

OMAKASE EXPERIENCE

Our chef shall personally select the freshest daily ingredients to create a one of a kind menu for you.

Omakase tiers: 80€ / 120€ per person (minimum of two people) excluding drinks and desserts.

Sake + Wine pairing suggestion could be provided upon request.

STARTER

- Gyoza**^{G, So} fried or steamed with chicken 9.00
- Edamame**^{So, Se, Er} with chili garlic oil 7.00
- Shiro miso**^{So} miso soup, tofu, wakame 6.00
- Sake miso**^{F, So} miso soup, salmon, wakame 8.00

SEASONAL VEGGIES

- Green leaves**^{Se, Mi} baby spinach, sesame soy dressing, truffle 11.00
- Crab salad**^{Kr, Er, So, Se} crab meat, avocado, field salad, goma dare sauce 15.00
- Octopus salad**^{W, So, Se} signature grilled octopus, tomato, avocado, onion 17.00
- King oyster mushroom**^{So} signature Kräutersaitling, miso, truffle 11.00
- Miso eggplant**^{So, Mi} miso-glazed eggplant, wasabi kefir sauce 11.00
- Charred broccoli**^{Er} broccolini, signature creamy peanut sauce 11.00
- Crunchy asparagus** tempura asparagus, yuzu mayo 9.00

SHARING BITES

- Popcorn shrimp, guacamole**^{So, Mi} 18.00 signature
- Salmon balls**^{G, F, Mi} crispy bites filled with salmon and broccoli 12.00
- Sashimi Tacos**^{So, G, F} signature choose your flavour - 5.00 each
 - Salmon with yuzu and avocado
 - Seared beef with ponzu
 - Tuna with soy-lime sauce

RAW SELECTION

- Hand-cut tartares & flash-seared tatahi – from land & sea.
- Beef tartare**^{Ei, Mi, G} hand-chopped beef, egg yolk, spicy mayo 20.00
- Wagyu Tataki**^{So} signature seared Japanese wagyu, ponzu sauce, spring onions 28.00
- Tuna tartare**^{F, So} signature tuna, avocado, royal caviar, rice cakes 22.00
- Carabinero Crudo**^{Kr, G} signature raw Mediterranean red shrimp, olive oil, sea salt 32.00

MAINS

- Udon carbonara**^{M, G} signature creamy udon with guanciale, parmigiano, smoked yolk & shaved black truffle 18.00
- Duck à l'orange**^{So} barbery duck breast, pak choi & a hint of yuzu and orange 17.00
- Entrecote Royal**^{Mi} signature prime ribeye grilled and bathed in a signature sauce 33.00
- Wagyu Steak**^{So} signature Japanese A5 wagyu rib-eye cut, imported directly from Kagoshima Province 66.00

- Ginger Miso Chicken**^{So, Se} Whole grilled poussin marinated with ginger & miso, sided with baby potatoes, kimchi cucumber 27.00

SIDES

- Steamed rice** 4.00
- Kimchi cucumber**^{So} 7.00
- Roasted baby potatoes** 7.00

TEMAKI / HAND ROLL

- Kairo**^{F, So} otoro, oshinko 15.00
- Nami**^{F, So} salmon, avocado 13.00
- Roju**^{Kr, G} shrimp tempura, cucumber 14.00
- Temaki set**^{Kr, G} 35.00

MAKI

- Avocado / Cucumber** 7.00 / 6.00
- Spicy Tuna**^{F, So} 10.00
- Sexy Ebi**^{Kr, G} 9.00
- Futo Otoro**^{F, So} 15.00
- Sake Maki**^F 8.00

NIGIRI

- 2 pieces
- Sake** salmon 7.00
- Flamed unagi** eel, salmon, sesame 13.00
- Mauro** bluefin tuna 8.00
- Flamed sake** Scottish salmon, asparagus 10.00
- Ebi** prawn 7.00
- Flamed managatsuo** signature butterfish, royal caviar 13.00
- Unagi** eel 8.00
- Flamed wagyu** signature wagyu filet 15.00
- Shibasu** sea bass 9.00
- Sushi Bomb** signature 4 pieces salmon & foie gras, managatsuo, truffle & caviar, beef & quail egg, unagi & ebi tempura 26.00
- Hamachi** yellowtail 8.00
- Nigiri moriawase** 10 pieces salmon, tuna, yellowtail, sea bass, butterfish, scallops, eel 33.00
- Hotatekai** scallops 9.00
- Otoro** signature bluefin tuna belly 13.00

INSIDE OUT

- 8 pieces
- Flamed salmon**^{F, So, Mi} signature salmon, avocado, caviar 18.00
- Tiger Roll**^{Kr, F, Mi, So, G} signature shrimp tempura, salmon, mango, spicy mayo 20.00
- Rainbow**^{F, So, Mi} salmon, tuna, yellowtail, butterfish, cucumber 18.00
- Samurai surf rolls**^{Kr, G, F, So, Mi} shrimp tempura, avocado 20.00
- Dragon**^{F, So, Mi} signature shrimp tempura, eel, cucumber 18.00
- Special wagyu**^{So} signature wagyu A5, mushroom, asparagus 30.00
- Sake tuna fusion**^{F, So} salmon, tuna, yellowtail, butterfish, cucumber 18.00
- Smooth like butter**^{F, So, Mi} signature butterfish, otoro, avocado, royal caviar 24.00
- The veg way** cucumber, asparagus, avocado 15.00
- El classico**^{F, So} salmon, avocado 16.00

SASHIMI^F

- 4 pieces
- Sake** Scottish salmon 14.00
- Mauro** bluefin tuna 17.00
- Hotatekai** scallops 16.00
- Hamachi** yellowtail 14.00
- Shibasu** sea bass 16.00
- Otoro** bluefin tuna belly 23.00
- Sashimi Moriawase** 10 pieces salmon, otoro, sea bass, butterfish, sea bream 33.00

DESSERTS

- Matcha tiramisu**^{Mi, G} 12.00
- Chocolate x miso**^{Er, Mi, G, So} chocolate cake, miso, caramel 9.00
- Haru no Yuki Mochi**^{G, Mi} spring snow mochi, berries 10.00

Preise enthalten 7% MwSt.