Menü OMAKASE

1.Appetizer - 前菜 -

Fried Shrimp and Snappea / Taro-Potatoe with Miso-Sauce /
Soft Shell Crab with Sweet-n-Sour Sauce / Sepia filled with Chestnuts and Mustard Seeds

2.Intermezzo - 前菜 2 —

Tempura
Shrimp, Scallop, Brussel Sprouts, Mushroom

oder

Sashimi
Tuna, Salmon, Yellow Tail Fish

3.Soup - 汁物

Paitan-Soup with Yuzu Pepper and Spring Onion

4.Sushi - 寿司 -

12 Pieces. +20€
Salmon, Yellowtail, Chutoro-Tuna, Shrimp,
Grilled Eel, Wagyu, Tuna, Mackerel,
Salmon Flambé with Caviar, Salmon Caviar,
White Tuna, Scallop

or

7 Pieces.
Salmon, Yellowtail, Chutoro-Tuna,
Grilled Eel, Shrimp, Mackerel,
Wagyu

5.6. 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

Roast Duck
Homemade Teriyaki-Sauce
Yuzu Pepper

Seafood
Scallop, Shrimp, Sepia
After Original Recipe
with Tuna Bottarga

6./7. Dessert -甘味-

Homemade Avocado Chocolate / Yuzu -Sorbet /
Sesame-Mousse with Orange Tuiles /Matcha-Swiss Roll
Caramelise Sweet Potatoe / Seasonal Fruits

6-Course €138 **7-Course €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.

Vegetarisches Menü

1.Appetizers *– 前菜 1 –*

Vegan Takoyaki / Home Made Sesame Tofu
Karrage of Soy Meat / Taro Potatoe with Red Miso Sauce /

2. Intermezzo *– 前菜 2 –*

Tempura with Mushroom, Brussel Sprouts, Paprika

or

Tofu-Bag Filled with Soy Meat, Snapp Pea and Mushrooms

3. Soup *– 汁物 –*

Japanese Winter Soup with Yuzu, Edamame and Grated Daikon-Radish

4. Sushi *– 寿司 –*

Young Corn / Paprika / Snap Pea / Avocado / Broccoli / Aubergine,
Mushroom / Green OnionTempura / Inari-Sushi

5./6. 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

6./7. Dessert *–甘味–*

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

6-Course €130 **7-Course €140**

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Menu „Wagyu“

Appetizer - 前菜 1 -

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

Intermezzo - 前菜 2 -

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 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

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

Wir bitten Sie, uns die Lebensmittelunverträglichkeiten vorab zu informieren.Beilage kann je nach Tageseikauf variieren.
Please inform us in advance about any food restrictions. Side vegetables can be varied according to the seasonal availabilities.