

# Menü OMAKASE

## 1. *Appetizer* - 前菜 -

Sashimi with Tuna and Salmon / Fried Tofu in Dashi Soup  
Braised Wagyu in Japanese Style / Oyster Tsukudani  
Namasu-Salad with Scallop, Octopus, White Radish, Carrots, Pickles  
Mousse of Salmon with Avocado

## 2. *Winter Special* - 逸品 -

"Cupola" with Snow Crab, Scallop and Jellied White Radish

## 3. *Soup* - 汁物

Yakuzen-Soup with Chicken, Egg, Jujube, Goji-Berry, Ginger, Astragalus-Root

## 4. *Sushi* - 寿司 -

### Small (7 pieces)

Mackrel, Salmon, Yellow Tail  
Tuna, grilled Eel, Shrimp, Wagyu

### Large (11 pieces) + 16€

Mackrel, Salmon, Yellow Tail Fish  
Tuna, grilled Eel, Shrimp, Wagyu

+ Salmon Flambé with Caviar, Albacore,  
Tuna, Scallop

## 5. *Main Dish: Please Select 1 or 2 of the Following* - 主菜 -

### Fish

Black Cod in Saikyo-Style  
with Seasonal Vegetables

### Wagyu-Steak

Rump (60g)  
[Chateaubriand (130g) +25€]  
Flambé with Whisky

### Duck

Roast Duck  
with Teriyaki-Sauce  
Yuzu-Pfeffer

### Fish and Seafood

Scallop, Shrimp,  
Yellow Tail Fish  
After Original Recipe  
With Tuna Bottarga

## 6/7. *Dessert* - 甘味 -

Black Sesame Ice Cream / Yuzu Chocolate  
Matcha Cake with Maron Creme / Mochi in Daifuku Style  
Seasonal Fruits

6-Gänge €138

7-Gänge €148

Bitte informieren Sie uns über die Lebensmittelunverträglichkeiten. /Please inform us about any food restrictions.  
Die Beilage kann je nach Tageseinkauf variieren. /Side vegetables can be varied.

# Vegetarian Menu

## 1. Starters - 前菜 -

Vegetable Tempura / Cooked Root Vegetables in Japanese Style  
Kimpira with Seasonal Vegetables / Sesame Tofu  
Namasu-Salad with White Radish, Carrot, Pickles  
Vegetable Takoyaki

## 2. Second Starter: Please Choose - 逸品 -

### Salad with Tofu

Tofu, Paprika, Broccoli, Avocado,  
Mixed Green Leaves and Mini Tomatoes,  
Ponzu-Rettich-Dressing

### with Soy Meat Karaage

Lentils, Avocado, Soy Meat Karaage  
Teriyaki-Sansho-Pfeffer-Dressing

## 3. Soup - 汁物 -

Sesame-Soy milk-Soup with Chinese Cabbage, Glass Noodles, Pickled Ginger  
and Mini Spring Roll with Potato and Edamame

## 4. Sushi - 寿司 -

Young Corn / Paprika / Snap Pea / Avocado / Broccoli / Aubergine,  
Shiitake-Mushroom / Green Onion Tempura / Inari-Sushi

## 5. Main Dish: Please Choose one or both from below - 主菜 -

### Minced Tofu-Steak

with The Sakai Original BBQ Sauce

### Aubergine Gratin

Teriyaki-Tomato Sauce  
baked with Soy Cheese

### Mushrooms in Pie Crust

various fresh Mushrooms  
with Miso Sauce

## 6/7. Dessert - 甘味 -

Yuzu-Sorbet / Mochi in Daifuku Style  
Matcha Cake / Soy Milk Chocolate  
Season's Fruits

6-Course €128    7-Course €138

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# *Menu „Wagyu“*

## *Starter No.1* - 前菜 -

*Sashimi* with Tuna and Salmon / Fried Tofu in Dashi Soup  
*Braised Wagyu in Japanese Style* / Oyster Tsukudani  
*Namasu-Salad* with Scallop, Octopus, White Radish, Carrots, Pickles  
Cooked Root Vegetables in Japanese Style

## *Starter No.2* - 逸品 -

Mille-feuille Beef Cutlets Wrapped in Kadayif  
Red Miso Sauce

## *Soup* - 汁物 -

Beef Soup with Root Vegetables

## *Sushi* - 寿司 -

Wagyu-Sushi with White Raddish  
Wagyu-Sushi with Hot Miso Sauce  
Wagyu-Tartar with Yuzu-Pepper  
Cooked Wagyu with Quail Egg and Teriyaki-Sauce  
Wagyu Roast Beef Roll with Avocado and Wasabi-Mayo-Sauce  
Smoked Wagyu with Fresh Wasabi

## *Main Dish* - 主菜 -

Wagyu-Steak 130g (Whisky Flambé)  
Home Made Yakiniku-Sauce / Green Onion Sauce / Sea Salt

## *Dessert* - 甘味 -

Mochi-Ice Cream, Dorayaki, Seasonal Fruits

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**€148**