



D I N N E R

Aperitif

MARINATED OLIVES thyme garlic citrus	5.50
GUACAMOLE gyoza crackers togarashi	9.50
BRESAOLA parmesan cheese kalamata olives olive oil arugula	16.50
1NUL8 BREAD parmesan cheese basil garlic oil balsamic	8.50
EDAMAME kimchi oil maldon salt	7.50
OYSTER PLATTER 6 PIECES ponzu shallots lime	27.50

Sharing

STEAK TARTARE shallots ketchup mustard capers pickles salted egg yolk grilled foccacia	17.50
TUNA & MELON lime wasabi dressing ponzu	19.50
RAVIOLI shimeji parmesan foam arugula truffle	17.50
CARPACCIO A LA MINUTE sesame mayonnaise peanut crumble cress crispy onion teriyaki	18.50
PEKING DUCK bao buns cucumber spring onion hoisin	19.50
FLAMED WAGYU A5 maldon salt chimichurri	65.00
BURRATA FLATBREAD tomato bell pepper salsa pesto arugula bresaola	19.50
STICKY PORK BELLY BITES cooked for 16 hours homemade sweet & sour sauce	16.50
TRUFFLE PIZZA BIANCA truffle ricotta chestnut mushroom arugula onion compote spinach	22.50

Salads

CAESAR little gem soft boiled egg croutons anchovies parmesan crispy chicken supplement: gambas	16.50
BURRATA marinated cherry tomatoes balsamic drizzle wasabi cracker basil oil	21.50
GOAT CHEESE stewed figs red port drizzle honey musterd spinach walnuts little gem sud 'n sol	17.50
SURF & TURF beef gambas chili dressing little gem avocado sweet and sour cucumber cherry tomatoes grilled foccacia	21.50

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 7.50 10.50 7.50 5.50 7.50 5.50	

Main

SCHNITZEL pork tenderloin lemon sauce	18.50
LINGUINE GAMBAS lobster cream sauce spinach garlic roasted cherry tomatoes	26.50
CHICKEN OF THE JOSPER GRILL whole corn fed chicken wild mushroom gravy	21.50
VEAL BRISKET slow cooked truffle risotto shimeji parmesan cheese	28.50
CAULIFLOWER roasted tempura creme	19.50
TOURNEDOS ROSSINI celeriac puree crostini foie gras madeira gravy	49.50
1NUL8 DOUBLE WAGYU CHEESEBURGER brioche little gem sweet and sour cucumber cheddar 1nul8 sauce	19.50
CRISPY CHICKEN BURGER brioche guacamole little gem bell pepper spicy mayonnaise	18.50
MEAT PLATTER tenderloin flat iron steak rumpsteak grilled chicken broccolini baby potatoes chimichurri fries	150.00
FROM THE HIBACHI GRILL	
RUMP CAP 350 GRAMS	37.50
FLAT IRON STEAK 250 GRAMS	29.50
TUNA STEAK 200 GRAMS	29.50
TOMAHAWK 1000 GRAMS	135.00
WAGYU A5 (WEIGHED ON TABLE) 0.60 PER GRAMS SERVED WITH CHIMICHURRI CRISPY GARLIC ROASTED CHERRY TOMATOES MALDON SALT	

Sides

FRIETBOUTIQUE FRIES mayonnaise	6.50
FUNKY FRIES truffle mayonnaise chives parmesan cheese spicy cheddar crispy onion chili mayonnaise	9.50 10.50
CORN grilled kimchi butter crispy onion	8.50
BABY POTATOES agli oil herb butter	8.50
BROCCOLINI anchovies lemon chili	12.50
STIR FRY NOODLES garlic teriyaki spring onion soft fried egg	11.50

Desserts

BREAK ME BABY chocolate dessert dulce de leche brownie vanilla ice cream	16.50
DAME BLANCHE cream vanilla ice cream hot chocolate	9.50
CREME DE LA CREME filled profiteroles white chocolate sauce oreo crumble	17.50
LAVA CAKE pistachio ice cream pistachio crumble	15.50
FLAMING SKULL lava cake chocolate skull vanilla ice cream salted caramel crumble forest fruits	18.50 P.P.
PORNSTAR CHEESECAKE 2 PERSONS passion fruit sorbet white chocolate raspberry gel	29.50
COOKIE DOUGH pistachio ice cream oreo crumble	15.50

Sushi

SIGNATURE ROLLS 8 PIECES

EBI MAKI fried shrimp tempura avocado masago	22.50
FLAMED SALMON MAKI fried shrimp cucumber salmon kataifi	23.50
CHICKEN MAKI tatsuta crispy onion cucumber chili	19.50
SPICY TUNA MAKI kimchi cucumber avocado tuna	24.50

1NUL8 SPECIAL ROLLS

BEEF BULGOGI MAKI torched carpaccio asparagus tempura cucumber bulgogi sauce	23.50
SALMON AVOCADO MAKI salmon avocado sesame japanese mayonnaise	19.50
VULCANO MAKI (DEEP-FRIED) kani salmon tartare avocado cucumber chili mayonnaise	22.50
COQUILLE MAKI cod tempura cucumber kabayaki sauce masago creamy spicy sauce	26.50
SWEET VEGGIE MAKI avocado cucumber inari japanese mayonnaise	19.50
BEEF TARTARE MAKI beef tartare yakitori sauce cucumber garlic	24.50
1NUL8 SHRIMP MAKI 4 PIECES crab fried shrimp avocado guacamole spicy mayonnaise	25.50

Sashimi

SALMON 5 PIECES	16.50
TUNA 5 PIECES	18.50
SCALLOP 5 PIECES	18.50
MIX 9 PIECES	29.50
CHILI SALMON sashimi ponzu chili	18.50

Nigiri

HOTATE flamed shiso	4 PIECES 18.50
SALMON raw flamed crispy	16.50
TUNA raw flamed crispy	17.50

Platters

NIGIRI PLATTER 4 pieces raw nigiri 4 pieces flamed nigiri 4 pieces crispy nigiri	49.50
SUSHI & SASHIMI MIX sashimi mix 4 pieces nigiri 3 x 1/2 maki roll	59.50
1NUL8 PLATTER sashimi mix 4 pieces crispy nigiri 3x special maki	108.00

Taco Bite

SALMON wakame citrus dressing jalapeño	3 PIECES 17.50
TUNA wakame kimchi spring onion	19.50

Snacks

* GUACAMOLE gyoza crackers togarashi	9.50
SERRANO HAM olives flatbread fuet hummus	16.50
* EBI TEMPURA 7 PIECES chili mayonnaise chives lime	13.50
* MARINATED OLIVES thyme garlic citrus	5.50
1NUL8 BREAD parmesan cheese basil garlic oil balsamic	8.50
* EDAMAME kimchi oil maldon salt	7.50
CAMEMBERT SPREAD honey roasted almonds seasoned crostini	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 meloen	13.50
* FRIED CHEESE STICKS 6 PIECES old cheese chili sauce	8.50
* BITTERBALLEN 7 PIECES rotterdamse 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	14.50
CHICKEN LOLLIPOPS teriyaki chives	13.50
CRISPY GYOZA chicken ponzu kimchi mayonnaise spring onion	13.50
CHEESE PLATTER manchego brie cheese cubes crystal bread rum raisins honey	14.50
* GRAND SNACK PLATTER olives bitterballen crispy chicken cheese cubes 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: CHILLE - CENTRAL VALLEY mineral dusty crackling	6.50 35.00
1NUL8 CHARDONNAY CHARDONNAY: FRANCE - LANGUEDOC apricot pear white flowers	6.50 35.00
BLUE NIGHT MUSCAT: GERMANY - MOSEL exotic fruits round & soft light aftertaste	6.50 35.00
PARINI PINOT GRIGIO PINOT GRIGIO: ITALY - VENETO lemon crunchy green apple fresh	8.00 42.00
TRES PILARES VERDEJO VERDEJO: SPAIN - RUEDA tropical fruits balsamic mineral character	8.25 43.00
WILLY BAUER CELLAR 99 GRÜNER GRÜNER VELTLINER: AUSTRIA - WEINVIERTEL lively & fresh apple white pepper	8.50 45.00
CLOUD BREAK CHARDONNAY CHARDONNAY: U.S.A - CALIFORNIA smooth tropical fruits caramel	9.00 48.00
MESA PRIMO VERMENTINO VERMENTINO: ITALY - SARDINIA white fruit spicy floral	9.25 49.00
RAPAURA SPRINGS SAUVIGNON BLANC SAUVIGNON BLANC: NIEUW-ZEELAND - MARLBOROUGH passionfruit citrus green apple	9.75 52.00
BOGLE PHANTOM CHARDONNAY CHARDONNAY: U.S.A. - CALIFORNIA vanilla oak round	11.00 58.00
LOS CORRALES DE MONCALVILLO MATURANA: SPAIN- RIOJA soft nuts white flowers	65.00
FIOU SANCERRE SAUVIGNON BLANC: FRANCE - LOIRE delicate stone fruit spicy	75.00
DOMAINE VRIGNAUD CHABLIS CHARDONNAY: FRANCE - CHABLIS round yellow stone fruit minerally	90.00
DOMAINE FAIVELEY MERSAULT CHARDONNAY: FRANCE - MEURSAULT elegant classic butter	145.00

Rose Wine

1NUL8 ROSÉ PINOT GRIGIO: ITALY - SICILY strawberries berries flowers	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
CHÂTEAU MINUTY 281 GRENACHE, SYRAH: FRANCE - CÔTES DE PROVENCE fresh mineral delicate	135.00

Red Wine

1NUL8 MERLOT 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 - SICILY cherries strawberries berries	8.00 42.00
EL BUSCADOR TEMPRANILLO: SPANJE - RIOJA black ripe fruit fine tannins coconut	9.25 49.00
SANTI RIPASSO CORVINA, RONDINELLA: ITALY - VENETO warm & full cherry jam vanilla	11.00 58.00
BOGLE PHANTOM RED U.S.A: CALIFORNIA smokey black fruit full	13.50 74.00
SANTI AMARONE CORVINA, RONDINELLA: ITALY - VENETO tempting & full red berries cacao	95.00
HAUTE COLLECTION PINOT NOIR PINOT NOIR: SOUTH-AFRICA - WEST KAAP red fruit plums earthy tones	120.00
CHÂTEAU PEDESCLAUX CABERNET SAUVIGNON, MERLOT, CABERNET FRANC: FRANCE - PAUILLAC GRAND CRU CLASSE blackberries cherries wood	130.00
OPUS ONE CABERNET SAUVIGNON, PETIT VERDOT, CABERNET FRANC, MERLOT, MALBEC: U.S.A. - CALIFORNIA expressive fruits roasted aromas spicy fresh floral notes	975.00

Sparkling Wine

CAVA CLOS FORESES MACABEO: SPAIN - PENEDES light citrus green apple	7.50 40.00
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Champagne

MOËT ICE BLANC ICE ROSE	135.00 290.00 150.00 315.00
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
15.00

ESPRESSO MARTINI
vodka | tia maria
espresso
15.00

MOSCOW MULE
vodka | lime
gingerbeer
15.00

COSMOPOLITAN
triple sec | vodka | cranberry
lime
15.00

DARK 'N STORMY
aged rum | gingerbeer
lime
16.00

MATADOR
vodka | passion fruit puree
vanilla
15.50

PORNSTAR MARTINI
vodka | passion fruit
vanilla | egg white
15.00

BANANA DAIQUIRI
banana liqueur | rum | lime
banana syrup | egg white
15.00

SOUR LOVING
amaretto | cointreau
lime
15.00

OLD FASHIONED
aged rum
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

