

Menu OMAKASE

1. Starters to begin with - 前菜 -

Sashimi with Salmon and Tuna / Abalone in Japanese Style /
Scallops in Namban Style / Kimpira with Root Vegetables
Octopus, Wakame-Seaweed and Cucumber with Sanbaizu-Dressing

2. Second Starter: Please choose: - 逸品 -

Tempura

Shrimp, Oyster
Japanese Mushrooms
Salmon with Shiso

Salad with Seafood and Tofu

Sashimi-Salmon, Tofu, Shrimps, Avocado
mixed Green Leaves
and Ponzu-Sesame Oil-Dressing

3. Suppe - 汁物 -

Soup made of Dashi, Jujube, Licorice and Ginger
with Egg, Tofu and Spring Onion

4. Sushi - 寿司 -

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

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

Grilled Fish - 焼き物 -

Black Cod in Saikyo Style
with Season's Vegetables

Wagyu-Steak - 和牛 -

Chateaubriand
flambé with Whisky
Green Onion Sauce, Yakniku Sauce, Sea Salt

6/7. Dessert - 甘味 -

Salted Caramel Ice Cream / Black Sesame Cake
Lemon Chocolate / Matcha Chocolate
Warabi-Mochi with Kinako Powder and Sirup /
Seasonal Fruits

or

6/7. Sushi Once More

2 Pieces of Sushi of Your Choice

6-Course €118

7-Course €130

Wir bitten Sie, uns die Lebensmittelunverträglichkeiten zu informieren./Please inform us in advance about any food restrictions.
Beilage kann je nach Tageseinkauf variieren./Side Vegetables can be varied.

Vegetarian Menu

1. Starters - 前菜 -

Home Made Sesame Tofu, Karaage of Soy-Meat with Teriyaki Sauce
Kimpira with Seasonal Vegetables, Sweet Potato with Lemon Sauce
Salad of Fried Tofu, Wakame-Seaweed and Cucumber

2. Second Starter: Please Choose - 逸品 -

Tempura

With Season's Vegetables

Surprise Satchet

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

3. Soup - 汁物 -

Soup of Root Vegetables with Miso

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

Aubertine 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

Menu „Wagyu“

Starter No.1 - 前菜 -

Sashimi with Salmon and Tuna / Abalone in Japanese Style /
Scallops in Namban Style / Kimpira with Root Vegetables
Octopus, Wakame-Seaweed and Cucumber with Sanbaizu-Dressing

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