

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

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

- |                   |                                                                                                                            |                                      |
|-------------------|----------------------------------------------------------------------------------------------------------------------------|--------------------------------------|
| <b>1. Amuse</b>   | Begrüßung aus der Küche<br><i>greeting from the kitchen</i>                                                                |                                      |
| <b>2. Starter</b> | weißer Spargel, Serrano<br><i>white asparagus, serrano</i>                                                                 |                                      |
| <b>3. Sashimi</b> | Hamachi - Gelbschwanzmakrel<br><i>yellowtail mackerel</i>                                                                  |                                      |
| <b>+ Fish</b>     | Gindara Saikyo Yaki – Schwarzer Kabeljau<br><i>black cod</i>                                                               | +15,00                               |
| <b>4. Sushi</b>   | Nigiri fresh wasabi from Japan<br>one more piece Toro - fatty tuna belly                                                   | +10,00                               |
| <b>5. Main</b>    | Kalbsfilet<br><i>veal fillet</i><br>or Bluefin Tuna Steak<br>or Wagyu Kagoshima<br>or Wagyu entrecôte<br>or Wagyu Toriyama | +15,00<br>+25,00<br>+35,00<br>+45,00 |
| <b>6. Dessert</b> | strawberry crème brûlée                                                                                                    |                                      |



## SUSHI HOUSE SET FOR TWO

178,00 for two

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\*Nur auf Vorbestellung möglich. Bitte fragen Sie uns nach.

\*Only possible upon pre-order.

<b>Start</b>	Edamame and Amuse	
<b>Plate</b>	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
<b>Finale</b>	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

