












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

COLD	BABYTOMATEN CEVICHE – HERITAGE TOMATO CEVICHE 		14.5
	fresh cilantro sesame oil		
	GRÜNER SALAT AVOCADO & WASABI – LETTUCE AVOCADO WASABI SALAD 		21
	carrot ginger dressing pumpkin seed oil		
	HAMACHI CARPACCIO – THINLY SLICED YELLOWTAIL		22
	citrus truffle dressing		
	YELLOWFIN THUNFISCH CARPACCIO – THINLY SLICED YELLOWFIN TUNA		22
	cilantro chilli sesame		
	DRY AGED RIB EYE TATAKI & BLACK TRUFFLE		25
	truffle ponzu spring onion		
LACHS TATAR – SALMON TARTARE		21	
yuzu den miso julienne of leek			
TORO THUNFISCH TATAR – TORO TUNA TARTARE		25	
wasabi ponzu spring onion shiso cress		18	
on top imperial caviar (5 g)			
HUMMER SALAT – LOBSTER SALAD		30	
avocado edamame orange miso dressing shichimi pepper			
ROBATA GRILLED SPECIALS	SALMON TERIYAKI		28
	goma cucumber		
	KNUSPRIGER SCHWEINEBAUCH – CRISPY PORK BELLY		28
	spicy miso sauce wasabi celery apple slaw		
	SPICY FILLET OF BEEF (160 g)		42
	soy garlic		
	RIB EYE STEAK (230 g)		49
	australian grain fed aberdeen black – truffle mayo yuzu salt wasabi ponzu		
	JAPANESE WAGYU TENDERLOIN (100 g)		90
	SCHARFE LAMMKOTELETTS – CHILI LAMB CHOPS (3 pc.)		33
aubergine tofu dip			
MISO GLAZED BLACK COD		48	
½ ATLANTIC HUMMER – LOBSTER (400g)		54	
baby spinach ponzu butter			
ROBATA VEGETABLES	TENDERSTEM BROCCOLINI		13
	katsuobushi wafu sauce		
	MISO GLAZED AUBERGINES		14
	katsuobushi honey miso chives		
	GRÜNER SPARGEL – GREEN ASPARAGUS 		14
	sweet soya sesame		
	SLICED SWEET CORN 		12
shichimi pepper jalapeño butter chives			
ROASTED SWEET POTATO 		14	
sweet chilli coconut espuma cashew nuts chilli spring onion			
GERÖSTETER BLUMENKOHL – ROASTED CAULIFLOWER 		14.5	
tofu-miso hollandaise nori panko			
MARINATED SUSHI RICE BOWL 		7	

Unsere Servicemitarbeiter geben Ihnen gerne Auskunft zu Zusatzstoffen & Allergenen.   
Our service staff will be happy to provide you with information on additives and allergens.   

Alle Preise in Euro inklusive Steuern | All prices are in euro, including VAT.