugula supplement: mortadella	21.50 5.00
GOAT CHEESE stewed figs red port drizzle honey musterd spinach walnuts little gem sud 'n sol	16.50
BEEF TATAKI bean sprouts lettuce goma dressing roasted sesame spring onion crispy onion avocado sweet and sour cucumber	22.50

Doke Bowl

sushi rice edamame corn wakame avocado sweet & sour cucumber radish nori chips sesame dressing japanese mayonnaise	12.50
SUPPLEMENT: SALMON TUNA BEEF CHICKEN EBI CALIFORNIA 5.00 5.00 5.00 5.00 5.00 5.00	

Main

WHOLE CHICKEN half boneless roasted wild mushroom gravy	27.50
MUSSELS & GAMBA PASTA linguine red pepper garlic white wine olive oil parsley	27.50
SEA BREAM saffron risotto shrimp citrus antiboise	22.50
DUTCH STEAK 200 GRAMS gravy butter bread	22.00
MELANZANE SCHNITZEL basil hummes pomodori arugula parmesan cheese	18.50
PORK SCHNITZEL lemon sauce coleslaw	18.50
1NUL8 DOUBLE WAGYU CHEESEBURGER brioche little gem sweet and sour cucumber cheddar 1nul8 sauce	19.50
CRISPY CHICKEN BURGER brioche spicy mayonnaise coleslaw	18.50
MEAT PLATTER beef skewers flat iron steak ribeye whole chicken bimi chimichurri fries	150.00
FROM THE JOSPER	
TENDERLOIN 150 GRAMS	28.50
FLAT IRON STEAK 250 GRAMS	29.50
RIBEYE 350 GRAMS	47.50
TOMAHAWK 1000 GRAMS	125.00
WAGYU A5	0.65 CENT PER GRAMS
SERVED WITH CHIMICHURRI CRISPY GARLIC MALDON SALT	

*our meat is not halal, with the exception of the whole chicken.

Sides

FRIES FROM THE FRIETBOUTIQUE mayonnaise	6.50
LOADED FRIES truffle mayonnaise chives parmesan cheese spicy cheddar crispy onion chili mayonnaise	10.50
CORN RIBS spicy kimchi sauce chives	9.50
FRIED RICE vegetables crispy onion marinated egg yolk	42.50
BROCCOLINI romesco sauce crispy parmesan cheese	13.50
LITTLE GEM crispy parmesan cheese caesar dressing croutons	10.50

Desserts

OREO CHEESECAKE maraschino cherries white chocolate ganache	14.50
TWISTED DAME BLANCHE whipped cream chocolate ice cream warm vanilla chocolate sauce	9.50
BRULEE DONUT pistachio ice cream pistachio sauce pistachio crumble	15.50
TIRAMISU mascarpone lady vingers espresso	12.50
HALF BAKED cookie dough vanilla ice cream	14.50
LAVA CAKE blueberry compote raspberry sorbet ice cream	15.50
LOUIS VUITTON BAG 2 to 4 persons	75.00

Sushi

SIGNATURE ROLLS	8 PIECES
EBI MAKI fried shrimp tempura avocado kabayaki sauce	22.50
FLAMED SALMON MAKI fried shrimp cucumber salmon unagi sauce	23.50
CHICKEN MAKI tatsuta crispy onion cucumber spicy mayonnaise	19.50
SPICY TUNA MAKI tuna avocado cucumber spicy mayonnaise	24.50

1NUL8 SPECIAL ROLLS

CRUNCHY BEEF MAKI carpaccio cucumber enoki	19.50
SALMON AVOCADO MAKI salmon avocado sesame mayonnaise	19.50
SWEET POTATO MAKI sweet potato cucumber wasabi crunch	16.50
TUNA LOVERS MAKI tuna cucumber mayonnaise sesame	28.50
RAINBOW MAKI salmon tuna scallops cucumber mayonnaise arare	23.50
CRUNCHY TUNA MAKI tuna tartare crab cucumber gochujang	22.50
1NUL8 SHRIMP MAKI 4 STUKS crab fried shrimp avocado guacamole spicy mayonnaise	24.50

Sashimi

SALMON 5 PIECES	17.50
TUNA 5 PIECES	18.50
MIX 9 PIECES	22.50
PONZU SALMON salmon wakame ponzu soy trout roe	18.50
PONZU TUNA tuna wakame ponzu soy trout roe	19.50
CHILI HOTATE scallops chili wasabi soy arare	21.50

Nigiri

SALMON raw flamed crispy	4 PIECES 14.50
TUNA raw flamed crispy	17.50

Platters

MIX PLATTER 3x 1/2 maki roll 8 pieces sashimi 4 pieces nigiri	75.00
1NUL8 PLATTER sashimi mix 4 pieces nigiri 4 pieces crispy nigiri 3 x maki roll	135.00
CHEFS PLATTER chef's selection of 5 sushi rolls	95.00

Taco

SALMON wakame wasabi soy herring caviar	3 PIECES 22.50
TUNA wakame wasabi soy herring caviar	26.50

Snacks

* GUACAMOLE gyoza crackers togarashi	9.50
* EBI TEMPURA 7 PIECES chili mayonnaise chives lime	13.50
MARINATED OLIVES thyme garlic citrus	4.50
* 1NUL8 FLATBREAD basil garlic oil basil hummus	9.50
* EDAMAME kimchi oil maldon salt	8.50
CAMEMBERT honey rosemary roasted almonds toast	15.50
* NACHOS guacamole cheddar sour cream pico de gallo red onion jalapeño	11.50
CARPACCIO SLICES truffle mayonnaise pesto pine nuts arugula parmesan cheese	15.50
* CRISPY CHICKEN BITES 5 PIECES chili teriyaki	13.50
* FRIED CHEESE STICKS 6 PIECES old cheese chili sauce	8.50
* BITTERBALLEN 7 PIECES rotterdam musterd	9.50
GAMBA AL PIL PIL olive oil garlic chili pepper grilled focaccia	14.50
STIR FRIED BEEF chili yakitori sauce sesame spring onion	14.50
FRIKANDEL SPECIAAL 7 PIECES mayonnaise curry red onion	8.50
CHORIZO CROQUETTES 5 PIECES aioli	13.50
RIB FINGERS teriyaki chives	18.50
CRISPY GYOZA chicken kimchi mayonnaise spring onion	14.50
* GRAND BORREL PLATEAU olives bitterballen crispy chicken mortadella guacamole gyoza crackers chorizo croquettes	32.50

* can be ordered from Sunday to Thursday until 10:30 PM
and on Fridays and Saturdays until 11:30 PM.

White Wine

1NUL8 SAUVIGNON BLANC SAUVIGNON BLANC: FRANCE - LANGUEDOC mineral dusty crackling	6.50 35.00
1NUL8 CHARDONNAY CHARDONNAY: FRANCE - LANGUEDOC apricot pear white flowers	6.50 35.00
BLUE NIGHT MUSCAT: GERMANY - RHEINHESSEN exotic fruit round & soft light aftertaste	6.50 35.00
PARINI PINOT GRIGIO PINOT GRIGIO: ITALY - VENETO lemon crispy green apple fresh	8.00 42.00
TRES PILARES VERDEJO VERDEJO: SPAIN - RUEDA tropical fruit balsamic mineral character	8.50 44.00
WILLY BAUER CELLAR 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL ively & fresh apple white pepper	8.75 46.00
MAISON CENTAUREE VIOGNIER VIOGNIER: FRANCE - LANGUEDOC blooming peach apricot	9.00 48.00
CLOUD BREAK CHARDONNAY CHARDONNAY: U.S.A - CALIFORNIA smooth tropical fruit caramel	9.50 52.00
RAPAURA SPRINGS SAUVIGNON BLANC SAUVIGNON BLANC: NEW ZEALAND - MARLBOROUGH passion fruit citrus green apple	9.75 54.00
ST. MICHEL-EPPAN PINOT GRIGIO PINOT GRIGIO: ITALY - ALTO ADIGE soft & refined apple ripe pear	11.00 60.00
BOGLE PHANTOM CHARDONNAY CHARDONNAY: U.S.A. - CALIFORNIA vanilla oak round	11.00 60.00
DOMAINE VRIGNAUD CHABLIS CHARDONNAY: FRANCE - CHABLIS round yellow stone fruit mineral	90.00
FIOU SANCERRE SAUVIGNON BLANC: FRANCE - LOIRE delicate stone fruit spicy	95.00
DOMAINE JEAN MONNIER & FILLS MERSAULT CHARDONNAY: FRANCE - MEURSAULT full & soft buttery citrus fruits	150.00

Rose Wine

1NUL8 ROSÉ GRENACHE GRIS: FRANCE - LANGUEDOC red fruit mineral fresh	6.50 35.00
MINUTY M 1,5L 3L 6L GRENACHE, SYRAH: FRANCE - CÔTES DE PROVENCE fresh spicy berries tropical fruit	10.00 54.00 110.00 250.00 590.00
CHÂTEAU D'ESCLANS WHISPERING ANGEL GRENACHE: FRANCE - CÔTES DE PROVENCE red fruit floral smooth round	12.50 65.00 130.00

Red Wine

1NUL8 MERLOT EMOTION MERLOT: FRANCE - LANGUEDOC berries cherries spicy	6.50 35.00
TORRE DE VEJEZATE TEMPRANILLO TEMPRANILLO: SPAIN - LA MANCHA black fruit hazelnut balance	7.00 37.00
PARINI MONTEPULCIANO MONTEPULCIANO: ITALY - ABRUZZEN cherries strawberries berries	8.00 42.00
MAISON CENTAUREE SYRAH SYRAH: FRANCE - LANGUEDOC full flavour blackcurrant spicy	8.50 44.00
DOMAINE MARTINOLLES PINOT NOIR PINOT NOIR: FRANCE - LANGUEDOC cherries spices fine tannins	8.75 46.00
SUSANA BALBO "CRIOS" MALBEC MALBEC: ARGENTINIA - MENDOZA elegant red fruit vanilla	9.00 48.00
SANTI RIPASSO CORVINA, RONDINELLA: ITALY - VENETO warm & full cherry jam vanilla	11.00 58.00
BOGLE PHANTOM RED U.S.A: CALIFORNIA smoky black fruit full	13.50 74.00
FINCA DE LA RICA RESERVA RIOJA TEMPRANILLO, GARNACHA: SPAIN - RIOJA caramel vanilla floral fruity	15.00 85.00
CLEMENT DANIEL CHATEAUNEUF-DU-PAPE COMPLEX, ASSEMBLAGE: FRANCE - RHONE complex rich cocoa nuts spicy	90.00
SANTI AMARONE CORVINA, RONDINELLA: ITALY - VENETO red fruit vanilla sweet spices	95.00
SANTA VITTORIA BARBARESCO NEBIOLLO: ITALY - PIEMONTE roses violets vanilla	100.00

Sparkling Wine

JARAS BLANC DE BLANC BY POMMERY	7.50 40.00
JARAS ROSÉ BY POMMERY	8.00 44.00

Champagne

RUINART BLANC DE BLANCS ROSE	170.00 160.00
VEUVE CLIQUOT BLANC RICH BLANC	16.50 115.00 19.50 140.00
DOM PÉRIGNON VINTAGE BLANC VINTAGE BLANC LUMINOUS VINTAGE BLANC MAGNUM VINTAGE ROSE VINTAGE ROSE LUMINOUS VINTAGE ROSE MAGNUM	375.00 405.00 895.00 665.00 690.00 1.445.00

Cocktails

MOJITO
bacardi | lime
mint
14.50

SEX ON THE MEENT
bombay | passion fruit
cranberry
14.50

MOSCOW MULE
belvedere | lime | gingerbeer
14.50

APEROL SPRITZ
aperol | cava
12.50

MATADOR
vodka | passionfruit puree
vanille
15.50

DARK 'N STORMY
bacardi 8 | gingerbeer
lime
16.00

ESPRESSO MARTINI
vodka | tia maria
espresso
15.00

PORNSTAR MARTINI
belvedere | passion fruit
vanilla | egg white
15.00

LIMONCELLO SPRITZ
limoncello | cava
12.50

SOUR LOVING
amaretto | cointreau | lime
egg white
15.00

OLD FASHIONED
bacardi 8
angostura bitter
17.50

Gin

1NUL8 PINK GIN strawberries	10.00
BOBBY'S cloves with orange	10.00
HENDRICKS cucumber	10.00
SIR EDMOND cinnamon stick with orange	11.00
SAKURAO orange	11.00
+ TONIC / ROSE LEMONADE	5.25

