

Kotobuki

Starter • Amuse-gueule

Sushi and 1 small dish

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

If you wish to order sushi with vegetable only, please contact us in advance.

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 / 47,00€

(With one appetizer)

5 dishes / 52,00€

(With two appetizers)

Chef's Kotobuki

This is a five-course menu. The dishes are selected by the chef. This is a smaller version of the omakase menu.

This chef's kotobuki can be booked up to a day in advance.

5 dishes / 60,00€

Kotobuki Choice

Appetizer

Cold appetizer

- * Salmon & avocado salad with yuzukosho sauce (a.#b.c)
- * Tuna & avocado salad with yuzukosho sauce (a.#b.c)
(+ 3€ : Available for order by online reservation only.)
- * Fresh spring rolls filled with vegetables (a.#b.g)

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)
- * Teriyaki Chicken (a.#b.e)

Main dish

- * Tofu steak, vegetables with ginger sauce (a.#b)
- * Grilled fishes with miso sauce (a.c.e)
- * Sushi Combination (a.#b.c.d.g)
- * Hereford dry aged roastbeef (a.#b) (+ 7€)
- * Wagyu beef from Japan (a.#b)
(Please see separate sheet for additional cost)

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 85 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 online reservation only)
2. The content of the omakase menu does not change seasonally or on a monthly basis. It is changed based on the number of times guests order the omakase menu. The contents will change from the first time to the second time, and the third time as well. If you do not indicate the number of times you have ordered, I will serve the same dishes as the first time..
3. A deposit of 40€ is required when reserving the omakase menu. More details are available by email.
4. When making a reservation at the same table, everyone must order the omakase menu. Please note that we do not accept reservations with other dishes, e.g. the Kotobuki menu.
5. Please let us know if you have any allergies or intolerances at the time of reservation.
6. For allergies and food intolerances, please contact us in advance. I will check if I can accommodate you.

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: 50€ per person

ingredients: Beef, vegetables, tofu, glass noodles,

Sauce: Suki-yaki sauce and egg.

After suki-yaki, udon noodles are served.

B) Shabu Shabu: 50€ per person

ingredients: Beef, vegetables, tofu, glass noodles.

Sauce: Ponzu sauce, sesame sauce.

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

Please note the following conditions that apply to these dishes:

1. Reservations must be made at least three days in advance and can be made for 2 to 4 persons.

À la carte Sushi

Sushi-Kombination (*Chef Choice*) (a.#b.c.d.g)

6 Nigiri & 1 Inside-Out	26,00€
10 Nigiri & 1 Inside-Out	38,00€

Sushi Nigiri (per Piece) (a.#b)

Tuna (c)	5,10€	Toro (c)	5,60€
Salmon (c)	3,90€	Hotate/Scallop (h)	4,60€
Hamachi (c)	4,30€	Shiitake	3,00€
Ebi/Shrimp (c)	4,20€	Avocado	3,00€
Unagi/Eel (c)	4,50€	Tamago/Egg (d)	3,00€
Ikura (c)	5,70€	Inari/Deep fried Tofu	3,00€
Uni/Sea Urchin (h)	10,20€		

Hoso-Maki (a.#b)

Tekka Maki: tuna (c)	5,70€	Kappa Maki: cucumber	4,00€
Sake Maki: salmon (c)	4,60€	Avocado Maki	4,00€
Ebi Maki: shrimp (c)	4,60€	Kanpyo Maki: dried gourd shavings	4,00€

Inside Out (I/o) Roll (a.#b)

Vegetable: cucumber, avocado, kanpyo, sesame (g)	8,00€
Salmon: salmon, avocado, cucumber, sesame (c.g)	8,50€
Tuna: tuna, avocado, cucumber, sesame (c.g)	10,00€
Philadelphia roll: salmon, avocado, cucumber, cream cheese, sesame (c.e.g)	9,00€
Ebi fry roll: deep fried shrimp, sesame (c.d.g)	10,00€
Spicy Salmon: salmon, cucumber, spicy mayo & sesame (c.g)	8,80€
Spicy Ebi: shrimp, cucumber, spicy mayo & sesame (c.g)	10,00€
Spicy Tuna: tuna, cucumber, spicy mayo & sesame (c.g)	10,30€
California roll: shrimp, avocado, cucumber, masago, sesame (c.g)	8,80€
Rainbow roll (c): inside – Vegetable top – Tuna, salmon, white fish	13,50€
Caterpillar roll (c): inside – eel and cucumber top – avocado and eel sauce, sesame	12,00€

À la carte

Tapas

Miso soup (a)	3,00€
Edamame (a)	4,50€
Tsukune 2 pc's: Japanese chicken meatball skewers (a.b)	5,50€
Deep fried gyoza 4 pieces: with vegetables (a.b)	6,50€
Tori no Karaage: Japanese fried chicken (a.b)	8,50€

Cold dish

Wakame salad:	7,00€
Green salad, seaweed with sesame sauce (a.b.g)	
Salmon & avocado with yuzukosho sauce (a.#b.c)	14,00€
Sashimi Salmon 100g (a.#b.c)	16,00€
Sashimi Mix (50g x Salmon & 50g x Tuna) (a.#b.c)	20,00€
Sashimi Tuna (100g) (a.#b.c)	22,00€
Sashimi Toro (100g) (a.#b.c)	26,00€

Warm dish

Tofu steak (a.#b)	17,00€
Teriyaki chicken (a.b#.e)	18,50€

Rice will be served for main dish

Extra

Rice	3,00€
Wasabi (f.1)	1,00€
Sushi ginger	3,50€

Drink

White wine (7)

Grauburgunder	WeinFreund	0.1l	5,50 €
	Pfalz, Germany	0.75l	25,50 €
Sauvignon Blanc	La Forge Estate	0.75l	30,00 €
	Languedoc, France		
Chardonnay	Les Jamelles	0.75l	33,00 €
	Burgundy, France		

Red wine (7)

Siraz, Carignan	Héritage	0.1l	7,00 €
Cinsault, Garnacha	Bourgogne, France		
Merlot,	Ch. Langlet Graves	0.75l	35,00 €
Cabernet Sauvignon	Bordeaux, France		

Sparkling wine

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

Digestif

Japanese whisky (b)	ALC 43%	6cl	20,00 €
Shōchū	ALC 20–25%	3cl	6,50 €
(Sweet potatp, Brown sugar, Barley, Chestnut, Rice)			
Shōchū Probe		3x 3cl	18,00 €
Awamori	ALC 30%	3cl	7,00 €
Awamori 8 Years	SLC 40%	3cl	20,00 €

Drink

Sake

(1) Junmai-shu	3cl	2,50 €
ALC 14%	0.1l	9,00 €

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) Junmai-Ginjo	3cl	3,50 €
ALC 14.5%	0.1l	11,00 €

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) Junmai-Daiginjo	3cl	4,50 €
ALC 16%	0.1l	12,00 €

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)	0.1l	9,00 €
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<u>Sake Probe</u> (1,2,3) x 3cl	10,00 €
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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 €

Calpico (Uncarbonated soft drink) (e)	0.3l	4,80 €
Mango calpico (e)	0.3l	4,80 €
Ginger spritzer (homemade)	0.3l	4,80 €
Yuzu lemonade (homemade)	0.3l	4,80 €
Ramune (Carbonated soft drink)	0.2l	3,50 €

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

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

Drink

(4) Nigori Sake (Cloudy or milky sake)	3cl	4,50 €
ALC 6%	0.1l	14,00 €

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) Umeshu (Plum wine)	3cl	4,50 €
ALC 10%	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 Sake	3cl	4,50 €
ALC 8%	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 3cl	13,00 €
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Probe SAKURA