



MODERN JAPANESE CUISINE



SHARING

LAND

WILD DUCK	9	EST. STEAK	11	FRIED CHICKEN	6
<i>duck, apple, ginger, soy</i>		<i>rib eye, tomato, truffle creme</i>		<i>chicken leg, panklego, tonkatsu sauce</i>	
SESAME SOY TARTAR	10	CHICKEN SUPREME	9	FILET N' RADISH	8
<i>beef filet, soy, sesame, caviar, nori</i>		<i>free ranch chicken, teriyaki sauce, radish</i>		<i>beef filet, ponzu, radish</i>	
TENDERLOIN CUT	13	YAKITORI	7	JAPANESE DUCK À L'ORANGE	9
<i>beef filet, mushrooms, teriyaki sauce</i>		<i>chicken leg, sake, mirin, soy, ginger</i>		<i>duck, dark sauce, yuzu, honey</i>	

SEA

SAKE MISO	4	TUNA TARTAR	10	FRIED CALAMARIE	7
<i>miso soup, salmon, wakame</i>		<i>tuna, avocado, caviar, bonito flakes</i>		<i>tempura calamarie, black garlic</i>	
OCTOPUS SALAD	12	CRISPY PRAWN	8	SASHIMI TAQUITOS	6
<i>octopus, tomato, soy, avocado</i>		<i>prawn tempura, yuzu, truffle</i>		<i>tortilla, salmon, tuna, mackerel, truffle</i>	
CRAB BALLS	7	MUSSELS CHOISE	7	FLAMEND TUNA	6
<i>crab meat, panko, yuzu mayonnaise</i>		<i>selected mussels, dashi, sake</i>		<i>tuna, dashi, radish, shichimi</i>	

EARTH

SHIRO MISO	3	CRUNCHY ASPARAGUS	6	JAPANESE GREENS	3
<i>miso soup, tofu, wakame</i>		<i>tempura asparagus, yuzu mayonnaise</i>		<i>radish, red radish, cucumber</i>	
EDAMAME	5	UDON	7	PAK CHOI	3
<i>soy beans, sea salt</i>		<i>udon, pak choi, mushrooms, sesame</i>		<i>pak choi, jap. vinaigrette</i>	
TOMATO CEVICHE	6	JAPANESE MUSHROOMS	4	TOFU	3
<i>tomato, edamame, soy, koriander</i>		<i>mushrooms, butter, sake, soy</i>		<i>fried tofu, sesame sauce</i>	
GREEN LEAVES	4	TOMATO DELIGHT		RICE	2
<i>baby spinach, sesame soy dressing</i>		<i>cherry tomatos, garlic, koriander</i>			

DESSERT

KAJI BANANA	5	MATCHA POT	4	CHEESECAKE OF KYÔTO	5
<i>banana, miso, caramel, vanilla ice</i>		<i>mascarpone, matcha, vanilla</i>		<i>biscuit, creme filling, yuzu topping</i>	

TASTING MENU OF ABOVE

FOUR SELECTED SHARING DISHES FOR THE PRICE OF 34 EURO PER PERSON



SUSHI

MAKI

6 pieces

SAKE <i>salmon</i>	6	UNAGI KAPPA <i>eel, cucumber</i>	7	SAKE EGGS <i>1 piece</i> <i>rice, salmon caviar</i>	8
TUNA <i>tuna</i>	7	TEKKA SPICY <i>spicy tuna</i>	7	SAKE AVO KAPPA <i>1 piece</i> <i>salmon, avocado, cucumber, caviar</i>	8
EBI <i>prawn</i>	6	MANAGATUSO <i>butterfish, scallion</i>	6	FUTO VEGGIE <i>5 pieces</i> <i>cucumber, avocado, asparagus, rucola</i>	8
KAPPA <i>Cucumber</i>	4	AVO <i>avocado</i>	5	FUTO SPECIAL <i>5 pieces</i> <i>salmon, tuna, mackerel, seabream</i>	12

NIGIRI

2 pieces

SAKE <i>salmon</i>	4	HAMACHI <i>mackerel</i>	5	UNAGI <i>eel</i>	5
MAGURO <i>tuna</i>	5	TAI <i>seabream</i>	5	IKA <i>calamari</i>	5
MANAGATUSO <i>butterfish</i>	4	EBI <i>Prawn</i>	5	AVO <i>avocado</i>	4

SASHIMI

8 pieces

SAKE <i>salmon</i>	10	HAMACHI <i>mackerel</i>	14	MORIAWASE <i>15 pieces</i> <i>salmon, tuna, mackerel, seabream, butterfish</i>	20
MAGURO <i>tuna</i>	13	TAI LEMON TRUFFLE <i>seabream, yuzu truffle dressing</i>	10	MORIAWASE <i>25 pieces</i> <i>salmon, tuna, mackerel, seabream, butterfish</i>	30
MANAGATUSO <i>butterfish</i>	10				

INSIDE OUT

8 pieces

SAKE AVOCADO <i>salmon, avocado</i>	8	EBI AVOCADO <i>prawn, avocado</i>	8	CRAB AVOCADO <i>crab meat, avocado</i>	11
MAGURO KAPPA <i>tuna, cucumber</i>	9	UNAGI KAPPA <i>eel, cucumber</i>	9	CRUNCHY SALMON <i>philadelphia, salmon, avocado</i>	8
TAIFUN <i>philadelphia, cucumber, salmon, chili, caviar, flamed salmon</i>	12	FLAMED <i>philadelphia, avocado, salmon, caviar, flamed with salmon</i>	12	CRUNCHY TUNA <i>philadelphia, tuna, cucumber</i>	9
TASUNA <i>philadelphia, cucumber, avocado, salmon, covered with avocado</i>	12	RAINBOW <i>philadelphia, cucumber, salmon, tuna, hamachi, butterfish</i>	13	CRUNCHY EBI <i>philadelphia, prawn, cucumber</i>	8
DRAGON <i>philadelphia, prawn, covered with eel</i>	12	VEGI <i>philadelphia, cucumber, avocado, covered with avocado</i>	9	CRUNCHY VEGI <i>philadelphia, asparagus, yuzu</i>	7



WINE

SPARKLING

0,1l / 0,75l

Crémant de Limoux Grand Cuvée 1531 Brut - Méthode Traditionelle	6 / 38
Perrier Jouet Champagner - Grand Brut	92

ROSE

0,1l / 0,75l

Nittnaus Rosé Zweigelt / dry - 2018, Burgenland AT	5 / 35
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WHITE

0,1l / 0,75l

LA COUR DES DAMES Chardonnay / dry - 2017, Languedoc-Roussillon, FR	4 / 25
ORTEGA Ortega / lovely - 2017, Franken, DE	5 / 27
GOLDMUND Riesling / smooth - 2018, Bio, Mosel, DE	6 / 33
STETTENER Scheurebe / <i>delightfully</i> - 2018, Bio, Franken, DE	6 / 33
LE BOUQUET Sauvignon blanc / semi dry - 2016, Bio, Loire, FR	7 / 35
NAIA Verdejo / dry - 2018, Rueda, ES	35
ASKOS Verdeca / dry - 2018, Salento, IT	35
QUERTERONS Sauvignon blanc / semi dry - 2017, Bio, Loire, FR	42
NOUNAT Cuvee / dry - 2018, Mallorca, ES	45

RED

0,1l / 0,75l

SPIESS Dornfelder / dry - 2017, Rheinhessen, DE	3 / 22
LA PRADE Merlot / dry - 2017, Languedoc-Roussillon, FR	4 / 26
YOU FUCK MY WINE?! Malbec / fruity - 2017, Bio, Cahors, FR	5 / 39
BLACK PRINT Merlot / semi dry - 2017, Pfalz, DE	6 / 48
MANILA Blaufränkisch - 2016, Natur Wein, Neusiedlersee, AT	49

SELECTED WINES FOR A FULL EXPERIENCE

To match the flavors of our cuisine, we recommend ordering one of our wines. These are selected for mineral soils and grape varieties - for a full taste experience of the Japanese cuisine.

RICE N' HOP

SAKE

4cl / 0,72l

KUBOTA GINJO GENSHU dry allrounder, perfect balanced, creamy soft	4 / 39
DENSHIN YUKI JUNMAI GINJO dry, taste of apple and roasted nuts	5 / 43

4cl / 0,3l

ASAHI SHUZO DASSAI full tasty and soft, taste of rice, nougat and caramel	4 / 19
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BEER

ASAHI <small>0,33l</small>	4
TIGER BEER <small>0,33l</small>	4
ERDINGER WHEAT BEER <small>0,5l</small>	4
ERDINGER ALC. FREE <small>0,33l</small>	4

DRINKS

MIXED N' INFUSED

YUZU SPRITZ <i>crémant, sake, yuzu, lime, mint</i>	7	SPRING IN TOKYO <i>Hendricks Gin, Fever-Tree aromatic tonic, fresh berries</i>	7
OSAKA MULE <i>sake, Fever-Tree ginger beer, cucumber, lime</i>	8	IMPORT OF THE SOUTH <i>Havana 7, Angostura bitter, orange zest, Fever-Tree ginger ale</i>	7
JASMINE SPLASH <i>Tanqueray gin, jasmine, elderflower, Fever-Tree Indian tonic, mint</i>	9	MIKAN HARVEST <i>Roko gin, white wine, tangerine juice, lime juice, Fever-Tree Indian tonic</i>	8
RUSSIAN TRAVELER <i>belvedere vodka, ginger, sake, Fever-Tree Indian tonic, lemon</i>	9	EASTERN SOUR <i>Akashi White Oak whiskey, sugar, bitter, lemon</i>	7
CONNYS SECRET <i>Hendricks gin, litchi, Fentiman's rose lemonade, lime</i>	9	LEMON OF JAPAN <i>Belvedere vodka, lemon juice, yuzu, Fever-Tree bitter lemon</i>	8

LEMONADE

HOMEMADE YUZU LIMONADE	4
HOMEMADE GRÜNTEE ICED TEA	4
COCA-COLA / ZERO <small>0,2l</small>	3,5
APFELSCHORLE <small>0,2l</small>	3,5
FENTIMAN'S CURIOSITY COLA <small>0,275l</small> <i>caffeine, fermented ginger root extract</i>	4
FENTIMAN'S ROSE LEMONADE <small>0,275l</small> <i>lemonade, lemon juice, rose aroma</i>	4
FENTIMAN'S WILD ELDERFLOWER <small>0,275l</small> <i>refreshing drink with elderflower extract</i>	4
FENTIMAN'S MANDARIN & SEVILLE ORANGE <small>0,275l</small> <i>tangerine juice, herbal extracts</i>	4
INDIAN TONIC / GINGER ALE / BITTER LEMON <small>0,200l</small> <i>by Fever-Tree</i>	3

WATER

L'EAU SANS SOUCCI NATURELLE / MEDIUM <small>0,25l</small>	2,5
L'EAU SANS SOUCCI NATURELLE / MEDIUM <small>0,75l</small>	6

TEA

GREEN <small>1 pot</small>	4
JASMINE <small>1 pot</small>	4
MINT <small>1 pot</small>	4
GINGER-HONEY <small>1 pot</small>	4

COFFEE

ESPRESSO SINGLE	3
ESPRESSO DOUBLE	4
ESPRESSO MACCHIATTO	3,5
AMERICANO	3,5
CAPPUCCINO	3,5