



SPECIALITY MENU

Experience the variety of the Japanese Cuisine in this six-course menu, takes about two hours. Please choose your main dish from the next page.

KOZUKE

Small salad of seaweed and cucumber

YAKITORI

Grilled chicken skewers

SUIMONO

Clear soup with Japanese ingredients

SASHIMI

Choice of raw fish delicacies

MAIN DISH

Please choose your main dish
from the next page

Served with rice and Japanese pickles

MIZUGASHI

Ice cream Japanese style

The price depends on your choice of
the main dish on the next page.

Price per person.



SUKIYAKI

Table cooking - Japanese wok

Slices of beef and vegetables
in house made, flavourful sweet sauce.
Raw egg to dip is served on request.

6-course menu

Striploin (Argentina) 84.-
Wagyu Striploin (Japan) 124.-

À la Carte (no menu)

Striploin (Argentina) 49.-
Wagyu Striploin (Japan) 89.-

Note: Table cooking from two portions, one
portion is prepared in the kitchen.

SHABU SHABU

Table cooking - Hot pot

Slices of beef and vegetables to be dipped
into a mild stock.
Served with sesame and soy-lemon dip.

6-course menu

Striploin (Argentina) 84.-
Wagyu Striploin (Japan) 124.-

À la Carte (no menu)

Striploin (Argentina) 49.-
Wagyu Striploin (Japan) 89.-

Note: Minimum order is two portions.

SUSHI

For fans of raw fish

Our chef recommends tuna, salmon,
yellowtail, Japanese eel and red seabream.
(three bites of roll and four nigiri,
in total eight pieces)

6-course menu 74,-

UNA JU

Japanese eel in sweet soy sauce on rice,
served in a Japanese lacquered box.

6-course menu 77.-
À la Carte (no menu) 32.-

YOSE DOFU TOBANYAKI

Tofu and vegetables with miso creme sauce fried on a special cooker
at your table.

6-course menu 69.-
À la Carte (no menu) 24.-



VEGAN COURSE MENU

Inspired by Zen-Buddhism, where a fine cuisine was born,
although no animal products are to be used.

KOZUKE

Small salad of carrot and daikon radish

YASAI-GYOZA

Five pieces of dumplings stuffed with vegetables

SUSHI

A variation of vegan sushi

YOSE DOFU TOBANYAKI

Tofu and vegetables with miso creme sauce fried on a special cooker
at your table.

WARABI-MOTCHI

Small cubes made from warabi (japanese mountain plant),
refined with roasted sweet soy bean powder

59.-



ZENSAI

Appetizer

EDAMAME (Vegan)

Blanched soy beans. 5,50

UMEBOSHI (Vegan)

Three salt pickled plums. 3,-

GARI (Vegan)

Pickled ginger. 2,-

WAKAME KYURI

Salad of seaweed and cucumber. 5,50

NAMASU (Vegan)

Salad of daikon radish and carrot. 4,50

KOHNOMONO (Vegan)

Mixed pickles Japanese style. 5,90

TORO-TARTARE

Small portion of tuna belly tartare, refined with Japanese herbs 15,-

MENCHI KATSU

Deep fried ground beef cutlet,
Tonkatsu-sauce-dip 8,-

YAKITORI

Two grilled chicken skewers. 9,-

GYOZA

Five pieces of dumplings stuffed with
chicken and vegetables. 8,-

YASAI-GYOZA (Vegan)

Five pieces of dumplings stuffed with
vegetables. 8,-

SHIRUMONO

Small soups

MISOSHIRU

Soup of soybean paste with
seaweed and tofu. 5,50

SUIMONO

Mild, clear soup with Japanese ingredients.

7,50



SUSHI

Classic variations, designed for one person

SUSHI TO SASHIMI

3 bites of roll, 4 different Nigiri and 12 Sashimi with exquisitely filleted raw fish delicacies. A manifold variety, very suitable to get to know Sushi as well as for the connoisseur. 49,-

MATSU

3 bites of roll and 7 nigiri exotic style. For connoisseur and gourmets. 49,-

TA-KE

3 bites of roll and 7 nigiri common style. A classic variation. 36,-

MAGURO ZUKUSHI

Tuna-exclusive: belly, loin and back served as sashimi, nigiri, aburi, gunkan and maki (while stocks last) 63,-

SUSHI

Don

CHIRASHI DON

Fish and seafood arranged on sushi rice in a lacquer casket. 36,-

TEKKA DON

Exquisitely filleted slices of tuna arranged on sushi rice in a bowl. 41,-

SASHIMI

Pure raw fish

SASHIMI MORIAWASE

Classic combination of the most popular tastes (12 slices). 35,-

JOH SASHIMI

Precious, exotic variation of fish and seafood. 55,-

USUZUKURI

Fillets of white fish, delicately cut and arranged in the style of Fugu-blowfish. 39,-

SASHIMI SHA-KE MAGURO

Salmon and Tuna (10 slices). 35,-

SASHIMI SHA-KE

Salmon (9 slices). 29,-

SASHIMI MAGURO

Tuna (9 slices). 41,-

SASHIMI CHU-TORO

Loin of tuna (9 slices). 49,-

SASHIMI TORO

Belly of tuna (9 slices). 57,-

SASHIMI HAMACHI

Yellowtail (9 slices). 39,-

FRESH WASABI

Fresh grated Wasabi (subject to availability). 15,-



MAKI & TEMAKI

Classic rolls cut into 6 pieces,
unless you order them as Temaki
(cone eaten from hand)

SHA-KE MAKI

Salmon. 9,-

NEGI TORO MAKI

Tuna belly + Green onion. 17,-

NEGI HAMACHI MAKI

Yellowtail + Green onion. 13,-

TEKKA MAKI

Classic tuna. 13,-

SHA-KE KAWA MAKI

Grilled Salmon skin. 11,-

UNA KYU MAKI

Grilled eel + Cucumber. 11,-

KAPPA MAKI (Vegan)

Cucumber. 6,50

ABOKADO (Vegan)

Avocado. 6,50

O-SHINKO MAKI (Vegan)

Picked radish. 6,50

KAIWARE MAKI (Vegan

possible)

Radish-sprouts + bonito flakes. 7,50

UME-SHISO MAKI (Vegan)

Salty plum and herbs. 7,50

KANPYO MAKI (Vegan)

4 pieces of cooked pumpkin. 6,50

Special rolls:

CALIFORNIA SNOW-CRAB

Inside-out rolls containing snow-crab meat
and avocado with mayo. Outside is sprinkled
with flying fish roe. Cut into 6 pieces. 19,-

CALIFORNIA SHA-KE

Salmon, avocado, mayo and roe,
rolled inside-out. 14,-

SHIROITA KONBU

Sushi with transparent seaweed

SNOWCRAB-TE-AMI

Colourful like a rainbow:
Rolls filled with snow-crab meat and
avocado, outside with salmon, tuna,
mackerel. 6 pieces. 27,-

BATTERA

7 pieces with pickled mackerel. 16,50



NIGIRI SUSHI Price per piece on rice

FISH

SHA-KE, Salmon. 4,50

MAGURO, Lean of Tuna. 7,50

CHU TORO, Loin of Tuna. 8,-

TORO, Belly of Tuna. 8,50

HAMACHI, Yellowtail. 6,50

UNAGI, Grilled Eel. 6,-

MADAI, Jap. Red Snapper. 6,50

SUZUKI, Sea Bass. 4,-

ISHIMOCHI, White Croaker. 4,50

SABA, Marinated Mackerel. 5,-

MOLLUSCS

TAKO, Octopus. 4,50

IKA, Squid. 4,50

UNI, Sea Urchin. 7,50

MUSSELS

HOTATEGAI, Scallop. 6,-

HOKKIGAI, Surf Clam. 5,-

CRUSTECEANS

EBI, Cooked Shrimp. 5,-

AKAEBI, Raw Pink Prawn. 7,50

ZUWAIGANI, Snow crab. 7,-

CAVIAR & ROE

IKURA, Salmon Roe. 5,50

TOBIKO, Roe of Flying Fish. 5,50

EGG & VEGGIE

TAMAGOYAKI, Omelette. 3,-

ABOKADO (Vegan), Avocado. 3,50

KAIWARE (Vegan possible),
Radish-Sprouts. 3,50

Please ask us for
seasonal fish of the day.

FRESH-WASABI

Fresh grated Wasabi
(subject to availability). 15,-



AISUKURIMU

Ice cream

SCOOPS

MATCHA, Green Tea

Per scoop 3,-

YUZU, Japanese citrus fruit

Per scoop 3,-

OGURA, Sweet red beans

Per scoop 2,50

GOMA, Black sesame

Per scoop 2,50

BANILLA, Vanilla

Per scoop 2,-

Please ask us for menu with allergies and food additives if needed.

All prices include German VAT,
Service tip is not included.