



Menü OMAKASE

1.Appetizer - 前菜 -

Sashimi with Tuna and Salmon / Fried Tofu in Dashi Sauce / Oyster Tsukudani
Kakiage of Snow Crab and Corn / Eel and Lentil Ball /
Steamed Scalopp with White Radish Salad

2.Soup - 汁物

Dashi-Matcha-Soup
With Shrimps, Mushrooms, Spring Onion, Rice Cracker

3.Sushi - 寿司 -

12 Pieces. +20€

Salmon, Yellowtail, Chutoro-Tuna, Shrimp,
Grilled Eel, Wagyu, Wagyu, Tuna, Mackerel
Salmon Flambé with Caviar, Salmon Caviar,
White Tuna, Scallop

or

7 Pieces.

Salmon, Yellowtail, Chutoro-Tuna,
Grilled Eel, Shrimp, Mackerel,
Wagyu

4./5. Main Dish: Please Select 1 or 2 of the Following - 主菜 -

Fish

Black Cod in Saikyo-Style
with Seasonal Vegetables

Wagyu-Steak

Chateaubriand (130g) +25€
or Rump (60g)
Charcoal-Grilled Flavor

Wagyu Poché

Stewed Wagyu Beef
in Japanese Style

Seafood

Scallop, Shrimp, Salmon
After Original Recipe
with Tuna Bottarga

5./6. Dessert - 甘味 -

Yuzu Swiss Roll / Shiso Sorbet /
Monaka with Black Sesame Paste / Avocado Chocolate / Azuki Chocolate
Seasonal Fruits

5-Course €125

6-Course €135

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.



Vegan Menü

1. Appetizers - 前菜 -

Fried Tofu in Vegan-Dashi-Fond / Kimpira with Root Vegetables
Karrage of Soy Meat / Daikon Radish with Red Miso Sauce /
Namasu Salad with Redish and Carrots / Vegan Takoyaki

2. Soup - 汁物 -

Vegan Dashi and Matcha Soup
Tofu, Mushrooms, Spring Onion, Rice Cracker

3. Sushi - 寿司 -

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

4./5. Main Dish: Please Choose one or two 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 Red Miso Sauce

5./6. Dessert - 甘味 -

Yuzu Cake / Shiso Sorbet
Daifuku Mochi / Soymilk Chocolate /
Season's Fruits

5-Course €115

6-Course €125

Menu „Wagyu“

Appetizer - 前菜 -

Braised Wagyu in Japanese Style / Fried Tofu in Dashi-Fond
Roast Beef / Tofu-Bag filled with Wagyu Soboro /
Fried Minced Wagyu in Panko / Namasu-Salad with Fresh Root Vegetables

Soup - 汁物 -

Beef Soup with Root Vegetables

Sushi - 寿司 -

Wagyu-Sushi with White Radish
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

1. Main Dish - 主菜 -

Mille-feuille Beef Cutlets Wrapped in Kadayif
Red Miso Sauce

2. Main Dish - 主菜 -

Wagyu-Steak 130g Charcoal-Grilled Flavor
Home Made Yakiniku-Sauce / Green Onion Sauce / Sea Salt

Dessert - 甘味 -

Mochi-Ice, Dorayaki, Seasonal Fruits

€148