

GEMÜSE & SALAT / *vegetables & salad*

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| 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 / <i>salad</i> | 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

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



CARPACCIO – NEW STYLE SASHIMI

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| 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

hunfisch Tataki / tuna tataki



FLEISCH & WAGYU / meat & Wagyu

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| 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

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| 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

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

homemade sorbet and ice cream

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|------------------------|-------|
| 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

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| 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

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

