

SASHIMI	EDAMAME EDAMAME SPICY V 	9 10
	MISO SOUP	9
	SASHIMI ON THE ROCKS	
NIGIRI	Lachs Akami Bluefin Thunfisch Hamachi	9 St./pc. 49
	salmon akami bluefin tuna hamachi	15 St./pc. 73
	ALL NIGIRI	
SASHIMI	Akami Bluefin Thunfisch Lachs Hamachi Garnele Aal Avocado	6 St./pc. 34
	akami bluefin tuna salmon hamachi prawn eel avocado	12 St./pc. 66
	AVOCADO V 	jeweils 2 St. / each 2 pc. 9
NIGIRI	LACHS – SALMON	13
	HAMACHI	14
	GARNELE – EBI	14
SASHIMI	AAL – EEL	14
	AKAMI BLUEFIN TUNA	14
	CHU-TORO (semi fetter Thunfisch – semi fatty tuna, blue fin)	22
NIGIRI	OTORO	24
	TRIOLOGY OF TUNA akami chutoro aburi otoro	25
		on top imperial caviar (3 g) 11
INSIDE OUT ROLLS	SPICY TUNA INSIDE OUT	5 St./pc. 18
	tuna cucumber chili mayo black sesame	
	SALMON AVOCADO MAKI	5 St./pc. 17.5
INSIDE OUT ROLLS	asparagus yuzu mayo wasabi tobiko lemon zest	
	CRISPY EBI MAKI	5 St./pc. 19
	prawns avocado teriyaki black and white sesame	
INSIDE OUT ROLLS	AVOCADO-ASPARAGUS MAKI	5 St./pc. 16
	cucumber yuzu mayo shichimi pepper V 	
	KAPPA MAKI	5 St./pc. 15
CAVIAR	cucumber ginger sesam	
	BAERRI	TIN 30 g 90
	Siberian Acipenser Baerri creamy & intense	
CAVIAR	SCHRENCKII	TIN 30 g 110
	Japanese Acipenser Schrenckii buttery & floral flavours	
	BELUGA	TIN 30 g 170
MIX	Huso Huso Acipener elegant & sea breeze	
	SOHO SUSHI MIX	14 St./pc. 58
	nigiri: Akami Bluefin Thunfisch Lachs Garnele Hamachi (jeweils 1)	
MIX	nigiri: akami bluefin tuna salmon prawn hamachi-lime (1 each)	
	inside out rolls: Knusprige Garnelen Avocado-Spargel – crispy ebi avocado-asparagus	
	SASHIMI & SUSHI MORIAWESE	13 St./pc. 99
TASTY	sashimi: Akami Bluefin Thunfisch Wildlachs Hamachi – akami bluefin tuna salmon hamachi	
	nigiri: chu-toro caviar hamachi	
	Wildlachs Tartar – salmon tartar	
TASTY	BIO HUHN & GARNELEN GYOZA – ORGANIC CHICKEN & PRAWN GYOZA (5 pc.)	21
	chicken teriyaki sauce	
	KÖNIGSKRABBen GYOZA – KING CRAB GYOZA (5 pc.)	22
TASTY	orange ponzu	
	KNUSPRIGE BABYCALAMARI – CRISPY BABYCALAMARI	23
	green chilli jalapeño mayo	
TASTY	POPCORN SHRIMPS	24
	cilantro chilli truffle mayo	

COLD	BABYTOMATEN CEVICHE – HERITAGE TOMATO CEVICHE V 	14.5
	fresh cilantro sesame oil	
	GRÜNER SALAT AVOCADO & WASABI – LETTUCE AVOCADO WASABI SALAD V	21
	carrot ginger dressing pumpkin seed oil	
	HAMACHI CARPACCIO – SLICED YELLOWTAIL CARPACCIO	22
	citrus truffle dressing	
	YELLOWFIN THUNFISCH CARPACCIO – THINLY SLICED YELLOWFIN TUNA	22
ROBATA GRILLED SPECIALS	cilantro chilli sesame	
	DRY AGED RIB EYE TATAKI & BLACK TRUFFLE	25
	truffle ponzu negi truffle	
	LACHS TARTAR – SALMON TARTARE	21
	yuzu den miso julienne of leek	
	TORO THUNFISCH TARTAR – TORO TUNA TARTARE	25
	wasabi ponzu negi shiso cress	18
ROBATA VEGETABLES	on top imperial caviar (5 g)	
	HUMMER SALAT – LOBSTER SALAD	30
	avocado edamame orange miso dressing	
	WILDLACHS – WILD SALMON TERIYAKI	28
	goma cucumber	
	KNUSPRIGER SCHWEINEBAUCH – CRISPY PORK BELLY	28
	spicy miso sauce wasabi coldslow	
ROBATA GRILLED SPECIALS	SPICY RINDSFILET – FILLET OF BEEF (160 g)	49
	soy garlic	
	RIB EYE STEAK (230 g)	43
	australian grain fed aberdeen black – truffle mayo yuzu salt wasabi ponzu	
	JAPANESE WAGYU TENDERLOIN (100 g)	90
	ROBATA GEGRILLTE LAMMKOTELETTS – GRILLED LAMB CHOPS (3 pc.)	33
	aubergine tofu dip	
ROBATA VEGETABLES	MISO GLAZED BLACK COD	48
	1½ ATLANTIC HUMMER – LOBSTER (400g)	54
	baby spinach ponzu butter	
	TENDERSTEM BROCCOLINI	13
	katsuobushi wafu sauce	
	MISO GLAZED AUBERGINES	14
	kotsubushi honey miso	
ROBATA GRILLED SPECIALS	GRÜNER SPARGEL – GREEN ASPARAGUS V 	14
	sweet soya sesame	
	MAISKOLBEN – SWEET CORN V	12
	shichimi pepper jalapeño butter	
	ROASTED SWEET POTATO V 	14
	sweet chilli coconut espuma cashew nuts chilli	
	GERÖSTETER BLUMENKOHL – ROASTED CAULIFLOWER V	14.5
ROBATA VEGETABLES	tofu-miso hollandaise nori panko	