

# ***MATSUMI TEISHOKU***

Eight courses in the manner of Japanese haute cuisine, takes about two hours of time, 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

# ***SPECIALITY MENU***

Experience the variety of the Japanese Cuisine in this six-course menu, takes about an hour and half. 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 59,-  
No menu (beef and veggie only) 29,-  
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 59,-  
No menu (beef and veggie only) 29,-  
Note: Minimum order is two portions.

## **KAMONABE**

Table cooking - Hot pot

Flavourful fondue with slices of  
duck breast and vegetables,

6-course menu 57,-  
No menu (duck and veggie only) 27,-  
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 57,-  
No menu (deep fried only) 27,-

## **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 54,-  
No menu (filled paper pot only) 24,-

## **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 59,-

## **MINI TEISHOKU**

Mini menu of four quite popular  
small dishes for all those  
who like to start carefully.

## **HORENSO NANBU**

Cold spinach in sesame sauce

## **YAKITORI**

Grilled chicken skewers

## **NEGI SHAKE MAKI**

Salmon with green onion roll

## **GYOZA**

Stuffed dumplings  
(chicken and vegetables)

28,-

# ZENSAI

## APPETIZER

### UMEBOSHI

Three salt pickled plums. 1,50

### GARI

Pickled ginger. 2,-

### TAKOSU

Salad of cooked octopus  
and cucumber. 8,50

### OHITASHI

Cold spinach in soy dressing. 4,80

### KONOMONO

Mixed pickles Japanese style. 4,80

### GYOZA

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

### YAKITORI

Two grilled chicken skewers. 7,-

### EDAMAME

Blanched soy beans. 4,50

### WAKAME KYURI

Salad of seaweed and cucumber. 4,50

### HIYAYAKKO

Cold tofu with spring onion,  
ginger and bonito. 5,50

### HORENSO NANBU

Cold spinach in sesame sauce. 4,80

### SPARERIBS

Pork spareribs Japanese style. 9,50

### AGEDASHIDOFU

Deep fried tofu in a sauce  
of radish. 8,50

### IKAGESO KARAAGE

Fried tentacles of squid. 7,50

## **SHIRUMONO**

### **Small soups**

#### **MISOSHIRU**

Soup of soybean paste with seaweed and tofu. 4,-

#### **SUIMONO**

Mild, clear soup with ingredients changing with the season. 5,50

#### **DOBIN MUSHI**

Traditional soup, served in a cannikin with seven little ingredients. 7,-

## **TEMPURA**

### **Traditional deep fried dish**

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

#### **TEMPURA MORIAWASE**

Shrimps, seafood, chicken and Vegetables. 27,-

#### **TEMPURA YASAI**

Variety of seven vegetables. 22,-

#### **TEMPURA EBI**

Five giant shrimps. 25,-

## **YAKIMONO**

### **Grilled specialities**

#### **UNA JU**

Japanese eel in sweet soy sauce on rice, served with clear soup and mixed pickles. 34,50

#### **UNAGI KABAYAKI**

Japanese eel in sweet sauce. 24,50

#### **SHAKE TERIYAKI**

Fillet of salmon, marinated in Teriyaki sauce. 11,50

#### **SHAKE SHIOYAKI**

Plain fillet of salmon, slightly salted. 11,50

#### **SABA SHIOYAKI**

Side of mackerel, slightly salted. 12,50

#### **YOSE DOFU TOBANYAKI**

Tofu and vegetables with miso creme sauce fried on a special cooker at your table. 15,50

You may order a bowl of rice with it for extra 2,50 Euro.

## **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. 43,-

### MATSU

3 bites of roll and 7 nigiri exotic style. For connoisseur and gourmets. 46,-

### TA-KE

3 bites of roll and 7 nigiri common style.  
A classic variation. 29,-

### SAKURA

9 bites of roll and 3 nigiri of tuna, salmon and shrimp. 25,-

### MAGURO ZUKUSHI

Tuna-exclusive: belly, loin and back served as sashimi, nigiri, aburi, gunkan and maki (while stocks last) 59,-

## **SUSHI** variations

### CHIRASHI DON

Fish and seafood arranged on sushi rice in a lacquer casket. 29,-

### TEKKA DON

Exquisitely filleted slices of tuna arranged on sushi rice in a bowl. 32,-

### SHOGUN CHIRASHI

Sashimi and cooked vegetables (served cold) on sushi rice. 35,-

### SASHIMI TO TEMAKI

A variety of sashimi and three handrolls: Grilled skin of salmon, tuna and crabpastry. 49,-

## **SASHIMI**

### Pure raw fish

### SASHIMI MORIAWASE

Classic combination of the most popular tastes (12 slices). 25-

### JOH SASHIMI

Precious, exotic variation of fish and seafood. 45,-

### USUZUKURI

Fillets of white fish, delicately cut and arranged in the style of Fugu-blowfish. 35,-

### SASHIMI SHA-KE MAGURO

Salmon and Tuna (10 slices). 29,-

### SASHIMI SHA-KE

Salmon (9 slices). 20,-

### SASHIMI MAGURO

Tuna (9 slices). 35,-

### SASHIMI CHU-TORO

Loin of tuna (9 slices). 41,-

### SASHIMI TORO

Belly of tuna (9 slices). 47,-

### SASHIMI HAMACHI

Yellowtail (9 slices). 34,-

# **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. 7,-

## **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. 9,-

## **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:**

## **TEAMI SUSHI**

Colourful like a rainbow:  
Salmon, Tuna, Mackerel and Avocado  
with transparent seaweed. 17,-

## **CALIFORNIA CRAB**

Crabpastry, Avocado and Roe,  
rolled inside-out. 12,-

## **CALIFORNIA SHA-KE**

Salmon, Avocado and Roe,  
rolled inside-out. 12,-

# **OSHI-SUSHI**

Formed in a box, cornered  
Sushi with transparent seaweed

## **BATTERA**

7 pieces with pickled mackerel. 13,50

## **OSHI SHA-KE**

7 pieces with salmon. 13,50

# ***NIGIRI SUSH*** Price per piece on rice ball

## **FISH**

SHA-KE, Salmon. 3,-

MAGURO, Lean of Tuna. 7,-

CHU TORO, Loin of Tuna. 7,50

TORO, Belly of Tuna. 8,-

SHIMAAJI, Striped Jack. 7,50

HAMACHI, Yellowtail. 6,50,

UNAGI, Grilled Eel. 6,-

MADAI, Jap. Red Snapper. 6,50

SUZUKI, Sea Bass. 3,50

ISHIMOCHI, White Croaker. 4,50

SABA, Marinated Mackerel. 3,-

## **MOLLUSCS**

TAKO, Octopus. 3,50

IKA, Squid. 3,50

UNI, Sea Urchin. 7,50

Please ask us for  
seasonal catch of the day.

## **MUSSELS**

HOTATE GAI, Scallop. 6,-

HOKKI GAI, Surf Clam. 5,50

## **CRUSTECEANS**

EBI, Cooked Shrimp. 3,90

AKAEBI, Raw Pink Prawn. 7,50

KANI, Kingcrab Salad. 5,50

KANIBO, Crabpastry. 3,-

## **CAVIAR & ROE**

IKURA, Salmon Roe. 5,50

TOBIKO, Roe of Flying Fish. 5,50

GREEN TOBIKO,

Spicy Tobiko. 5.50

MENTAIKO, Roe of Pollock. 6,-

KAZUNOKO, Roe of Herring. 5,50

## **EGG & VEGGIE**

TAMAGOYAKI, Omelette. 3,-

ABOKADO, Avocado. 3,50

KAIWARE, Radish- Sprouts. 3,50

# ***AISUKURIMU***

Ice cream

## **YAKI AISU**

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

## **SCOOPS**

**MATCHA**, Green Tea

Per scoop 3,-

Please ask us for vegan menu 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.