

MATSUMI TEISHOKU

Eight courses in the manner of Japanese haute cuisine. Experience delicacies which are still not very common outside of Japan.

(You find popular Japanese dishes in Speciality Menus starting on the right)

SAKIZUKE

First little delectability

ZENSAI

Second little delectability

DOBIN MUSHI

Trad. soup, served in a cannikin

SASHIMI

Choice of raw fish delicacies

YAKIMONO

Grilled: Exclusive grilled fish

NIMONO

Cooked: Soft tofu with vegetables

AGEMONO

Deep fried: Yuba-leaves stuffed with chopped shrimps + rice, miso soup and Japanese pickles

MIZUGASHI

Japanese style ice cream

109.-

SPECIALITY MENU

Experience the variety of the Japanese Cuisine in this six-course menu, takes about two hours. Please choose your main dish from the next page.

KOZUKE

Small salad of seaweed and cucumber

YAKITORI

Grilled chicken skewers

SUIMONO

Clear soup with Japanese ingredients

SASHIMI

Choice of raw fish delicacies

MAIN DISH

Please choose your main dish from the next page

Served with rice and Japanese pickles

MIZUGASHI

Ice cream Japanese style and seasonal fruit

The price depends on your choice of the main dish on the next page.

Price per person.

Speciality Menus continued
Please choose your main dish here.
Price per person.

SUKIYAKI

Table cooking - Japanese wok

Slices of beef and vegetables
in house made, flavourful sweet sauce.
Raw egg to dip is served on request.

6-course menu 74,-

No menu (beef and veggie only) 39,-

Note: Table cooking from two portions, one
portion is prepared in the kitchen.

SHABU SHABU

Table cooking - Hot pot

Slices of beef and vegetables to be dipped
into a mild stock.

Served with sesame and soy-lemon dip.

6-course menu 74,-

No menu (beef and veggie only) 39,-

Note: Minimum order is two portions.

TEMPURA

Deep fried classic

Seafood, chicken and vegetables in a special
crust baked in oil piece by piece.

6-course menu 69,-

WASHINABE

Paper pot fondue

Seafood, chicken and vegetables cooked in
mild miso broth at your table in a small pot
made from paper, on a traditional stove.

6-course menu 66,-

No menu (filled paper pot only) 29,-

SUSHI

For fans of raw fish

Our chef recommends tuna, salmon,
yellowtail and Japanese eel.

(three bites of roll and four nigiri,
in total seven pieces)

6-course menu 69,-

ZENSAI

Appetizer

EDAMAME

Blanched soy beans. 5,50

UMEBOSHI

Three salt pickled plums. 3,-

GARI

Pickled ginger. 2,-

KONOMONO

Mixed pickles Japanese style. 5,90

HORENSO NANBU

Cold spinach in sesame sauce. 5,90

OHITASHI

Cold spinach in soy dressing. 5,90

WAKAME KYURI

Salad of seaweed and cucumber. 5,50

TAKOSU

Salad of cooked octopus
and cucumber. 9,50

HIYAYAKKO

Cold tofu with spring onion,
ginger and bonito. 6,50

GYOZA

Five pieces of dumplings stuffed with
chicken and vegetables. 8,-

YAKITORI

Two grilled chicken skewers.9,-

AGEDASHIDOFU

Deep fried tofu in radish sauce. 9,50

SPARERIBS

Pork spareribs Japanese style. 9,50

IKAGESO KARAAGE

Fried tentacles of squid. 8,50

SHIRUMONO

Small soups

MISOSHIRU

Soup of soybean paste with
seaweed and tofu. 5,50

SUIMONO

Mild, clear soup with ingredients changing
with the season. 7,50

DOBIN MUSHI

Traditional soup, served in a cannikin with
seven little ingredients. 9,50

TEMPURA

Traditional deep fried dish

Vegetables or seafood in a special crust
baked in oil piece by piece.

Preparation takes time. Please choose your
favourite Tempura from below and make
your special Tempura plate.

Minimum 3 pairs.

Price per pair :

EBI

Shrimp 11,-

SHISO

Herb-leaf 7,-

SHIITAKE

Asian mushroom 7,-

SHIROMI

White fish 10,-

NINJIN

Carrot 6,-

ZUKKINI

Zucchini 6,-

RENKON

Lotus root 7,-

TORI SASAMI

Chicken 8,-

YAKIMONO

Grilled specialities

UNA JU

Japanese eel in sweet soy sauce on rice,
served in a Japanese lacquered box. 32,-

As a set, with clear soup and Japanese
pickles. Plus 10,-

UNAGI KABAYAKI

Japanese eel in sweet sauce. 29,50

SHAKE TERIYAKI

Fillet of salmon, marinated in
Teriyaki sauce. 19,-

SHAKE SHIOYAKI

Plain fillet of salmon, slightly salted. 19,-

SABA SHIOYAKI

Side of mackerel, slightly salted. 19,-

YOSE DOFU TOBANYAKI

Tofu and vegetables with miso creme sauce
fried on a special cooker
at your table. 18,50

SUSHI

Classic

SUSHI TO SASHIMI

3 bites of roll, 4 different Nigiri and 12 Sashimi with exquisitely filleted raw fish delicacies. A manifold variety, very suitable to get to know Sushi as well as for the connoisseur. 49,-

MATSU

3 bites of roll and 7 nigiri exotic style. For connoisseur and gourmets. 49,-

TA-KE

3 bites of roll and 7 nigiri common style. A classic variation. 36,-

MAGURO ZUKUSHI

Tuna-exclusive: belly, loin and back served as sashimi, nigiri, aburi, gunkan and maki (while stocks last) 63,-

SUSHI

Don

CHIRASHI DON

Fish and seafood arranged on sushi rice in a lacquer casket. 36,-

TEKKA DON

Exquisitely filleted slices of tuna arranged on sushi rice in a bowl. 41,-

SASHIMI

Pure raw fish

SASHIMI MORIAWASE

Classic combination of the most popular tastes (12 slices). 35,-

JOH SASHIMI

Precious, exotic variation of fish and seafood. 55,-

USUZUKURI

Fillets of white fish, delicately cut and arranged in the style of Fugu-blowfish. 39,-

SASHIMI SHA-KE MAGURO

Salmon and Tuna (10 slices). 35,-

SASHIMI SHA-KE

Salmon (9 slices). 29,-

SASHIMI MAGURO

Tuna (9 slices). 41,-

SASHIMI CHU-TORO

Loin of tuna (9 slices). 49,-

SASHIMI TORO

Belly of tuna (9 slices). 57,-

SASHIMI HAMACHI

Yellowtail (9 slices). 39,-

Fresh grated Wasabi
(subject to availability). 10,-

MAKI & TEMAKI

Classic rolls cut into 6 pieces,
unless you order them as Temaki
(cone eaten from hand)

NEGI SHA-KE MAKI

Salmon + Green onion. 9,-

NEGI TORO MAKI

Tuna belly + Green onion. 17,-

NEGI HAMACHI MAKI

Yellowtail + Green onion. 13,-

TEKKA MAKI

Classic tuna. 13,-

SHA-KE KAWA MAKI

Grilled Salmon skin. 11,-

UNA KYU MAKI

Grilled eel + Cucumber. 11,-

KAPPA MAKI

Cucumber. 6,50

ABOKADO

Avocado. 6,50

O-SHINKO MAKI

Picked radish. 6,50

KAIWARE MAKI

Radish-sprouts + bonito flakes. 7,50

UME-SHISO MAKI

Salty plum and herbs. 7,50

KANPYO MAKI

4 pieces of cooked pumpkin. 6,50

Special rolls:

CALIFORNIA SNOW-CRAB

Inside-out rolls containing snow-crab meat
and avocado with mayo. Outside is sprinkled
with flying fish roe. Cut into 6 pieces. 19,-

CALIFORNIA SHA-KE

Salmon, avocado, mayo and roe,
rolled inside-out. 14,-

SHIROITA KONBU

Sushi with transparent seaweed

SNOWCRAB-TE-AMI

Colourful like a rainbow:
Rolls filled with snow-crab meat and
avocado, outside with salmon, tuna,
mackerel. 6 pieces. 27,-

BATTERA

7 pieces with pickled mackerel. 16,50

NIGIRI SUSHI Price per piece on rice

FISH

- SHA-KE, Salmon. 4,50
- MAGURO, Lean of Tuna. 7,50
- CHU TORO, Loin of Tuna. 8,-
- TORO, Belly of Tuna. 8,50
- SHIMAAJI, Striped Jack. 7,50
- HAMACHI, Yellowtail. 6,50
- UNAGI, Grilled Eel. 6,-
- MADAI, Jap. Red Snapper. 6,50
- SUZUKI, Sea Bass. 4,-
- ISHIMOCHI, White Croaker. 4,50
- SABA, Marinated Mackerel. 5,-

MOLLUSCS

- TAKO, Octopus. 4,50
- IKA, Squid. 4,50
- UNI, Sea Urchin. 7,50

MUSSELS

- HOTATEGAI, Scallop. 6,-
- HOKKIGAI, Surf Clam. 5,-

CRUSTEACEANS

- EBI, Cooked Shrimp. 5,-
- AKAEBI, Raw Pink Prawn. 7,50
- ZUWAIGANI, Snow crab. 7,-

CAVIAR & ROE

- IKURA, Salmon Roe. 5,50
- TOBIKO, Roe of Flying Fish. 5,50

EGG & VEGGIE

- TAMAGOYAKI, Omelette. 3,-
- ABOKADO, Avocado. 3,50
- KAIWARE, Radish-Sprouts. 3,50

Please ask us for
seasonal fish of the day.

Fresh grated Wasabi
(subject to availability). 10,-

AISUKURIMU

Ice cream

YAKI AISU

Ice cream in a crepe, quickly fried and powdered with fine green-tea. 6,50

SCOOPS

MATCHA, Green Tea

Per scoop 3,-

Please ask us for vegan menu, allergies and food additives if needed.

OGURA, Sweet red beans

Per scoop 2,50

GOMA, Black sesame

Per scoop 2,50

BANILLA, Vanilla

Per scoop 2,-

All prices include German VAT,

Service tip is not included.