

OMAKASE sharing menu for 2

SAKURA - FRÜHLING

pro person 45.00

PAIRING pro person

sake 30.00 | wein 25.00 | saft 18.00

SPECIAL

limited edition

WAGYU

short ribs | steckrübe | daikon | reis
28.00

NIGIRI | SASHIMI je 1stk

UNAGI

süßwasseraal 4.00

SAKE

schottischer lachs 3.00

HAMACHI

gelbschwanz makrele 3.00

MURU KAI

grün schalen muschel 2.90

AMA EBI

kaltwasser garnele 3.00

IKURA

lachskaviar 2.80

SABA

spanische makrele 2.50

TAKO

oktopus 2.80

MAGURO

gelbflossen thunfisch 3.00

INARI

tofutasche 2.20

ALBACORE

weißer thunfisch 3.00

TAMAGO

japanisches omelett 2.50

gedeck mittag 2.50 pro person | gedeck abend 3.50 pro person
alle preise in euro inkl. aller abgaben | über allergeneinformationen fragen sie unser geschultes personal

カエカオリ

STARTER

EDAMAME

garnelenbutter | knoblauchbutter | meersalz 5.50

MISO SUPPE

dashi | wakame | tofu 4.50

GYOZA

schwein | vegetarisch 9.50

TEMUPURA

gemüse 9.00 | garnelen 15.00 | mix 12.00

SUNOMONO

gurke | spitzkraut 4.00

MAIN bowls

CHIRASHI

große fischvielfalt | avocado | sunomono 25.00

POKE

in würfel geschnitten & marinierte fischvielfalt |
avocado | sunomono 19.00

TEMPURA DON

vegetarische bowl variation 16.00

DESSERT

ANANAS

ananas | pflaumenwein | cashews |
curry | passionsfrucht 10.00

SCHOKOLADE

valrhona schokolade | frischkäse-weisser pfirsich |
granatapfel 10.00

SORBET

je nach saison 4.00
mit shouchu | mit cremant +2.50

カエカオリ

SUSHI

SAMPLER

NIGIRI SAMPLER

groß 26.00
klein 19.50

SASHIMI SAMPLER

groß 28.50
klein 23.00

SPECIAL SASHIMI

TUNA

gelbflossen thunfisch |
ponzu | kernöl

6stk 14.50

HAMACHI

gelbschwanz makrele |
avocado | togarashi

6stk 15.00

SAKE

schottischer lachs |
chilliöl | jungzwiebel

6stk 14.00

ALBACORE

weißer thunfisch |
ponzu | röstzwiebel

6stk 14.50

HOSO MAKI je 6stk

TUNA MAKI

gelbflossen thunfisch 6.50

SALMON MAKI

schottischer lachs 6.50

AVOCADO MAKI

5.50

GURKEN MAKI

5.50

DAIKON MAKI

5.50

BATTERA je 5stk

CRISPY TUNA

gelbflossen thunfisch tatar
knuspriger sushireis

14.50

SABA BATTERA

spanische makrele |
sushi reis | shiso

13.00

YASAI BATTERA

saisonales gemüse |
sushi reis

12.50

URA MAKI je 8stk

CALIFORNIA CLASSIC

schneekrabbe | tobiko

11.50

CRUNCHY ROLL

gebackene garnele | avocado

13.50

ROCK SHRIMP ROLL

thunfisch tatar | garnele |
japanische mayo

15.50

DRAGON ROLL

garnele | avocado | tobiko |
ikura | trüffel-mayo

16.00

SAKE AIOLI ROLL

lachs | avocado | tobiko |
knoblauch aioli

14.00

CRAZY SALMON ROLL

lachs | tobiko | special mayo

16.50

RAINBOW ROLL

schneekrabbe | lachs |
maguro | albacore |
avocado | gurke

16.50

FUTO MAKI je 5stk

SOFT SHELL CRAB ROLL

blauschalenkrabbe | avocado |
tobiko

16.50

VEGGIE ROLL

salat | gurke | inari | daikon

7.50

OMAKASE sharing menu for 2

SAKURA - SPRING

per person 45.00

PAIRING per person

sake 30.00 | wine 25.00 | juice 18.00

SPECIAL

limited edition

WAGYU

short ribs | swedish turnip | daikon |
rice
28.00

NIGIRI | SASHIMI je 1pcs

UNAGI

freshwater eel 4.00

SAKE

scottish salmon 3.00

HAMACHI

yellotail mackerel 3.00

MURU KAI

green lipped mussels 2.90

AMA EBI

freshwater prawn 3.00

IKURA

salmon caviar 2.80

SABA

spanish mackerel 2.50

TAKO

octopus 2.80

MAGURO

yellowfin tuna 3.00

INARI

Tofu skin filled with
sushirice 2.20

ALBACORE

white tuna 3.00

TAMAGO

japanese omelett 2.50

cover charge lunch 2.50 per person | cover charge dinner 3.50 per person
all prices in euro inkl. all charges | for all informations about allergens please ask our
educated staff

カエカオリ

STARTER

EDAMAME

prawn butter | garlic butter | sea salt 5.50

MISO SOUP

dashi | wakame | tofu 4.50

GYOZA

pork | veggi 9.50

TEMUPURA

vegeatable 9.00 | prawns 15.00 | mix 12.00

SUNOMONO

cucumber | cabbage 4.00

MAIN bowls

CHIRASHI

sashimi | avocado | sunomono 25.00

POKE BOWL

cubes of marinated fish | vegetables 19.00

TEMPURA VEGGIE BOWL

vegetarian bowl 16.00

DESSERT

PINEAPPLE

pineapple | plumwine | cashews |
curry | passionfruit 10.00

CHOCOLATE

valhrona chocolate | cream cheese white peach |
pomegranate 10.00

SORBET

seasonal 4.00
with shouchu | cremant +2.50

カエカオリ

SUSHI

SAMPLER

NIGIRI SAMPLER
big 26.00
small 19.50

SASHIMI SAMPLER
big 28.50
small 23.00

SPECIAL SASHIMI

TUNA
yellowfin tuna |
ponzu | pumpkin seed oil 6pcs 14.50

HAMACHI
yellowtail mackerel |
avocado | togarashi 6pcs 15.00

SAKE
scottish salmon |
chilli oil | spring onion 6pcs 14.00

ALBACORE
white tuna |
ponzu | fried onions 6pcs 14.50

HOSO MAKI 6pcs

TUNA MAKI
yellowfin tuna 6.50

SALMON MAKI
scottish salmon 6.50

AVOCADO MAKI 5.50

CUCUMBER MAKI 5.50

DAIKON MAKI 5.50

BATTERA 5pcs

CRISPY TUNA
tuna tartare
crispy sushi rice 14.50

SABA BATTERA
spanish mackerel |
sushi rice | shiso 13.00

YASAI BATTERA
Seasonal vegetables |
sushi rice 12.50

URA MAKI 8pcs

CALIFORNIA CLASSIC
snowcrab | tobiko 11.50

CRUNCHY ROLL
deep fried prawn | avocado 13.50

ROCK SHRIMP ROLL
tuna tartare | prawn |
japanese mayo 15.50

DRAGON ROLL
prawn | avocado | tobiko |
ikura | truffle mayo 16.00

SAKE AIOLI ROLL
salmon | avocado | tobiko |
garlic aioli 14.00

CRAZY SALMON ROLL
salmon | tobiko | special mayo 16.50

RAINBOW ROLL
snowcrab | salmon |
tuna | white tuna |
avocado | cucumber 16.50

FUTO MAKI 5pcs

SOFT SHELL CRAB ROLL
soft shell crab | avocado |
tobiko 14.50

VEGGIE ROLL
salad | cucumber | inari |
daikon 7.50

