



KALTE VORSPEISEN – ANTIPASTI – APPETIZERS

Wakame Salad oder/o/or **Edamame | spicy** N - F € 5

Thunfischtatar | Avocado | Ponzu-Sauce D/F € 16

Tartare di tonno | avocado | salsa ponzu – Tuna tartare | avocado | ponzu sauce

Wagyu-Tataki | Ingwersauce F € 30

Tataki wagyu | salsa allo zenzero - Wagyu tataki | ginger sauce

Bruschetta Tris mit/con/with A/D/G/H € 10

Geräucherter Lachs, Avocado | Burrata, Kirschtomaten, Basilikum-Pesto | gekochter Schinken, karamellisierte rote Zwiebeln

Salmon affumicato, avocado | burrata, pomodorini, pesto al basilico | prosciutto cotto, cipolle rosse caramellate

Smoked salmon, avocado | burrata, cherry tomatoes, basil pesto | cooked ham, caramelized red onions

Grüner Salat | Garnelen | Spargel | Kirschtomaten

Sesam-Yuzu-Sauce B/N € 17

Insalata verde | gamberi | asparagi | pomodorini | salsa sesamo yuzu

Green salad | prawns | asparagus | cherry tomatoes | sesame yuzu salsa

Lauwarmer Tintenfischsalat | Gemüse | Taggiasca-Oliven D/F € 17

Insalata tiepida di polpo | verdure | olive taggiasche

Tepid octopus salad | vegetables | taggiasca olives

Sashimi – 3 STK. / 3 PZ. / 3 PC.

Lachs | salmone | salmon D € 9

Thunfisch | tonno | tuna **oder/o/or** Wolfsbarsch | branzino | sea bass D € 10

Bernsteinmakrele | ricciola | amberjack D € 11

Sashimi Mix – 8 STK. / 8 PZ. / 8 PC. D € 25

Lachs | Thunfisch | Bernsteinmakrele | Wolfsbarsch

Salmon | tonno | ricciola | branzino - Salmon | tuna | amberjack | sea bass

WARME GERICHTE – PASTI CALDI – HOT MEALS

Misosuppe – Zuppa miso – Miso soup F € 5

Ebi Shaomai – 4 STK. / 4 PZ. / 4 PC. 🕒 15 min. A/B/D/F/N € 12

Gedämpfte Ravioli | Garnelen | Schweinebauch | Seekastanie

Ravioli al vapore | gamberi | pancetta di maiale | castagna d'acqua

Steamed ravioli | prawns | pork belly | water chestnut

Gegrillte Calamari | Zucchini | Senf-, Soja-, Chilisauce D/F/M € 18

Calamari alla griglia | zucchini | salsa senape, soia e peperoncino

Grilled calamari | courgettes | mustard, soy and chili sauce





Gyoza – 3 STK. / 3 PZ. / 3 PC. 🕒 15 min. A/C/F/N € 8
 Japanische Teigtaschen | Kalb | Sauerkraut
 Ravioli giapponesi | vitello | crauti
 Japanese ravioli | veal | cabbage

Gyūdon D/F/N € 20
 Weißer Reis | Rindfleisch | Zwiebel | Sukiyaki-Sauce
 Riso bianco | manzo | cipolla | salsa sukiyaki – White rice | beef | onion | sukiyaki sauce

Tempura Mix A/B/D/F € 19
 Garnelen, Gemüse – gamberi, verdure – shrimps, vegetables

Manzo Ramen oder/o/or Tempura Gamberi Ramen A/C/F/N € 20
 Klare Suppe | Noodles | Rindfleisch oder Garnelen-Tempura | Ei | Gemüse
 Brodo | noodles | manzo o tempura di gamberi | uovo | verdure
 Broth | noodles | beef or shrimp tempura | egg | vegetables

Spieß – Spiedini – Skewers – 2 STK. / 2 PZ. / 2 PC.
 Huhn – pollo – chicken & Teriyaki-Sauce F/N € 8
 Garnelen – gamberi – shrimp B € 12

POKES

Vegetarisch – vegetariano – vegetarian F/N € 13
 Edamame | Avocado | Gurken | Kirschtomaten | Mais | Algensalat
 Edamame | avocado | cetrioli | pomodorini | mais | insalata di alghe
 Edamame | avocado | cucumbers | cherry tomatoes | corn | seaweed salad

Base Vegetarian | Thunfisch – Tonno – Tuna D/F/N € 18

Base Vegetarian | Lachs – Salmone – Salmon D/F/N € 16

Base Vegetarian | Garnelen – Gamberi – Shrimp B/D/F/N € 17
 bereits angemacht | serviert mit Reis - già conditi | serviti con riso - already dressed | with rice

NIGIRI – 1 STK. / 1 PZ. / 1 PC.

Lachs – Salmone – Salmon D/F € 2,5

Thunfisch – Tonno – Tuna D/F € 3

Bernsteinmakrele – Ricciola – Amberjack D/F € 4

Gekochte Garnele – Gambero lesso – Boiled shrimp B/D/F € 3

Wolfsbarsch – Branzino – Sea bass D/F € 3

Aal – Anguilla – Eel D/F € 4

Rote Garnele – Gambero rosso – red shrimp B/D € 6

Flambiertes Wagyu – wagyu flambé – flambeed wagyu F € 6,5

Flambierter Lachs | Miso-Sauce | Mandeln – Salmone
 flambé, salsa miso, mandorle – Flambeed salmon, miso sauce, almond C/D/F/H € 3





HOSSOMAKI – 6 STK. / 6 PZ. / 6 PCS.

Thunfisch – Tonno – Tuna	D/F	€ 10
Lachs – Salmone – Salmon	D/F	€ 8
Wolfsbarsch – Branzino – Sea bass	D/F	€ 11
Bernsteinmakrele – Ricciola – Amberjack	D/F	€ 13
Gurke – Cetrioli – Cucumber oder/o/or Avocado	F	€ 7
Marinierter Rettich – Daikon marinato – Marinated daikon	F	€ 7

ONIGIRI – 1 STK. / 1 PZ. / 1 PC.

Gekochter Thunfisch Mayonnaise Sesam	D/F	€ 5
Tonno cotto maionese sesamo – Cooked tuna mayonnaise sesame		
Garnelen Tempura Mayonnaise Sesam	A/B/D/F/N	€ 5
Tempura di gamberi maionese sesamo – Shrimp tempura mayonnaise sesame		

URAMAKI – 8 STK. / 8 PZ. / 8 PCS.

Lachs Avocado Philadelphia Mandeln Miso-Sauce	D/F/G/H/N	€ 16
Sesam Salmone avocado Philadelphia mandorle salsa miso sesamo Salmon avocado Philadelphia almonds miso sauce sesame		
Lachs Gurke Jalapenos Mayonnaise spicy Sesam	C/D/F/N	€ 16
Salmone cetriolo jalapenos salsa maionese spicy sesamo Salmon cucumber jalapenos spicy mayonnaise sesame		
Thunfisch Avocado Schnittlauch Wasabi-Mayo Sesam	C/D/F/N	€ 16
Tonno avocado erba cipollina maionese wasabi sesamo Tuna avocado chives wasabi mayonnaise sesame		
Thunfisch Wolfsbarsch Avocado geröstete Zwiebel	A/D/F/N	€ 17
Teriyaki-Sauce Sesam Tonno branzino avocado cipolla frita salsa teriyaki sesamo Tuna sea bass avocado fried onion Teriyaki sauce sesame		
Garnelen-Tempura Gurke frittierte Kartoffelfäden	A/B/D/M/F	€ 16
Honig-Senf-Sauce Tempura di gamberi cetriolo fili di patate fritti salsa senape miele Shrimp tempura cucumber fried potato threads honey-mustard sauce		
Kürbis-Tempura Daikon - Rettich Philadelphia	A/F/G/N	€ 14
Teriyaki-Sauce Sesam Tempura zucca daikon Philadelphia salsa teriyaki sesamo Pumpkin tempura daikon Philadelphia Teriyaki sauce sesame		

SUSHI MIX – 18 STK. / 18 PZ. / 18 PCS.

Uramaki Hossomaki Nigiri Gunkan	B/D/F/N	€ 33
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menu &



allergens

