

## **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.

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### **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.

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### **Main dish**

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

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### **Dessert**

(d.e)

**4 dishes / 65,00€**

(With one appetizer)


**5 dishes / 73,00€**

(With two appetizers)



## Kotobuki Choice

### Appetizer



#### Cold appetizer

- \* Salmon & avocado salad with yuzukosho sauce (a.#b.c.#g)
- \* Tuna & avocado salad with yuzukosho sauce (a.#b.c.#g) (+€3)
-  Fresh spring rolls filled with vegetables (a.b.#g)
- \* !! Salmon carpaccio with ginger vinegar sauce (#a.#b.c)

#### Warm appetizer

- \* Teriyaki Chicken (a.#b)
- \* Scallop cutlet with tartar sauce (a.b.d.h)
-  !! Vegetable cutlet with sauce based on soy sauce (a.b.d)
-  Kinoko: Grilled mushrooms and onion with butter and soy sauce (a.#b.#e)

### Main dish

-  Deep-fried tofu & grilled vegetables with ginger sauce (a.#b)
  - \* Grilled fishes & shrimp with miso sauce (a.c.#e.h)
- \* Sushi combination (  Vegetable-only sushi available) (a.#b.c.d.g)
  - \* Hereford dry aged roastbeef (a.#b.e) (+7€)
  - \* Wagyu beef from Japan (a.#b.e)  
(Please see separate sheet for additional cost)
  - \* !! Sashimi combination (a.#b.c.d.g) (+10€)
  - \* !! Grilled fishes & shrimp with shiso herb sauce (a.b.c)
  - \* !! Veal steak, mustard, herb with ginger sauce (a.#b.f) (+10€)

 Vegetable dish

Dishes with this mark "!!" must be booked at least one day in advance.

## Omakase

We serve our carefully selected 7-course menu  
Per person 105 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 note that it is not possible to accommodate requests for allergies on this menu.
6. We are very sorry, but we are not able to offer vegetable-only or vegan options.

## 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 !

### Shabu Shabu: 56€ per person

ingredients: Beef, vegetables, tofu, glass noodles.

Sauce: Ponsu sauce, sesame sauce.

After shabu shabu, zoosui (Japanese risotto) is then served. Rice is added to the broth, in which ingredients such as fish, meat and vegetables have been cooked beforehand, and the whole thing is refined with beaten egg and leek.

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.
2. please provide information about allergies in advance. This should be discussed in advance.

## À la carte Sushi

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

|                          |        |
|--------------------------|--------|
| 6 Nigiri & 1 Inside-Out  | 29,00€ |
| 10 Nigiri & 1 Inside-Out | 43,00€ |

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

|                    |        |                       |       |
|--------------------|--------|-----------------------|-------|
| Tuna (c)           | 6,00€  | Toro (c)              | 6,50€ |
| Salmon (c)         | 4,80€  | Hotate/Scallop (h)    | 5,50€ |
| Hamachi (c)        | 5,30€  | Shiitake              | 3,50€ |
| Ebi/Shrimp (c)     | 4,80€  | Avocado               | 4,00€ |
| Unagi/Eel (c)      | 5,30€  | Tamago/Egg (d)        | 3,50€ |
| Ikura (c)          | 6,30€  | Inari/Deep fried Tofu | 3,50€ |
| Uni/Sea Urchin (h) | 11,50€ |                       |       |

### Hoso-Maki (a.#b)

|                      |       |                                      |       |
|----------------------|-------|--------------------------------------|-------|
| Tekka Maki: tuna (c) | 6,50€ | Kappa Maki: cucumber                 | 4,50€ |
| Sake Maki:salmon (c) | 5,50€ | Avocado Maki                         | 4,90€ |
| Ebi Maki: shrimp (c) | 5,50€ | Kanpyo Maki: dried<br>gourd shavings | 4,50€ |

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

|  |        |
|--|--------|
| Vegetable: cucumber, avocado, kanpyo, sesame (g)                                       | 9,50€  |
| Salmon: salmon, avocado, cucumber, sesame (c.g)  | 10,00€ |
| Tuna: tuna, avocado, cucumber, sesame (c.g)  | 11,50€ |
| Philadelphia roll: salmon, avocado, cucumber, cream cheese,<br>sesame (c.e.g)          | 10,00€ |
| Ebi fry roll: deep fried shrimp, sesame (c.d.g)  | 12,50€ |
| Spicy Salmon: salmon, cucumber, spicy mayo & sesame (c.g)                              | 10,00€ |
| Spicy Ebi: shrimp, cucumber, spicy mayo & sesame (c.g)                                 | 10,00€ |
| California roll: shrimp, avocado, cucumber, masago, sesame (c.g)                       | 10,00€ |
| Rainbow roll (c): inside – Vegetable<br>top – Tuna, salmon, white fish                 | 15,50€ |
| Caterpillar roll (c): inside – eel and cucumber<br>top – avocado and eel sauce, sesame | 15,50€ |

## À la carte

### Tapas

|   |       |
|---|-------|
| Miso soup (a)   | 3,70€ |
| Edamame (a)   | 5,00€ |
| Tsukune 2 pc's: chicken meatball skewers (a.b)                          | 5,50€ |
| Deep fried gyoza 4 pieces: with vegetables (a.b)                        | 7,30€ |
| Okonomiyaki 2 skewers, (a.b.d.h)<br>vegetables and small pieces octopus | 8,40€ |

### Cold dish

|   |        |
|---|--------|
| Wakame salad:<br>Green salad, seaweed with sesame sauce (a.b.g) | 7,80€  |
| Salmon & avocado with yuzukosho sauce (a.#b.c.#g)               | 16,80€ |
| Tuna & avocado with yuzukosho sauce (a.#b.c.#g)                 | 19,00€ |
| Sashimi Salmon 100g (a.#b.c)                                    | 19,50€ |
| Sashimi Mix (50g x Salmon & 50g x Tuna) (a.#b.c)                | 22,50€ |
| Sashimi Tuna (100g) (a.#b.c)                                    | 25,50€ |
| Sashimi Toro (100g) (a.#b.c)                                    | 30,00€ |

### Warm dish

|   |        |
|---|--------|
| Tofu steak (a.#b)                         | 19,00€ |
| Teriyaki chicken (a.#b)                   | 21,00€ |
| Grilled fishes with miso sauce (a.c.#e.h) | 23,50€ |
| Hereford dry aged roastbeef (a.#b.e)      | 30,00€ |

Rice will be served for main dish

### Dessert

|  |       |
|--|-------|
| (d.e)  |       |
| Matcha ice cream / Black sesame ice cream    | 4,50€ |
| Ginger ice cream / Vanilla ice cream (vegan) | 4,50€ |
| Yuzu sherbet (vegan)                         | 4,50€ |

### Extra

|              |       |
|--------------|-------|
| Rice         | 4,00€ |
| Wasabi (f.1) | 1,50€ |
| Sushi ginger | 4,00€ |

## 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  | 3,30 €  |
| ALC 14%        | 0.1l | 10,00 € |

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) Junmain-Ginjo | 3cl  | 3,90 €  |
| ALC 14.5%         | 0.1l | 12,30 € |

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  | 5,00 €  |
| ALC 16%             | 0.1l | 15,60 € |

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 | 10,00 € |
|------------------------|------|---------|

|  |  |         |
|--|--|---------|
| <b><u>Sake Probe</u></b> (1,2,3) x 3cl |  | 12,00 € |
|--|--|---------|

### 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  | 5,30 € |
| Yuzu lemonade (homemade)   | 0.3l  | 5,30 € |
| Shiso (Japanese herb) lemonade<br>(homemade)   | 0.3l  | 5,30 € |
| Calpis (uncarbonated soft drink) (e)   | 0.3l  | 4,80 € |
| Ramune (Carbonated soft drink) (1.3)   | 0.2l  | 4,00 € |
| Ramune Melon (Carbonated soft drink) (1.3)   | 0.2l  | 4,00 € |
| Cream Soda = Ramune Melon + Vanila ice<br>cream = Long-standing favourite drink in<br>Japan. (1.3) | 0.2l  | 7,50 € |

### Hot drink

|  |        |
|--|--------|
| Sencha (Green tea) (5)                                     | 4,50 € |
| Houjicha (Roasted green tea) (5)                           | 4,50 € |
| Genmaicha (Green tea mixed with roasted brown rice)<br>(5) | 4,50 € |
| 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  | 4,80 €  |
| 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  | 4,80 €  |
| 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  | 4,80 €  |
| 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.

Probe SAKURA (4,5,6) x 3cl 14,50 €



Probe SAKURA