

# Menü OMAKASE

## 1. Appetizer - 前菜 -

Sashimi with Tuna and Salmon / Fried Tofu, Mushrooms and Fish in Dashi Soup  
Kimpira of Black Salsify and Carrots / Sesame Tofu  
Namasu-Salad with Crab Meat, Salmon Caviar, White Radish, Carrot, Pickles  
Cooked Shrimp and Root Vegetables in Japanese Style

## 2. Salad: Please select - 逸品 -

### with Roast Beef

Paprika, Broccoli,  
Mixed Greens and Mini Tomatoes  
Ponzu-Radish-Dressing

### with Eel and Lentils

Grilled Eel, Lentils, Tomatoes and Avocado  
Teriyaki-Sansho-Pepper-Dressing

## 3. Soup - 汁物

Soup of Sesame and Soymilk with Shrimps, Chinese Cabbage, Glass Noodles, Pickled Ginger

## 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

### Seafood Fantasié

Shrimp, Scallop, Salmon  
in Ponzu-Creme-Sauce

## 6/7. Dessert - 甘味 -

Matcha-Pannacotta / Black Sesame Chocolate  
Kinako-Cake with Date Sauce / Yuzu-Yogurt-Honey-Sorbet  
Seasonal Fruits

6-Gänge €128

7-Gänge €138

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 -

Kinako Cake with Dates Sauce / Soymilk Chocolate  
Matcha Pannacotta of Soy Milk  
Yuzu Sorbet / Season's Fruits

6-Course €120    7-Course €130

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# *Menu „Wagyu“*

## *Starter No.1* - 前菜 -

*Sashimi* with Tuna and Salmon / *Fried Tofu, Mushrooms and Fish in Dashi Soup*  
*Kimpira* of Black Salsify and Carrots / Sesame Tofu  
*Namasu-Salad* with Crab Meat, Salmon Caviar, White Radish, Carrot, Pickles  
Shrimp and 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**