

est.

## À LA CARTE

## SUSHI

### EST SET MENU

35.90 p.p INCLUDING ONE GLASS OF WINE

### FIRST COURSE

king oyster mushroom  
Kräuterseitling, Miso, Trüffel

or

ocean crispy roll  
Ground meat, vegetables, crab

### SECOND COURSE

duck a'lorange  
barbarie duck breast, rice, pak choy,  
broccoli, hoisin sauce

or

udon monh  
wok-fried udon, tofu, mushrooms

or

crazy peanut chicken  
fried chicken, peanut curry, veggies, rice

### THIRD COURSE

Matcha Tiramisu

or

Haru no Yuki Mochi

### Soups

shiro miso<sup>So</sup> white miso, tofu,  
wakame, scallions 6.00

sake miso<sup>F, So</sup> white miso, salmon,  
wakame, scallions 6.50

tom kha tofu<sup>So, F</sup> coconut soup,  
tofu, mushrooms, lemongrass 5.90

tom kha shrimp<sup>So, F</sup> coconut soup,  
shrimp, mushrooms, lemongrass 6.90

pho bo<sup>So, F</sup> rice noodle soup with beef 17.50

pho ga<sup>So, F</sup> rice noodle soup with chicken 17.00

### Starters

fried gyoza<sup>G, So, 4pcs</sup> with chicken 6.50

edamame<sup>So, Se, Er</sup> with chili garlic oil 7.00

king oyster mushroom<sup>So</sup>  
Kräuterseitling, miso truffle 11.00

miso eggplant<sup>So, Mi</sup> miso-glazed  
eggplant, wasabi kefir 11.00

taco – choose your flavor<sup>So, G, F</sup>

Salmon, yuzu, avocado 3.90

Beef, ponzu 3.90

Tuna, soy lime 4.20

### Salads & veggies

kimchi cucumber 5.00

wakame salad 5.00

green leaves<sup>Se, Mi</sup> baby spinach, sesame  
se dressing, truffle 6.90

crab salad<sup>Kr, Er, So, Se</sup> crab meat, avocado, field  
salad, goma dare sauce 14.90

octopus salad<sup>W, So, Se</sup> grilled octopus,  
tomato, avocado, onion 14.90

charred broccoli<sup>Er</sup> broccoli,  
peanut sauce 9.90

### Crispy selection

ocean crispy roll<sup>So, F, G, Ei, 2pcs</sup> seafood spring  
rolls, minced meat, glass noodles 7.00

chili wasabi prawn<sup>Kr, So, Mi, 2pcs</sup> tempura  
prawns, chili, wasabi mayo 9.00

popcorn shrimp<sup>So, Mi</sup> tempura shrimps,  
guacamele 13.90

crunchy asparagus<sup>Er</sup> tempura  
asparagus, yuzu mayo 6.90

est sharing plate 2 spring rolls, 2  
chili wasabi prawns, tempura asparagus,  
edamame 18.50

### Raw selection<sup>F, So</sup>

sake tatakai<sup>F, So</sup> lightly seared salmon,  
ponzu, citrus 12.00

tuna tartare<sup>4pcs</sup> tuna tartare, crispy  
rice, nori 14.90

sake tuna carpaccio<sup>F, So</sup> thinly sliced  
salmon and tuna, citrus, ponzu 13.90

13.90

### Mains

udon carbonara<sup>M, G</sup> creamy udon, guanciale,  
parmigiano, smoked yolk & shaved black truffle 18.00

udon monh<sup>F, G</sup> wok-fried udon, tofu, mushrooms 15.00

surf & turf udon<sup>F, G</sup> wok-fried udon, king  
prawn, beef, veggies 18.50

surf & turf rice<sup>F, G</sup> wok-fried rice, king prawns,  
beef, veggies 18.50

entrecote royal<sup>Mi</sup> prime rib-eye, baby  
potatoes, truffle sauce 26.90

ginger miso chicken<sup>So, Se</sup> whole grilled poussin,  
ginger & miso, baby potatoes, kimchi cucumber 19.90

duck a'lorange<sup>So</sup> barbarie duck breast, rice,  
pak choy, broccoli, hoisin sauce 19.90

sake teriyaki<sup>So</sup> grilled salmon steak, mango  
teriyaki sauce, rice, veggies 22.90

golden duck curry<sup>So, Fi</sup> crispy duck, curry,  
veggies, rice 18.50

crazy peanut chicken<sup>So, Er</sup> fried chicken,  
peanut curry, veggies, rice 17.90

### Sides

steamed rice 3.00

steamed udon 4.00

egg fried rice 6.00

roasted baby potatoes 6.00

### Desserts

matcha tiramisu<sup>Mi, G</sup> 9.00

chocolate x miso<sup>Er, Mi, G, So</sup> chocolate cake,  
miso, caramel 9.00

haru no Yuki Mochi<sup>G, Mi</sup> spring snow  
mochi, berries 7.00

### Maki

avocado / cucumber 7.00 / 6.00

sexy Ebi<sup>Kr, G</sup> 9.00

sake Maki<sup>F</sup> 8.00

spicy Tuna<sup>F, So</sup> 10.00

futo Otoro<sup>F, So</sup> 15.00

### Nigiri<sup>F, So, 2pcs</sup>

sake, salmon 6.00

maguro, bluefin tuna 8.00

ebi, cooked prawn 6.00

unagi, flamed eel 7.00

hamachi, yellowtail 8.00

hotategai, flamed scallop 8.00

managatsuo, flamed butterfish 9.00

o toro, fatty tuna belly 12.00

nigiri selection<sup>10pcs</sup> sake,  
maguro, ebi, unagi 28.00

nigiri deluxe<sup>12pcs</sup> sake, maguro,  
ebi, unagi, o toro 35.00

### Sashimi<sup>4pcs</sup>

sake, salmon 11.00

maguro, bluefin tuna 15.00

sake maguro, salmon, bluefin tuna 11.00

hotategai, scallop 12.00

o toro, fatty tuna belly 19.00

sashimi selection<sup>10pcs</sup> o toro, sake,  
maguro, hamachi, hotategai 33.00

sashimi deluxe<sup>12pcs</sup> o toro, sake,  
maguro, hamachi, hotategai, butterfish 41.00

### Sushi sets

• For one (any inside cut roll, maguro/avo nigiri,  
spicy tuna maki) – 27 euro

• For two (any inside cut roll, sake nigiri, maguro  
nigiri, veggie crunch) – 49 euro

### Inside out<sup>8pcs</sup>

flame salmon<sup>F, So, Mi</sup> salmon, avocado,  
caviar 14.00

rainbow roll<sup>F, So, Mi</sup> salmon, tuna,  
butterfish, avocado 14.00

ebi dragon<sup>F, So, Mi</sup> ebi tempura, eel,  
cucumber 14.00

fusion roll<sup>F, So</sup> salmon, tuna, cucumber 14.00

green buddha<sup>Shiso</sup> asparagus, cucumber, 13.00

tiger roll<sup>Kr, F, Mi, So, G</sup> ebi tempura, salmon,  
mango, spicy mayo 16.00

samurai roll<sup>Kr, G, F, So, Mi</sup> ebi tempura, avocado 14.00

smooth like butter<sup>F, So, Mi</sup> butterfish, o toro,  
avocado, caviar 18.00

california roll<sup>Kr, Mi</sup> surimi, avocado,  
Philadelphia 14.00

unagi avo eel, avocado 14.00

### Crunchy roll<sup>8pcs</sup>

spicy salmon salmon, cucumber 14.00

spicy tuna tuna, cucumber 14.00

veggie crunch asparagus, avocado 13.00

Preise enthalten 7% MwSt.

Some dishes may contain allergens. Please inform your server of any allergies or dietary requirements.  
(G-Gluten, So-Soja, Se-Sesam, Er-Erdnuss, Kr-Krebstiere, W-Weichtiere, Mi-Milch, F-Fisch, St-Senf, Ei-Eier)