

Menu OMAKASE

1. Starters to begin with - 前菜 -

Sashimi with Salmon and Tuna / Oyster in Tsukudani-Style /
Vegetable Roll with Salmon, Miso and Cream Cheese / Fried Tofu with Nanban-Sauce
Roast Duck with Teriyaki Sauce and Sansho Pepper
Lotus Root with Shrimp Paste and Dashi Sauce

2. Salad: Please choose: - 逸品 -

with Roast Beef

Bell Pepper, Green Asparagus, Almond,
Mixed Green Leaves, Mini Tomatoes
Creme-Dressing (Sesame, Mayo, Soy Sauce)

with Seafood and Tofu

Sashimi-Salmon, Tofu, Shrimps, Avocado
mixed Green Leaves, Mini Tomatoes
Oil-Dressing (Sesame Oil, Onion and Soy Sauce)

3. Suppe - 汁物 -

Glass Noodle Soup with Tofu, Edamame, Spring Onion, Shrimps and Ginger

4. Sushi - 寿司 -

Mackerel/ Salmon / Yellow Tail Fish / Tuna / grilled Eel / Shrimp /
Smoked Wagyu-Sushi with Foie Gras

5. Main Dish: Please choose one or two of the following - 主菜 -

Fischgericht - 焼き物 -

Black Cod in Saikyo Style
Seasonal Vegetables

Wagyu-Steak - 和牛 -

Rump (60g)
[Chateaubriand (130g) +20€]
Flambé with Whisky

Sushi - 寿司 -

Crab, Scallop,
Salmon Roe, Tuna-Toro,
Salmon Flambé with Caviar

6/7. Dessert - 甘味 -

Cream Puff with Soymilk Vallina Cream and Matcha Cream
Lemon Cake with Strawberry Sauce / Kinako Chocolate
Sour Cream Ice Cream / Seasonal Fruits

or

6/7. Sushi Once More

2 Pieces of Sushi of Your Choice

6-Course €118

7-Course €130

Bitte informieren Sie uns vorab über die Lebensmittelunverträglichkeiten. / Please inform us about any food restrictions.
Die Beilage kann je nach Tageseinkauf variieren. / The side vegetables can vary.

Vegetarian Menu

1. Starters - 前菜 -

Home Made Sesame Tofu / Karaage of Soy-Meat with Teriyaki Sauce
Kimpira with Seasonal Vegetables / Fried Tofu with Nanban Sauce
Salad of Wakame-Seaweed and Cucumber / Vegetable Roll with Miso and Soy Cheese

2. Second Starter: Please Choose - 逸品 -

Salad with Tofu

Tofu, Paprika, Green Asparagus, Avocado, Almond
Mixed Green Leaves and Mini Tomatoes,
Oil Dressing (Sesame, Onion and Soy Sauce)

Surprise Sachet

Tofu, Edamame, Soy-Meat, Hijiki-Seaweed
and Vegetables and Mushrooms

3. Soup - 汁物 -

Vegan Glass Noodle Soup with Tofu, Edamame, Spring Onion and Ginger

4. Sushi - 寿司 -

Young Corn, Paprika, Snap Pea, Avocado, Broccoli, Aubergine,
Shiitake-Mushroom, Japanese Pickles, Green Onion Tempura, Inari-Sushi, Avocado-Cucumber-Maki

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

Minced Tofu-Steak

The Sakai Original Tofu Steak
with Home Made BBQ Sauce

Aubergine Gratin

Teriyaki-Tomato Sauce
baked with Soy Cheese

6/7. Dessert - 甘味 -

Vegan Caramel Ice Cream/ Soymilk Chocolate
Black Sesame Cake
Warabi-Mochi with Kinako Powder and Syrup
Season's Fruits

or

6/7. Sushi Once More

2 Pieces of Sushi of Your Choice

6-Course €118 7-Course €130

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Menu „Wagyu“

Starter No.1 - 前菜 -

Sashimi with Salmon and Tuna / Oyster in *Tsukudani*-Style /
Vegetable Roll with Salmon, Miso and Cream Cheese / Fried Tofu with Nanban-Sauce
Roast Duck with Teriyaki Sauce and *Sansho* Pepper
Lotus Root with Shrimp Paste and Dashi Sauce

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

€138

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