

Kotobuki

Starter • Amuse-gueule

Sushi and 1 small dish

(a.b.c.d.f.g.h.6)

Please choose fish nigiri (chef choice) or vegetable nigiri (chef choice).

Appetizer

Please choose one or two appetizer from the next page. You can combine, for example, two cold dishes, two warm dishes or one cold and one warm dish.

Main dish

Please choose one main dish from the next page. Main dish will be served rice

Dessert

(d.e)

4 dishes / 43,00€
(With one appetizer)

5 dishes / 48,00€
(With two appetizers)

Kotobuki Choice

Appetizer

Cold appetizer

- * Tuna & avocado salad with yuzukosho sauce (a.#b.c)
- * Salmon & avocado salad with yuzukosho sauce (a.#b.c)

Warm appetizer

- * Deep-fried scallop with tartar sauce (a.b.d.h)
- * Kinoko: Grilled mushrooms and onion with butter and soy sauce (a.b.e.g)
 - * Teriyaki Chicken (a.#b.d)

Main dish

- * Grilled fishes with miso sauce (c.e.h)
- * Hereford dry aged roastbeef (a.#b.e) (+ surcharge: 6Euro)
 - * Sushi Combination (a.#b.c.d.g)

- * Wagyu beef from Japan (a.#b.e)

Please see the next page of Wagyu price list.

Allergy

a. Soy b. Gluten/Wheat (#b. Gluten free available) c. Fish and Crustacean
d. Egg e. Milk (including Lactose) f. Mustard g. Sesame Seeds
h. Mollusca such as Oyster i. Celery

Food additive

1. Coloring 2. with Antioxidant 3. with Sugar substitute 4. with Aspartame
5. Caffeine 6. with Phosphate 7. Sulfite

Omakase

We serve our carefully selected 7-course menu
Per person 80 Euro (incl. VAT)

Omakase – this is an old Japanese food tradition and means translated: “I leave it to you”. From the Japanese 任せる makaseru – “entrust”. When it comes to food, this means that the cook decides what to serve. A crucial element of omakase is the element of surprise with which Sakura amazes the guest.

Please note that Omakase is subject to the following conditions.

1. Reservations must be made at least 3 days in advance (by email only) and are limited to 2-4 people per day.
2. We do not accept the order with Kotobuki menu.
3. Please let us know if you have any allergies or intolerances at the time of reservation.

Nabe (Japanese hot pot)

The Sakura would like to offer another traditional Japanese meal. Shabu shabu and sukiyaki are a stew of Japanese cuisine. We would like to introduce these variations to you – please feel free to try them !

A) Suki-yaki: 40€ per person

ingredients: Beef, vegetables, tofu, glass noodles,

Sauce: Suki-yaki sauce and egg.

After suki-yaki, udon noodles are served.

B) Shabu Shabu: 40€ per person

ingredients: Beef, vegetables, tofu, glass noodles.

Sauce: Ponsu sauce, sesame sauce.

After shabu shabu, zoosui (Japanese risotto) is then served. Rice is

Please note the following conditions that apply to these dishes:

1. reservations: please two days in advance and only for 2–4 persons

Drink

White wine (7)

Grauburg WeinFreund		0.1L	5,50 €
Pfalz, Germany		0.75L	25,50 €
Sauvignc La Rambarde		0.75L	33,00 €
Loire, France			
Chardon Les Jamelles		0.75L	33,00 €
Burgundy, France			

Red wine (7)

Nero d'Avola	Regaleali	0.1L	7,00 €
	Sicily, Italy		
Merlot,	Ch. Langlet Graves	0.75L	35,00 €
Cabernet Sauvignon	Bordeaux, France		
Sangiovese	San Jacopo	0.75L	40,00 €
(D.O.C.G)	Toscana, Italy		

Sparkling wine

	ALC 12%	0.1L	7,00 €
Plum sparkling wine	ALC 12%	0.1L	9,00 €

Digestif

Shochu (ALC 25%		0.04L	6,00 €
Japanes (ALC 43%		0.06L	12,00 €

Drink

Sake

(1) Junmai-shu	0.03L	4,00 €
ALC 14.5%	0.15L	15,00 €
	0.3L	30,00 €

Sake brewed from only rice, koji (moulding rice), yeast and water. Although every brewer has a unique style, some generalizations can be made about what to expect from Junmai that's milled to 70%. Junmai sakes tend to be full bodied, with pronounced earthiness and rice-influenced flavors. Junmai-shu is typically high in acidity and umami, with relatively little sweetness.

(2) Ginjo-shu	0.03L	5,00 €
ALC 14%	0.15L	16,00 €
	0.3L	32,00 €

Higher quality sake brewed from rice which has polished to over 60% of its weight, koji (moulding rice), yeast and water. Because ginjo brewing techniques are used in making junmai ginjo-shu, the acidity and umami are toned down and there is a clear ginjo-ka.

(3) Daiginjo-shu	0.03L	6,00 €
ALC 17%	0.15L	18,00 €
	0.3L	36,00 €

The highest quality sake brewed from rice which has polished to over 50% of its weight, koji (moulding rice), yeast and water. This category is the "A-list" in the sake world – the best of the best – and a brewery's best offering. Each grain of rice must be milled to at least 50% removal and 50% remaining, and some go as far as 23% "seimaibuai" or 77% removal of each grain of rice. Light, sometimes more fruity and more fragrant, this category is best for gift giving and light food pairings.

Warm sake (Junmai-shu)	0.15L	15,00 €
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<u>Sake Probe</u> (1,2,3) x 0.03L		13,00 €
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Bottle beer

Kirin	0.33L	3,80 €
Asahi	0.33L	3,80 €
Bitburger (Pilsner or non-alcoholic)	0.33L	3,30 €
Erdinger (Weat beer or non-alcoholic)	0.33L	3,60 €

Drink

Cold drink

Coca Cola (1.5) / Coca Cola Zero (1.3.4.5)	0.2L	2,80 €
Apple juice spritzer	0.25L	2,80 €
Water: Naturelle or Medium	0.25L	2,80 €
	0.75L	7,80 €
Ginger spritzer (homemade)	0.3L	4,80 €
Yuzu lemonade (homemade)	0.3L	4,80 €

Hot drink

Sencha (Green tea) (5)	4,00 €
Houjicha (Roasted green tea) (5)	4,00 €
Genmaicha (Green tea mixed with roasted brown rice) (5)	4,00 €
Ginger tea	3,70 €
Jasmin tea (5)	4,00 €
Coffee (5)	3,00 €
Espresso (5)	3,00 €

Allergy

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Drink

(4) Nigori Sake (Cloudy or milky sake)	0.03L	6,00 €
ALC 6%	0.1L	13,00 €

Nigori Sake is roughly filtered through coarse cloth during the brewing process, instead of being finely filtered and pressed. Thus, It contains Sake lees, the rice solids that have not fermented, and that make it cloudy.

(5) Umes ALC 10%	0.03L	6,50 €
	0.1L	14,00 €

Umeshu is a Japanese liqueur made from steeping ume fruits in alcohol and sugar. It has a sweet, sour taste, and an alcohol content of 10 – 15%. The taste and aroma of Umeshu can appeal to even those people who normally dislike alcohol.

(6) Yuzu ALC 8%	0.03L	6,50 €
	0.1L	14,00 €

Yuzu sake is flavored with Yuzu. Fresh, slightly bitter citrus acid combines with high quality sake to create a stimulating aperitif / digestive.

<u>Probe SAKURA</u> (4,5,6) x 0.03L	14,00 €
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Probe SAKURA