

Menü Winter 2023 Red

1. Starters to begin with

Sashimi with Tuna and Salmon / Oyster Tsukudani / Sesame-Tofu,
Soft-Shell-Shrimp with Miso-Mayo und Caviar /
Octopus in Japanese Style / Roastbeef with Yuzu-Pepper

2. Winter Special : *Please select one:*

Tempura

Shrimp, Black Cod,
Salmon with Shiso,
Seasonal Vegetables

Duck with Teriyaki Sauce

on Green Leaf Salad
with Shiso-Dressing

3. Soup

Shrimp-Dashi-Soup with Miso

4. Sushi

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

· Pocher de Wagyu

stewed Wagyu in Japanese
style with Sesame Oil

Dessert

Sesame-Daifuku-Mochi / Mango Chocolate
Matcha Cheesecake with Chestnut Cream
Baked Apple Ice Cream
Seasonal Fruits

or

Sushi Once More

2 pieces of your favorite sushi

6-Gänge 118€

7-Gänge €130

Please inform us in advance about any food restrictions.
Side vegetables can be changed according to seasonal availability.

Menü Winter 2023 Green

1. Starters to begin with

Sesami Tofu / Tatar of Avocado
Sweet Potato in Lemon Sauce / Karaage of Soy Meat with Sweet-n-Sour-Sauce
Kimpira with Seasonal Vegetables
Lotus Root with Soy Cheese and Hijiki Seaweed

2. Winter Special : *Please select one:*

Tempura

*Of Seasonal Vegetables
And Japanese Mushroom*

A Small Sachet

*Tofu, Edamame, Soy-Meat, Hijiki
with Winter Vegetables and Mushroom*

3. Soup

Kombu-Dashi-Soup with Vegetables

4. Sushi

Snapplea, Young Corn, Paprika, Avocado, Broccoli, Aubergine,
Shiitake-Mushroom, Japanese Pickles, Green Onion Tempura, Inari-Sushi, Avocado-Cucumber-Maki

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

:Minced-Tofu-Steak

The Sakai Original Tofu-
Steak with Teriyaki-Sauce

:Eggplant Gratin

Teriyaki-Tomate Sauce
baked with Soy Cheese

:Avocado-Quinoa

Farci

with house-original
Sesam-Sauce

: Super-Food Ochazuke

with Brown Rice, Chiaseed,
Quinoa, Oatmeal,
Ume-Kombu-Green Tee

Nachtisch

Sesam-Daifuku-Mochi, Soy Milk Chocolate
Matcha Cake
Vegan Vanilla Ice with Apple Compote
Seasonal Fruits

or

Sushi Once More

2 pieces of your favorite sushi

6-Gänge €118

7-Gänge €130

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Side vegetables can be changed according to seasonal availability.

Menu „Wagyu Special“

Winter 2023

Starters

Sashimi with Tuna and Salmon / Oyster Tsukudani / Sesame-Tofu,
Soft-Shell-Shrimp with Miso-Mayo und Caviar /
Octopus in Japanese Style / Roastbeef with Yuzu-Pepper

Soup

Wagyu Tail Soup

Sushi

Wagyu-Nigiri (3 pieces)
Wagyu-Gunkan (2 pieces)
Wagyu-Maki (2 pieces)

Main Dish

Wagyu-Steak 130g (Whisky flambé)
Home Made Yakiniku-Sauce / Green Onion Sauce / Sea Salt

Dessert

Sesame-Daifuku-Mochi /
Mango-Chocolate / Avocado Chocolate
Matcha-Cheesecake with Chestnut Cream
Baked Apple Ice Cream / Season's Fruits

€130

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