

# Menü Autumn 2023 *Red*

## *1. Small Starters to begin with*

Sashimi of Tuna, Salmon and Red Shrimp  
Grilled Soft Shell Shrimp with Miso-Mayo-Marinade  
Tartar of Wagyu Beef Flambé, Dashi-Tomato-Lime-Jelly  
Canapé of Dried Fruits and Cream Cheese

## *2. Tempura*

Oyster-Tsukudani, White Meat Fish, Shrimp, Pimiento

## *3. Soup*

Yakuzen-soup with Chicken, Mushrooms, Egg, Spring Onion

## *4. Sushi*

Mackerel, Salmon, Tuna, Hamachi (white meat fish), Grilled Eel,  
Salmon Flambé with Caviar, Red Shrimp,  
Wagyu-sushi

## *5. Main Dish: Please select 1 or 2 of the below*

### *· Fish*

Black Cod Steak  
and a piece of Salmon  
with Japanese Teriyaki-  
and Tartar Sauce

### *· Shellfish*

Speciality with  
Shellfish of the Day  
Hiro Sauce No.8  
and jellied Ponzu

### *· Wagyu Steak*

Chateaubriand  
(Whisky flambé)  
with Spring Onion Sauce  
Yakiniku-Sauce

### *· Sukiyaki*

Wagyu-Sukiyaki The Sakai Style

## *Dessert*

Avocado and Black Sesami Chocolate,  
Pumpkin Cheese Cake with Chestnut Cream  
Warabi-Mochi with Kinako and Dates Syrup  
Vanilla Eis with Plum Wine

*or*

## *Sushi Once More*

2 pieces of your favorite sushi

**6-courses 118€    7-courses 130€**

Please inform us about any food restrictions in advance.  
Side vegetables can vary.

# Menü Autumn 2023 Green

## 1. Starters

Edamame Tofu and Sesami Tofu with Vegan Dashi Cream,  
Sweet Potato in Lemon Sauce  
Kimpira with Seasonal Vegetables  
Renkon with Soy Cheese and Hijiki Sea Weed

## 2. Tempura

Seasonal Vegetables

## 3. Soup

Dashi (vegan) Soup, accompanied with Vegetables

## 4. Sushi

Avocado, Broccoli, Paprika, Young Corn, Aubergine, Snow Pea, Shiitake-Mushroom,  
Japanese Pickles, Avocado and Cucumber Rolls, Green Onion Tempura, Inari-Sushi

## 5. Main Dish: *Please select 1 or 2*

### *Minced Tofu Steak*

The Sakai Original Minced Tofu Steak  
with Teriyaki Sauce

### *Eggplant Gratin*

with Soy Milk Cream Sauce and  
Tomato Sauce, Soy Cheese

## *Dessert*

Vegan Pumpkin Cake  
Vegan Vanilla Icecream with Brown Sugar Plum Wine  
Warabi-Mochi with Kinako and Dates Syrup  
Vegan Chocolate of Black Sesami and Avocado

*or*

## *Sushi Once More*

2 pieces of your favorite sushi

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6-courses €118

8-courses €130

Please inform us about any food restrictions in advance.  
Side vegetables can vary.