

Take Away

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

Natsu / 6 Nigiri + 1 Inside-Out	35,00€
Aki / 8 Nigiri + 1 Inside-Out & 1 Hoso-Maki	43,00€
Fuyu / 6 Nigiri + 2 Inside-Out & 2 Hoso-Maki	52,00€
Umi / 21 Nigiri + 2 Hoso-Maki	65,00€
Yama / 28 Nigiri + 2 Hoso-Maki	85,00€
Botan / 6 Nigiri + 1 Hoso-Maki & small Sashimi mix for 1 person.	50,00€

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	3,30€
Unagi/Eel (c)	4,50€	Tamago/Egg (d)	3,00€
Ikura (c)	5,70€	Inari/Deep fried	3,00€
Uni/Sea Urchin (h)	10,20€	Tofu	

Hoso-Maki (a.#b)

Tekka Maki: tuna (c)	7,50€	Kappa Maki: cucumbe	4,00€
Sake Maki: salmon (c)	5,90€	Avocado Maki	4,40€
Ebi Maki: shrimp (c)	6,30€	Kanpyo Maki: dried gourd shavings	4,00€

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

Vegetable: cucumber, avocado, kanpyo, sesame (g)	8,50€
Salmon: salmon, avocado, cucumber, sesame (c.g)	9,00€
Tuna: tuna, avocado, cucumber, sesame (c.g)	10,50€
Philadelphia roll: salmon, avacado, cucumber, cream cheese, sesame (c.e.g)	9,50€
Ebi fry roll: deep fried shrimp, sesame (c.d.g)	13,50€
Spicy Salmon: salmon, cucumber, spicy mayo & sesame (c.g)	9,50€
Spicy Ebi: shrimp, cucumber, spicy mayo & sesame (c.g)	11,00€
California roll: shrimp, avocado, cucumber, masago, sesame (c.g)	11,00€
Rainbow roll (c): inside – Vegetable top – Tuna, salmon, white fish	15,00€

Take Away

Tapas

Edamame (a)	4,90€
Tsukune 2 pieces: Japanese chicken meatball skewers (a.b)	5,35€
Deep fried gyoza 4 pieces: with vegetables (a.b)	6,95€
Okonomiyaki 2 skewers, (a.b.d.h) vegetables and small pieces octopus	7,95€

Cold dish

Wakame salad: Green salad, seaweed with sesame sauce (a.b.g)	7,00€
Goma wakame (Home made) (a.b.g)	4,70€
Salmon & avocado with yuzukosho sauce (a.#b.c.#d)	15,00€
Tuna & avocado with yuzukosho sauce (a.#b.c.#d)	17,00€
Sashimi Salmon 100g (a.#b.c)	17,40€
Sashimi Mix (50g x Salmon & 50g x Tuna) (a.#b.c)	20,00€
Sashimi Tuna (100g) (a.#b.c)	22,70€
Sashimi Toro (100g) (a.#b.c)	26,50€
Sashimi Chef Choice (around 7 different fishes = 200g (a.#b.c)	35,50€

Warm dish

Tofu steak (a.#b)	17,80€
Teriyaki chicken (a.b#.e)	19,50€
<u>Rice will be served for main dish</u>	

Extra

Rice	3,50€
Wasabi (f.1)	1,30€
Homemade Sushi ginger	3,50€

Thank you for choosing to take away order from Sakura Restaurant.

We would like to introduce you to the fish used in Sakura Restaurant's sushi.

Sakura Restaurant uses bluefin tuna, which other restaurants in Aachen do not use. Other restaurants use yellowfin tuna, so you can fully appreciate the difference in taste.

The scotish Salmon (Label Rouge) is prepared using a well-known method in Japan to remove the smell characteristic of salmon.

The white fish is the world-famous hamachi, a popular and unique fish with a very oily aroma and taste. Sea bass and sea bream, on the other hand, are prepared using a technique known as kombu-jime, which is very common in Japan and gives them a rich aromatic finish.

I distinguish myself from other restaurants by adding a little extra work to every fish. This is different from restaurants that simply cut up the fish and make sushi.

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