

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 / 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)
- * Deep-fried white fish with sweet and sour sauce (a.#b.c.d)
- * 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 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 with shisoherb sauce (a.b.c) !!

 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.
3. A deposit of 40€ is required at the time of reservation. If the reservation is cancelled up to the day before the reservation date, the full amount will be refunded.

No refund will be given for the cancellation made on the day of the reservation. We recommend that you contact us at least one day in advance, especially if the number of people in your group is reduced.

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 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, 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 top – Tuna, salmon, white fish	15,50€
Caterpillar roll (c): inside – eel and cucumber top – avocado and eel sauce, sesame	15,50€

À la carte

Tapas

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) vegetables and small pieces octopus	8,40€

Cold dish

Wakame salad: 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€