

MENÜ OMAKASE 2026 Sommer

99,00 p.p.

*Nur auf Vorbestellung möglich und die Inhalte können sich ohne Ankündigung ändern.

*Only available upon pre-order and menu content may change without notice.

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|------------|--|--------------------------------------|
| 1. Amuse | Begrüßung aus der Küche
<i>greeting from the kitchen</i> | |
| 2. Starter | Tempura Garnele und Mais
<i>tempura shrimp and corn</i> | |
| 3. Sashimi | Katsuo – Bonito
<i>skipjack tuna</i> | |
| + Fish | Gindara Saikyo Yaki – Schwarzer Kabeljau
<i>black cod</i> | +15,00 |
| 4. Sushi | Nigiri fresh wasabi from Japan
one more piece Toro - fatty tuna belly | +10,00 |
| 5. Main | Roast beef
or Bluefin Tuna Steak
or Wagyu ribeye
or Wagyu entrecôte
or Wagyu chateaubriand | +15,00
+25,00
+35,00
+45,00 |
| 6. Dessert | peach and yogurt sorbet | |



SUSHI HOUSE SET FOR TWO

178,00 for two

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Start Edamame and Amuse

Plate I. today's tartar
 upgrade to Tuna Tartar with Caviar +28,00

 II. Sashimi & Nigiri
 upgrade Toro for Sashimi and Nigiri +24,00

 III. Maki and Inside Out Rolls

 We recommend fresh Wasabi original from Japan +6,00

 Bouillabaisse Miso Soup – Bouillon of Seafood +5,00

Finale Please choose one Dessert per person
 sorbet of mango or yuzu
 ice cream of black sesame, matcha or vanilla
 or... fondant au chocolat & matcha ice cream +10,00

