

# CEVICHEs AND TIRADITOS

## MAGURO CEVICHE

Roter Thunfisch – grüne Shiso, rote Zwiebeln, 37  
Goghujang Miso, Rocoto Sauce  
Red Tuna – green Shiso, red Onions,  
Gonghujang Miso, Rocoto Sauce



## SUZUKI CEVICHE

Wolfsbarsch – schwarzer Trüffel, Limette, Koriander, Sesamsauce 36  
Seabass – black Truffle, Lime, Coriander, Sesame Sauce

## SALMON CEVICHE

Lachs - Avocado, Samphire, roter Rettich, Camu-Camu Sauce 34  
Salmon – Avocado, Samphire, red Radish, Camu-Camu Sauce

## LECHE DE TIGRE

Jakobsmuscheln – Cashewnüsse, Passionsfrucht 42  
Scallops – Cashew Nuts, Passionfruit

## GYU TATAKI

Rindfleisch Tataki – Momiji Oroshi, Knoblauchchips, Tataki Sauce 40  
Beef tataki – Momiji Oroshi, Garlic Chips, Tataki Sauce



## BABY HORENSO

Babyblattspinat – schwarzer Trüffel, Parmesan, Miso, Trüffelsauce 27  
Baby Spinach – black Truffle, Parmesan, Miso, Truffle Sauce



## VEGAN CEVICHE

Veganes Ceviche – Shimeji, Edamame, Avocado, Aguaymanto Sauce 25  
Vegan Ceviche – Shimeji, Edamame, Avocado, Aguaymanto Sauce



## KAPPA WAKAME

Meeresalgen Salat – Nori, Ingwer, marinierte Gurke, Sesam Sauce 19  
Seaweed Salad – Nori, Ginger, marinated Cucumber, Sesame Sauce

# SUSHI

## ZZ PLATE

Gemischte Sashimi – Otoro Thunfish, Lachs, Rind 85  
Mixed Sashimi – Otoro Tuna, Salmon, Beef

## O'TORO ROLL

Aburi Otoro Thunfish – Gurke, Avocado, scharfe Mayonnaise 41  
Aburi Otoro Tuna – Cucumber, Avocado, spicy Mayonnaise

## SALMON ROLL

Lachs – Takuan, Lachs-Tatar, Tobiko, 34  
Wasabi-Zitrus Sauce  
Salmon – Takuan, Salmon Tartar, Tobiko,  
Wasabi-Citrus Sauce

## EBI-TEMPURA ROLL

Frittierte Shrimps – Avocado, scharfe japanische Mayonnaise 39  
Deep fried shrimps – Avocado, spicy Japanese Mayonnaise



## GARDEN ROLL


Avocado – Enoki Pilz, junger Spargel, Gurke, Takuan, 32  
knusprig-gebratene Zwiebel, Aguaymanto Sauce  
Avocado – Enoki Mushroom, Baby Asparagus, Takuan,  
crispy Onions, Aguaymanto Sauce

## BEEF ROLL

Tataki vom Rind – Gurke, Avocado, Shiso, Tataki Sauce 38  
Beef Tataki – Cucumber, Avocado, Shiso, Tataki Sauce


# CALIENTE

## GYOZA

 Weisskohl – Aonori Öl, Ponzu Sauce 35  
White Cabbage – Aonori Oil, Ponzu Sauce


Poulet – schwarzer Trüffel, Trüffelemulsion 39  
Chicken – black Truffle, Truffle Emulsion

## TEMPURA


 Gemüse – Shiso, Pilze, Spargel, Nori, Brokkoli, Ponzu Sauce 28  
Vegetables – Shiso, Mushrooms, Asparagus, Nori, Broccoli, Ponzu Sauce

Garnelen – pikante japanische Mayonnaise, Salatherzen 32  
Shrimps – spicy Japanese Mayonnaise, Baby Lettuce


## CRISPY RICE

 Tatar vom Lachs – Tobiko, Jalapeño, pikante Mayonnaise 33  
gebratener Reis

Salmon Tartar – Tobiko, Jalapeño, spicy Mayonnaise, Fried Rice

 Tatar vom Thunfisch – Jalapeño, Frühlingszwiebel, 35  
pikante Mayonnaise, gebratener Reis

Tuna Tartar – Jalapeño, Spring Onions, spicy Mayonnaise, Fried Rice

 Guacamole – Castañas de la Amazonia, Jalapeño, gebratener Reis 28  
Guacamole – Castañas de la Amazonia, Jalapeño, Fried Rice

## GINDARA

Schwarzer Kabeljau – mariniert in Miso, Daikon, Yuca, Platano 64  
Black Cod – marinated in Miso, Daikon, Yuca, Platano

## GYUNIKU FILET

Rindsfilet – Eryngii, Pak Choi, Salsa Criolla 76  
Beef filet – Eryngii, Pak Choi, Salsa Criolla

## MIYAZAKI WAGYU ISHIYAKI

Wagyu Sirloin vom Rind 70g – Momiji Oroshi, Tsuma Daikon, Wasabi, 83  
Kimchi Sauce, Ponzu Sauce

Wagyu Beef Sirloin 70g – Momiji Oroshi, Tsuma Daikon, Wasabi,  
Kimchi Sauce, Ponzu Sauce

## TORI ROBATAYAKI

Grilliertes Poulet – Saisonales Gemüse, Eryngii, 45  
Pak Choi, Teriyaki Sauce

Grilled Chicken – Seasonal Vegetables, Eryngii,  
Pak Choi, Teriyaki Sauce

## CHICKEN BAO BAN

Luftiges Poulet Dampfbrotchen – pikante japanische Mayonnaise 33  
Fluffy Chicken steamed Bun – spicy Japanese Mayonnaise

## SOUP

Miso – Wakame, Takuan, Tofu, Frühlingszwiebeln, 24  
Sesam, Aonori Öl

Miso – Wakame, Takuan, Tofu, Spring Onions,  
Sesame, Aonori Oil

Udon – Tempura Garnelen, Pak Choi, Ei, Zwiebeln, 38  
Nori, Shiitake, Enoki

Udon – Tempura Shrimps, Pak Choi, Egg, Onions,  
Nori, Shiitake, Enoki

Ochazuke – Wagyu Rind, Schweizer Krevetten, 62  
Shiitake-Bouillon, Castañas de la Amazonia

Ochazuke – Wagyu Beef, Swiss Shrimps,  
Shiitake-Broth, Castañas de la Amazonia



vegetarisch  
vegetarian



vegan  
vegan



Signature Dish

Für Deklarationsauskünfte und Allergene  
stehen unsere Mitarbeitenden gerne zur Verfügung.

*To obtain information about declaration and allergies,  
please ask our employees.*