

GEMÜSE & SALAT / vegetables & salad

Gomaae	Spinat eingelegt in Dashi, Sesamsoße <i>spinach marinated in dashi, sesame sauce</i>	6,90
Edamame	gekochte grüne Sojabohnen <i>boiled green soybeans</i>	4,90
Salat / salad	mit Wakame – Seetang, Pflaume-Dressing <i>seaweed, plum dressing</i>	5,90
	mit Sashimi Hamachi, Yuzu Dressing	9,90
	mit frittiertem Softshell Crab <i>with fried softshell crab</i>	12,90
	mit Spicy Garnelentempura <i>with spicy shrimp tempura</i>	18,90
	Potato Wedges with Wasabi-Nori-Salt with Truffle oil and Parmesan	3,90 7,90
Onigiri	Sushi Rice Ball, grilled with spicy garlic miso	4,90
a bowl of rice		3,90

TEMPURA

Calamari	Tintenfisch <i>squid</i>	small 7,90 large 13,90
Gemüse / vegetables		small 8,90 large 17,90
Mix	Gemüse und Rotgarnelen <i>vegetables and red shrimp</i>	small 9,80 large 24,90
Rotgarnelen / red shrimp		3 stk. 18,90 5 stk. 28,90



CARPACCIO – NEW STYLE SASHIMI

Salmon <i>Label Rouge from Schottland yuzu soy sauce</i>	10,90
Bonito <i>Skipjack Tuna from Japan chef´s dressing</i>	12,90
Hamachi <i>Yellowtail Mackerel from Japan yuzu ponzu sauce</i>	13,90
Hotate <i>Scallop from Hokkaido, Japan green crystal sauce</i>	14,90
Maguro Tartare Caviar <i>Bluefin Tuna from Spain</i>	34,90

FISCH & MEERESFRÜCHTE / fish & seafood

Austern / oyster *Bitte fragen Sie nach Verfügbarkeit. / *Please ask about availability.

Bouillabaisse Miso Suppe 8,90

Brühe von Fisch und Krustentier / bouillon of fish and shellfish

Lachs Tatar / salmon tartar with spicy miso sauce 8,90

Ebi Gyoza 2 stk. 5,90 5 stk. 12,90

Teigtaschen mit Garnelen / dumpling with shrimp

Harumaki 2 stk. 7,90

Frühlingsrolle, Jakobsmuscheln & Garnelen / spring roll, scallop & shrimp

Saba Shio Yaki 8,90

gegrilltes Makrelenfilet / grilled mackerel fillet

Ebi Grill 2 stk. 9,80

gegrillte Rotgarnelen / grilled red shrimp (sashimi quality)

Burikama 12,90

gegrillte Backe von Gelbschwanzmakrele / grilled cheek of yellowtail mackerel

Gindara Saikyo Yaki 35,00

schwarzer Kabeljau / black cod grilled with sweet white miso

Maguro Steak small 18,90 large 36,00

Thunfisch Tataki / tuna tataki



FLEISCH & WAGYU / meat & Wagyu

Karaage frittierte Hähnchen / <i>japanese style fried chicken</i>	small 6,90 large 12,90
Chicken Teriyaki <i>homemade teriyaki sauce</i>	small 12,90 large 23,00
Rinder Carpaccio <i>beef carpaccio with salat and truffle oil</i>	10,90
Japanese hamburger steak <i>geschmort / stewed in Demi-Glace</i>	12,90
US Black Angus Bavette (Flank Steak) mariniert in Umami-Dashi	35,00
Argentinisches Rinderfilet-Steak ca. 200g	39,00
today´s steak	Please ask us.
Wagyu Beef Steak Tataki <i>small portion with original onion ponzu sauce</i>	29,90
Wagyu Beef Steak A5 Japanese Black, Kagoshima Japan	69,00
*ohne Beilage A5 Toriyama Umami, Gunma Japan	89,00

*Zubereitung (sous vide) des Steaks kann Zeit nehmen. / Preparation of steaks can take time.



SASHIMI & MORE

frische Wasabi	original aus Japan		6,00
Sashimi Omakase	chef's choice 15stk.		59,00
Sashimi Trio	3 x 3 Thunfisch, Lachs, Hamachi <i>tuna, salmon, hamachi</i>		35,00
Sashimi Duett	3 x 2 Thunfisch und Lachs <i>tuna and salmon</i>		25,00
Sashimi Shake	Lachs / <i>salmon</i>	5 stk. 13,90	9 stk. 24,90
Sashimi Maguro	Thunfisch / <i>tuna</i>	5 stk. 19,80	9 stk. 34,90
Sashimi Toro	Thunfischbauch / <i>fatty tuna</i>		3 stk. 25,90
Shime Saba	Makrele / <i>mackerel</i>		5 stk. 12,90
Ceviche Hamachi	Gelbschwanzmakrel <i>yellowtail mackerel</i>		15,90
Ceviche Madai	Dorade Rosé <i>Seabream rose from Japan</i>		16,90



DESSERT

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homemade sorbet and ice cream

Mango Sorbet	10,00
Yuzu Sorbet	10,00
Vanilla ice cream	10,00
Matcha ice cream	12,00
Black Sesame ice cream	12,00

today's dessert please ask our service staff.

Dessert Wine

glass 60ml

Riesling Auslese 2018, Scharzhofberger Mosel, von Hövel	9,50
Chenin Blanc 2017, Grand Cru Quarts de Chaume, Loire	15,00
Port wine, Graham's Tawny Port 30 Years	15,00

Sweet Sake

glass 60ml

Sake of the prince	a recipe from the year 700	15,00
Umeshu	premium plum wine on ice	9,50

