



MODERN JAPANESE CUISINE



SHARING

LAND

JAPANESE DUCK À L'ORANGE 9 <i>duck breast, dark sauce, Yuzu</i>	EST. STEAK 12 <i>roastbeef, mushrooms, teriyaki sauce</i>	SMOKED CHICKEN THIGH 8 <i>free range chicken, panko, hot sauce</i>
WAGYŪ TARTAR 17 <i>wagyūfilet, Soy, Sesam, Nori</i>	CHICKEN SUPREME 9 <i>free range chicken, teriyaki sauce, radish</i>	WAGYŪ TATAKI 15 <i>wagyūfilet, ponzu, spring onion, nori</i>
GYOZA 7 <i>chicken leg, karachi sumiso Sauce</i>	YAKITORI 7 <i>chicken leg, sake, mirin, soy, ginger</i>	WAGYŪ STEAK 20 <i>wasabi, jalapeño, japanese mustard</i>

SEA

SAKE MISO 4 <i>miso soup, salmon, wakame</i>	TUNA TARTAR 10 <i>tuna, avocado, caviar, coriander</i>	FRIED CALAMARI 7 <i>tempura calamarie, black garlic</i>
OCTOPUS SALAD 12 <i>octopus, tomato, soy, avocado</i>	CRISPY PRAWN 8 <i>prawn tempura, yuzu, truffle</i>	SASHIMI TAQUITOS 6 <i>tortilla, salmon, tuna, mackerel, truffle</i>
CRAB BALLS 7 <i>crab meat, panko, yuzu mayonnaise</i>	SCALLOP 7 <i>selected scallops, unagi, sesam</i>	FLAMED TUNA 6 <i>tuna, dashi, radish, shichimi</i>

EARTH

SHIRO MISO 3 <i>miso soup, tofu, wakame</i>	CRUNCHY ASPARAGUS 6 <i>tempura asparagus, yuzu mayonnaise</i>	MISO CELERY 7 <i>celery, misoglaze, spring onions</i>
EDAMAME 5 <i>soy beens, sea salt</i>	UDON 7 <i>udon, pak choi, mushrooms, sesame</i>	CRISPY RICE CUBE 6 <i>sushi rice, karachi sumiso sauce</i>
SMOKED CAULIFLOWER 6 <i>tempura cauliflower, hot Sauce</i>	JAPANESE MUSHROOMS 4 <i>mushrooms, butter, sake, soy</i>	FRIED TOFU 4 <i>fried tofu, sesamsauce</i>
GREEN LEAVES 4 <i>baby spinach, sesame soy dressing</i>	PIMIENTOS DE PATRÓN 6 <i>peppers, misoglaze, chilliflakes</i>	JAPANESE GREENS 4 <i>white radish, red radish, cucumber</i>
KIMCHI 5 <i>white cabbage, apple, chilli</i>	CHILLED SPICY NOODLES 5 <i>glass noodles, shiitake, cashews</i>	RICE 2

DESSERT

KAJI BANANA 6 <i>hot banana, miso caramel, vanilla ice</i>	MATCHA CHEESECAKE 6 <i>biskuit, philadelpiha, matcha</i>	YUZU LEMON POSSET 5 <i>creme double, yuzuzest, raspberry</i>
---	---	---

TASTING MENU OF ABOVE

FOUR SELECTED SHARING DISHES FOR THE PRICE OF 40 EURO PER PERSON



SUSHI

MAKI

6 pieces

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

NIGIRI

2 pieces

SAKE <i>salmon</i>	4	HAMACHI <i>mackerel</i>	5	FLAMEND SAKE <i>salmon, asparagus</i>	6
MAGURO <i>tuna</i>	5	TAI <i>seabream</i>	5	FLAMEND UNAGI <i>eel, salmon, avocado</i>	7
MANAGATUSO <i>butterfish</i>	4	EBI <i>Prawn</i>	5	FLAMEND WAGYŪ <i>wagyūfilet</i>	8

SASHIMI

8 pieces

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

INSIDE OUT

8 pieces

SAKE AVOCADO <i>salmon, avocado</i>	9	SAKE TUNA FUSION <i>tuna tartar, mayo, salmon, cucumber, avo</i>	15	CRAB AVOCADO <i>crab meat, avocado</i>	12
MAGURO KAPPA <i>tuna, cucumber</i>	10	UNAGI KAPPA <i>eel, cucumber</i>	11	CRUNCHY SALMON <i>philadelphia, salmon, avocado, tempura</i>	9
TAIFUN <i>philadelphia, cucumber, salmon, chili, caviar, flamed salmon</i>	13	FLAMED <i>philadelphia, avocado, salmon, caviar, flamed with salmon</i>	13	CRUNCHY TUNA <i>philadelphia, tuna, cucumber, tempura</i>	10
TASUNA <i>philadelphia, cucumber, avocado, salmon, covered with avocado</i>	13	RAINBOW <i>philadelphia, cucumber, salmon, tuna, hamachi, butterfish</i>	14	CRUNCHY EBI <i>philadelphia, prawn, cucumber, tempura</i>	9
DRAGON <i>philadelphia, prawn, covered with eel</i>	13	VEGI <i>philadelphia, cucumber, avocado, covered with avocado</i>	9	CRUNCHY VEGI <i>philadelphia, asparagus, yuzu, tempura</i>	7
SPECIAL SAKE TUNA FUSION <i>fried salmon inside, tuna on top, mayo</i>	15	SPECIAL PRAWN INVASION <i>fried prawn inside, cooked prawn, mayo</i>	14	SPECIAL WAGYU BOMB <i>wagyu beef, mushrooms, asparagus</i>	16





WINE

SPARKLING

Crémant de Limoux Grand Cuvé 1531 Brut - Méthode Traditionelle	0,1l / 0,75l 6 / 38
Perrier Jouet Champagner - Grand Brut	92

ROSE

Nittnaus Rosé Zweigelt / dry - 2018, Burgenland AT	0,1l / 0,75l 6 / 35
---	------------------------

WHITE

„LES CÉPAGES“ Chardonnay / dry, Languedoc-Roussillon, FR	0,1l / 0,75l 5 / 28
NEISS Grauburgunder / dry, Weingut Neiss, DE	6 / 32
RINGS Sauvignon Blanc / dry, Weingut Rings, DE	6 / 33
EDITION 9 Riesling / sweet, Weingut Grans- Fassian, DE	6 / 33
STETTENER Scheurebe / semi dry, Weingut am Stein, DE	7 / 38
WAGRAM Grüner Veltliner / dry, Weingut Fritsch, AT	32
NAHESTEINER Weissburgunder / dry, Schlossgut Diel, DE	34
SILVANER Silvaner / dry, Weingut am Stein, DE	37
NEISS Chardonnay / dry, Weingut Neiss, DE	52

RED

EL MASET ROUGE Cuveé / dry, Domaine Lafage Le Manse Cotes, FR	0,1l / 0,75l 5 / 28
RAIZA RESERVA Tempranillo / dry, Vincent Gandia, ES	6 / 33
SALWEY Spätburgunder / dry, Weingut Salwey, DE	35
BLACK PRINT Merlot / semi dry, Markus Schneider, DE	45
FOSSOLUPAIO ROSSO Montepulciano / dry, Cantina Tollo, IT	49

SELECTED WINES FOR A FULL EXPERIENCE

To match the flavors of our cuisine, we recommend one of our wines to enjoy. These are selected according to well-known vintners, mineral soils and selected grape varieties. For a full taste experience of the Japanese cuisine.

SAKE

OPEN

WORLD OF FLOWERS AND FIELDS“ IMAYO TSUKASA JUNMAI GINJO <i>fine sweetness, notes of honeydew melon, light and fresh</i>	5cl / 0,72l 6 / 47
„BIG SEVEN“ DAISHICHI JUNMAI KIMOTO <i>full-bodied rice flavor with delicate melting</i>	6 / 49
„RICE AND WATER“ GEKKEIKAN KOME TO MIZU <i>easy to drink with beautiful balance, always fits</i>	5 / 45

CLOSED

„BE LIKE WATER MY FRIEND“ GEKKEIKAN KYO KAGAYAKI DAIGINJO <i>elegant high end from Kyoto, soft and fruity</i>	0,30l 30
„WORLD OF FLOWERS AND FIELDS“ IMAYO TSUKASA JUNMAI GINJO <i>fine sweetness, notes of honeydew melon, light and fresh</i>	27
„COLD BRUSHED AFTER SECRETARY TEACHING“ MASUMI OKUDEN KANZUKURI <i>the classic, with nutty, caramel notes</i>	29



BEVERAGE

MIXED N' INFUSED

YUZU SPRITZ <i>crémant, sake, yuzu, lime, mint</i>	7	APEROL SPRITZ <i>crémant, aperol, soda, fresh orange</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
SPRING IN TOKYO <i>Hendricks Gin, Fever-Tree aromatic tonic, fresh berries</i>	7	MIKAN HARVEST <i>Roko gin, white wine, tangerine juice, lime juice, FT 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>Belvedere vodka, 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>"voted number one in America by the New York Times"</i>	4
FENTIMAN'S ROSE LEMONADE <small>0,275l</small> <i>"rose oil comes from the valley of roses in Bulgaria"</i>	4
FENTIMAN'S WILD ELDERFLOWER <small>0,275l</small> <i>"hand-picked elderflower from England"</i>	4
FENTIMAN'S MANDARIN & SEVILLE ORANGE <small>0,275l</small> <i>"almost a third of the bottle is pure mandarin juice"</i>	4
INDIAN TONIC / GINGER ALE / BITTER LEMON <small>0,200l</small> <i>by Fever-Tree</i>	3

WATER

TAUNUSQUELLE NATURELLE / MEDIUM <small>0,20l</small>	2,5
TAUNUSQUELLE NATURELLE / MEDIUM <small>0,75l</small>	6

Products contain allergens.
Please ask your waiter for detailed information.
Prices are given in Euros.

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

TEA

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

ILLY COFFEE

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

