

DINNER MENU



STARTERS

EDAMAME 6

TOFU SALAD 12

mixed salad with fried tofu

DAIKON SALAD 11

raddish salad with sesame dressing

TAKOSU 16

wakame salad with a sweetish vinegar sauce
and octopus

HAMACHI CARPACCIO 19

thinly sliced Hiramasa kingfish with ponzu

JAPANESE EGGPLANT 16

warm eggplant with peeled tomato
and bonito flakes

BEEFTATAR 24

with a pepper sauce

BEEF TATAKI 22

beef shortly grilled on the sides with onions,
peeled tomato and ponzu

GYOZA 13

five pieces of homemade Japanese dumplings
filled with pork

SASHIMI MIX 25

three pieces of fresh salmon, tuna, kingfish
and shrimps

FISH

SASHIMI MIX 42

five pieces of fresh salmon, tuna, kingfish and
shrimps with rice and miso soup

ABURI SHAKE 32

flamed salmon with onions and ikura on
ponzu, with rice and miso soup

HAMACHI CARPACCIO 32

thinly sliced Hiramasa kingfish with ponzu,
rice and miso soup

SHAKE TERIYAKI 33

grilled salmon with teriyaki sauce on wok
vegetables with rice and miso soup

EBI TEMPURA 32

six big shrimps and vegetables in batter with
rice, miso soup and ten tsuyu sauce

EBI TEMPURA UDON 30

three big shrimps and vegetables in batter
served on top of our hot udon noodle soup
with goma salad on the side

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MEAT

TORI KARAAGE 32

deep-fried pieces of chicken with rice and miso soup on the side

JAPANESE CURRY 32

beef and vegetables in an aromatic-fruity currysauce with miso soup on the side

BEEF TATAKI 33

beef shortly grilled on the sides with onions, peeled tomato and ponzu served with rice and miso soup on the side

KORO KORO STEAK 35

cubed beef with yakiniku sauce on wok vegetables with rice and miso soup on the side

GYOZA 28

ten pieces of homemade Japanese dumplings filled with pork with rice and miso soup

CHICKEN KATSU 34

deep-fried chicken cutlet with cabbage salad on goma dressing and rice and miso soup

CHICKEN KATSU CURRY 36

aromatic-fruity curry served with deep-fried chicken cutlet served with rice and miso soup

TONKATSU 32

deep-fried pork cutlet with cabbage salad on a goma dressing served with rice and miso soup
wild boar +2

TONKATSU CURRY 34

aromatic-sweet curry served with deep-fried pork cutlet, with rice and miso soup on the side



VEGI

JAPANISCHES CURRY 28

steamed Japanese eggplant and cooked vegetables in an aromatic-sweet currysauce with rice and miso soup on the side

YASAI KUSHIKATSU 30

deep-fried vegetables coated with breadcrumbs on an aromatic Katsu sauce and cabbage salad, rice and miso soup on the side

YASAI TEMPURA 29

deep-fried vegetables in batter with rice, miso soup and ten tsuyu sauce

YASAI TEMPURA UDON 26

deep-fried vegetables in batter served on top of our hot udon noodle soup with goma salad on the side

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DESSERT

FASNACHTSCHÜECHLI 10

fried thin dough covered in matcha and powdered sugar

HOMEMADE CHEESECAKE 9

seasonal taste

ICE CREAM 6

green tea
black sesame
white sesame

SORBET 6

yuzu
umeshu (plum)
ginger lemon