

JAPANESE RESTAURANT

KICHO



Your table will be reserved for **2,5 hours**.
If you wish to stay longer, please let us know.
Thank you!

Jakobstr. 19
70182 Stuttgart
Tel: 0711/247687
Web: <https://www.kicho.de>



Website: <https://www.kicho.de>



<https://www.instagram.com/kicho.stuttgart>

※ Allergens, Additives,  -mark and  -mark are explained on the last page

APERITIF

Chapagne Brut / Taittinger Brut	0.1l € 16,00
Kir Royal ^{8,10} / Champagne, Cassis ¹	0.1l € 15,00
Ume Royal ^{8,10} / Champagne, Plum liqueur ¹	0.1l € 15,00
Lychee Royal ^{8,10} / Champagne, Lychee liqueur ¹	0.1l € 15,00
Kicho / Champagne, Maracuja juice, Grenadin ¹	0.1l € 15,00
Kir ^{8,10} / White wine, Cassis	0.1l € 7,50
Dry Sherry ⁵ / Tio Pepe	5 cl € 7,50
Campari Soda ¹	0.2l € 9,00
Campari Orange ⁶	0.2l € 9,00
Sakura / Cassis, Lychee liqueur, Soda ¹	0.1l € 9,00
Umeshu / Plum wine	5 cl € 7,00
Umeshu Soda / Plum wine, Water	0.2l € 9,00

BEERS

Dinkelacker CD, Pils Draft ^{A2}	0.3l € 4,20
Sanwald Weizenkrone / Kristal, Hefe, Dunkel	Fl. 0.5l € 5,40
KIRIN / Japanese Beer	Fl. 0.33l € 5,40
SAPPORO / Japanese Beer	Fl. 0.33l € 5,40
ASAHI / Japanese Beer	Fl. 0.33l € 5,40
Non-alcoholic Beer	Fl. 0.33l € 4,20

JAPANISCHE DRINKS

SAKE / 酒 / Rice wine, served warm	0.15l € 9,50
	0.3l € 19,00
MASU-SAKE / 升酒 / cold rice wine served in a square wooden cup	0.15l € 9,50
SHOCHU / 焼酎 / Rice schnaps	5 cl € 8,50
CHU-HAI / チューハイ / Rice schnaps with lemon, mineral water and ice cubes	€ 9,50
CHU-HAI SOUR / チューハイソー / Rice schnaps with Tonic water ¹¹ , lemon and ice cubes	€ 9,50
Spezial-SHOCHU / 一刻者 芋焼酎 / Ikkomon from sweet potato	5 cl € 9,50
Oolong Tee / ウーロン茶 ¹⁰	0.2l € 4,50

QUALITY RICE WINE / SAKE / SERVED COLD

Hakkaisan Seishu Nigata / 八海山	0.18l € 16,00
Kubota Senju / 久保田 千寿	0.18l € 16,00
Tengumai Yamahai Junmai / 天狗舞 山廃止込純米酒	0.18l € 16,50
Dassai45 Dai-Ginjo Junmai / 獺祭45 大吟醸純米	0.18l € 19,00

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CHAMPAGNER

G 01. Tattinger Brut

(Bottle 0.75l € 110,00) 0.1l € 16,00

WHITE WINE

G 02. Riesling dry Q.b.A

0.2l € 7,40

G 03. Andeluna Chardonnay (Argentine)

0.2l € 8,40

G 04. Les Fumées Blanches Sauvignon (Loire)

0.2l € 8,40

G 05. Ellwanger Sauvignon Blanc dry

0.2l € 8,60

ROSÉ WINE

G 06. d'A Pastel de Rosé de Syrah Vin Pay d'Oc (Languedoc-Roussillon)

0.2l € 8,00

RED WINE

G 07. Bischoffinger Spätburgunder dry (Baden)

0.2l € 9,00

G 08. Los Vascos Cabernet Sauvignon (Chile)

0.2l € 9,40

SOFT DRINKS

Table water

0.2l € 3,00

Volvic

0.2l € 3,00

San Pellegrino

Bottle 0.75l € 7,50

Aqua Panna

Bottle 0.75l € 7,50

Pepsi Cola ^{1,10}

0.2l € 3,80

Fanta ^{1,2,3}

0.2l € 3,80

Spezi ^{1,3,10}

0.2l € 3,80

Limonade ^{1,2,7}

0.2l € 3,80

Orange juice

0.2l € 3,80

Apple juice

0.2l € 3,80

Calpico / Japanese Lactic Acid Drink ^{FG}

0.2l € 4,80

Calpico Soda / Japanese Lactic Acid Drink ^{FG}

0.2l € 4,80

Calpico Orange / Calpico with orange juice ^{FG}

0.2l € 5,40

HOT DRINKS

Ocha / お茶 / Japanese green tea ¹⁰

Cup € 3,00

Pot € 4,40

Genmai-Cha / 玄米茶 / Japanese natural rice tea ¹⁰

Pot € 4,40

Houji-Cha / ほうじ茶 / Japanese roasted tea ¹⁰

Pot € 4,40

Coffee ¹⁰

€ 3,30

Espresso ¹⁰

€ 3,30



COURSE MENU コースメニュー

Orders for our courses will be taken from 18:00 until 22:00 / ご注文は18時から22時までにお願ひします。
※ All courses (excluding Sushi-Menu and Sushi-Sashimi-Menu) are served with rice
※ 全てのコースご飯付き (寿司コース、寿司と刺身コースを除く)

SUSHI AND SASHIMI MENU 寿司と刺身コース

Main Course Choice : sushi, sashimi, or both sushi and sashimi

寿司、刺身、または寿司と刺身の盛り合わせからおひとつお選びください。

- **Sushi / 寿司盛合せ** BDFN € 60,00
Chef's selection of 8 pieces of nigiri and 1 roll
- **Sashimi / 刺身盛合せ** BDFN € 62,00
Chef's selection of fresh raw fish and seafood
- **Sushi and Sashimi / 寿司と刺身盛合せ** BDFN € 66,00
Chef's selection of sushi and Sashimi

• **Dobin-Mushi / 土瓶蒸し** BD
Mushroom pot soup with chicken, shrimp and vegetables

• **Zensai-Moriawase / 前菜盛合せ**
Assorted appetizer K*

• **Dish of the day/ 本日の一品** K*

• **Sushi, Sashimi oder
Sushi and Sashimi** BDFN
/ 寿司、刺身、寿司と刺身

• **Dessert of the day** CG*
/ 本日のデザート

TEMPURA-MENU 天麩羅コース € 60,00

• **Dobin-Mushi / 土瓶蒸し** BD
Mushroom pot soup with chicken, shrimp and vegetables

• **Zensai-Moriawase / 前菜盛合せ**
Assorted appetizer K*

• **Dish of the day/ 本日の一品** K*
Please choose between Sushi, Sashimi, or Carpaccio (fish) K

寿司、刺身、魚のカルパッチョからお一つお選び下さい

• **Tempura / 天麩羅盛合せ**
Seafood and vegetables deep fried in batter A6 BCDF

• **Dessert of the day** CG*
/ 本日のデザート





YAKISAKANA-MENU 焼き魚コース

€ 58,00

- Dobin-Mushi / 土瓶蒸し^{BD}

Mushroom pot soup with chicken, shrimp and vegetables

- Zensai-Moriawase / 前菜盛合せ^{K*}

Assorted appetizer

- Dish of the day/ 本日の一品^{K*}

Please choose between Sushi, Sashimi, or Carpaccio (fish)^K
寿司、刺身、魚のカルパッチョからお一つお選び下さい

- Yaki-Sakana / 焼き魚^D

Please choose between Teriyaki salmon^{FK}, mackerel with sea salt or grilled whitefish fillet Kyoto-style.^{FK}
鮭照り焼、鯖塩焼、西京焼からお一つお選び下さい

- Dessert of the day^{CG*}

/ 本日のデザート



NABEMONO-MENU 鍋物コース

€ 68,00

※ € 68,00 per person, for over 2 people
(一人€ 68,00, お二人様から)

- Dobin-Mushi / 土瓶蒸し^{BD}

Mushroom pot soup with chicken, shrimp and vegetables

- Zensai-Moriawase / 前菜盛合せ^{K*}

Assorted appetizer

- Dish of the day/ 本日の一品^{K*}

Please choose between Sushi, Sashimi, or Carpaccio (fish)^K
寿司、刺身、魚のカルパッチョからお一つお選び下さい

- Nabemono / 鍋物^K

Please choose between Sukiyaki, Shabu-Shabu or Yose-Nabe
すき焼き、しゃぶしゃぶ、寄せ鍋よりお選びください

※ Explanations about each "Nabemono" can be found on our HOTPOT page.

- Dessert of the day^{CG*}

/ 本日のデザート



MAKUNOUCHI-BENTO 幕の内弁当

€ 55,00

- Miso-Shiru / 味噌汁^{DF}

Miso soup

- Zensai-moriawase / 前菜盛合せ^{K*}

Assorted appetizer

- Makunouchi-Bento / 幕の内弁当

A box with Sashimi, Tempura, grilled fish and deep-fried chicken^{A6 BCDFK*}

- Dessert of the day^{CG*}

/ 本日のデザート

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SOUP お椀物

- ✓ 1. MISO-SHIRU / 味噌汁 ^{DF} € 4,50
Miso soup
- 2. DOBIN-MUSHI / 土瓶蒸し ^{BD} € 10,50
Mushroom pot soup with chicken, shrimp and vegetables
- 3. SHAKE-CHAZUKE / 鮭茶漬 ^{DK} € 9,50
Rice served in fish stock soup with grilled salmon flakes

STARTER/COLD 冷菜

- ✓ 10. EDAMAME / 枝豆 ^F € 6,00
Boiled green soy beans
- 11. NUTA-AE / ぬた和え ^{BFKN} € 15,00
Seafood with shallots in miso vinaigrette
- ✓ 12. HORENSOU-NO-GOMAAE / ほうれん草の胡麻和え ^{FK} € 8,00
Boiled fresh spinach with sesame sauce
- ✓ 13. HIYAYAKKO / 冷奴 ^{DF} € 8,00
Cold tofu with grated white radish
- ✓ 14. WAFU-SALAT / 和風サラダ ^{FK} € 13,00
Japanese mixed vegetables salad
- ✓ 15. KAISO-TOFU-SALAT / 海藻豆腐サラダ ^{A6 DFK} € 16,00
Colourful seaweed and tofu salad with Japanese dressing
- 18. WAFU-CARPACCIO / 和風カルパッチョ ^{DFK} € 19,00
Salmon, tuna and white fish in special Kicho sauce
- 19. LACHS-CARPACCIO / 鮭のカルパッチョ ^{DFK} € 17,00
Salmon-Carpaccio, Salmon in special Kicho sauce

SUNOMONO dishes seasoned with Japanese vinegar dressing

- ✓ 25. WAKAME-KYURISU / わかめきゅうり酢 soft seaweed and cucumber ^{DFK} € 7,50
- 26. TAKOSU / たこ酢 Octopus and cucumber ^{DFKN} € 12,50
- 27. SU-MORIAWASE / 酢の物盛合せ ^{BDFKN} € 20,00
Mixed SUNOMONO (seafood, seaweed, cucumbers)
- ✓ 28. MOZUKU / もずく seaweed ^{DFK} € 9,00

NATTOU traditional Japanese fermented soybeans

- 25. IKA-NATTOU / いか納豆 with fresh squid ^{FN} € 12,50
- 26. MAGURO-NATTOU / マグロ納豆 with fresh tuna ^{FD} € 14,50
- 27. GENPEI-NATTOU / 源平納豆 with fresh tuna and squid ^{DFJN} € 16,50

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STARTER/WARM 温菜

36. DASHIMAKI / だし巻 CD € 8,00
1. Special rolled omelet
37. SHIITAKE-BATA-ITAME / しいたけバター炒め GFK € 12,50
Grilled and sautéed Shiitake mushrooms with butter
38. GYOZA / 餃子 A6 FK € 12,00
Grilled pork dumplings served with spicy sauce
41. BUTA-KAKUNI / 豚の角煮 FK € 12,00
Japanese braised pork belly
42. ABURI-HOTATE/ 炙り帆立バターポン酢和え DFGKN € 20,50
Slightly grilled Scallops with butter-ponzu-dressing
43. AGEDASHI-TOFU / 揚げ出し豆腐 DF € 12,00
Deep-fried bean curd served with light soy sauce
44. NASU-DENGAKU / なすの田楽 FK € 11,50
Fried eggplant with miso-dressing
45. TAKO-KARAAGE / たこの唐揚げ FN € 13,00
Deep-fried octopus
46. TORI-KARAAGE / 鳥の唐揚げ A6 F € 13,00
Deep-fried sliced chicken served with salt and lemon
47. TORI-KARAAGE PONZU / 鳥唐揚げポン酢 A6 F € 16,00
Deep-fried sliced chicken served with Ponzu
48. MISOKATSU / 味噌カツ A6 CFK € 19,00
Deep-fried pork fillet, served with miso sauce

GRILLED SPECIALITIES 焼き物

60. YAKITORI / 焼き鳥 F € 13,50
Grilled skewer of chicken and onion served with yakitori sauce
61. KUSHIYAKI-MORIAWASE/ 串焼き盛合せ BDFN * € 23,50
Grilled skewered pork, shrimp and vegetables
62. SABA-SHIOYAKI / さば塩焼き D € 22,00
Grilled salted mackerel
63. SUZUKI-BATAYAKI/ スズキのバター醤油 A6 DGFK € 31,00
Grilled sea bass with butter and soy sauce
64. MAGURO-TERIYAKI/ マグロ照り焼き DFK € 31,00
Grilled teriyaki tuna with small salad
65. SHAKE-TERIYAKI / 鮭照り焼き DFK € 25,00
Grilled teriyaki salmon with small salad
66. KAMO-TERIYAKI / 鴨照り焼き DFK € 31,00
Grilled teriyaki duck with vegetables
69. SPEZIALITÄT-UNAJU / うな重 (味噌汁付き) DFK € 54,50
grilled eel on rice served with miso soup^{DF} and pickles



TRADITIONAL SUSHI DISH

Sojasauce: F✳ / Wasabi: J,1,3 / GARI: pickled ginger 2,7,8

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|------|---|--|---------|--|---------|
| 120. |  | 楓 | KAEDE | Sushi Variation: BDN
8 pieces of Nigiri sushi,
1 roll (6 pieces) of Makimono | € 27,00 |
| 121. |  | 椿 | TSUBAKI | Sushi Variation: BDN
10 pieces of Nigiri sushi,
1 roll(6 pieces) of Makimono | € 36,00 |
| 122. |  | 桜 | SAKURA | DELUXE Sushi Variation: BDN
14 pieces of Nigiri sushi,
1 roll (6 pieces) of Makimono | € 52,00 |
| 125. | | SAMURAI Sushi Sashimi Plate / 侍 BDNF
寿司、刺身盛り合せ、味噌汁とご飯付き
Assorted Sushi and Sashimi with miso-soup and rice | | | € 56,00 |
| 127. | | NIGIRI-MORIAWASE / にぎり盛合せ BDN
8 pieces of assorted Nigiri-Sushi | | | € 27,00 |
| 128. | | JO-NIGIRI-MORIAWASE / 上にぎり盛合せ BDN
DELUXE-0 pieces of assorted Nigiri-Sushi | | | € 36,50 |
| 129. | | CHIRASHI / ちらし寿司 BCDN
Assorted ingredients on sushi rice | | | € 31,50 |

MODERN SUSHI DISH

- | | | | | | |
|--------|--|--|--|--|---------|
| 130. | | MAGURO-PARADISE / 鮪パラダイス DK
3 Tuna Nigiri, 1 Tuna Inside-out Roll (6 pieces) and 2 Tuna Sashimi | | | € 27,00 |
| 131. | | SHAKE-PARADISE / 鮭パラダイス DK
3 Salmon Nigiri, 1 Salmon Inside-out Roll (6 pieces) and 2 Salmon Sashimi | | | € 25,00 |
| 132. | | EBI-ZOU / 海老蔵 BK
Special style boiled shrimp with sesame sauce | | | € 25,00 |
| 133. | | KACHO-FUUGETSU / 花鳥風月 BCDFK
Osaka-style arranged sushi of the day with Special Decoration | | | € 27,00 |
| 134. | | KICHO-MAKI / 喜長巻 DFK
I-O-Roll (cucumber, vegetables, crab paste ^{DF14})
with 3 different types of fish | | | € 15,00 |
| ✓ 135. | | VEGETARIAN-PLATE / 野菜の寿司セット FK✳
2 different Makimono, 2 different inside-out rolls (3 pieces)
1 piece Nigiri 1piece INARI ^F | | | € 21,00 |
| 136. | | KICHO-MAKI-SET / 喜長巻セット
Tekka-Maki, Kicho-Maki and Shake-Avocado-Maki | | | € 27,00 |

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SUSHI À LA CARTE

NIGIRI (je 1 Stück)

TAMAGO / 玉子 ^C Japanese omelet	€ 4,20	AMAEBI / 甘えび ^B Sweet prawns	€ 5,80
INARI / いなり ^{F A6 1,4} Rice in sweet tofupocket	€ 4,40	HOKKI-GAI / ほっき貝 ^N Surf clam	€ 5,80
SABA / さば ^D Marinated mackerel	€ 5,00	IKURA / いくら ^{DF} Salmon roe	€ 6,80
TAKO / たこ ^N Octopus	€ 5,00	TOBIKKO / とびっこ ^{D 1,4} Flyingfish Caviar	€ 5,80
IKA / いか ^N Squid	€ 5,00	HIRAME / 平目 ^D Turbot	€ 6,40
MAGURO / まぐろ ^D Tuna	€ 6,40	CHU-TORO / 中とろ ^D Tuna belly	€ 7,80
SHAKE / 鮭 ^D Salmon	€ 5,80	HOTATE / 帆立 ^N Scallop	€ 6,80
SUZUKI / すずき ^D Sea bass	€ 6,00	UNAGI / うなぎ ^{DF} Eel	€ 7,00
TAI / たい ^D Sea bream	€ 6,00	TORO / とろ ^D Tuna special belly	€ 8,40
EBI / えび ^B Prawns	€ 5,80	UNI / うに ^N Sea urchin	€ 8,40
HAMACHI / ハマチ ^D Yellowtail	€ 6,40	WAGYU / 和牛 Wagyu beef from Japan	€ 12,50

TEMAKI-SUSHI (Handrolle)

MAGURO-TEMAKI / まぐろ手巻 Tuna ^D	€ 10,40
SHAKE-TEMAKI / 鮭手巻 Salmon ^D	€ 9,00
CALIFORNIA-TEMAKI / カリフォルニア手巻 Avocado, crabstick ^{DF14} , Mayonaise ^{C4*}	€ 11,00
SHAKE-AVOCADO-TEMAKI / 鮭アボカド手巻 Salmon ^D , Avocado, Mayonaise ^{C4*}	€ 9,80
MAGURO-AVOCADO-TEMAKI / まぐろアボカド手巻 Tuna ^D , Avocado	€ 11,00
EBI-AVOCADO-TEMAKI / えびアボカド手巻 Prawns ^B , Avocado, Mayonaise ^{C4*}	€ 11,00
NEGITORO-TEMAKI / ネギトロ手巻 Tuna belly ^D and spring onion	€ 12,50





MAKIMONO

< 6 Stück >

TEKKA-MAKI / 鉄火巻 Tuna roll ^D	€ 9,00
SHAKE-MAKI / 鮭巻 Salmon ^D	€ 8,00
NEGITORO-MAKI / ネギトロ巻 Tuna belly and spring onion roll ^D	€ 13,50
HAPPY-ROLL / ハッピーロール Tuna, salmon, prawn, avocado, leek, sesame, mayonnaise ^{D,B,K,C4}	€ 9,50
SANSHOKU-MAKI / 三色巻 Tuna, salmon, cucumber (2 pieces each) ^D	€ 9,50
✓ KAPPA-MAKI / 河童巻 Cucumber	€ 6,80
✓ OSHINKO-MAKI / おしんこ巻 Japanese pickle roll ^{D,1,2,4}	€ 6,80
✓ KANPYOU-MAKI / かんぴょう巻 Kanpyo: dried gourd strips ^{A6 F 1,4}	€ 6,80
✓ AVOCADO-MAKI / アボカド巻 Avocado	€ 7,40
✓ UME-KYU-MAKI / 梅きゅう巻 Plum and cucumber	€ 7,40
✓ SHIITAKE-MAKI / しいたけ巻 Shiitake-mushroom ^F	€ 7,40
✓ NATTOU-MAKI / 納豆巻 Fermented soybeans ^F	€ 9,00

< 4 Stück >

SARADA-MAKI / サラダ巻 ^{CDF} Salad, avocado, crab paste ^{DF1,4} , Mayonnaise ^{C4} ✳	€ 9,00
FUTO-MAKI / 太巻 Large vegetable and omelet roll ^{A6 CDFK 1,2,4} ✳	€ 12,00



INSIDE-OUT ROLL (6 pieces)

KICHO-MAKI / 喜長巻 ^{DFK} I-O-Roll (Cucumber, vegetables, crab paste ^{DF14}), with 3 kind of fishes	€ 15,00
CALIFORNIA-MAKI / カリフォルニア巻 Avocado, crab paste ^{DF14} , mayonnaise ^{C4} ✳	€ 11,00
SHAKE-AVOCADO-MAKI / 鮭アボカド巻 Salmon ^D , avocado, mayonnaise ^{C4} ✳	€ 10,40
SHAKE-KYU-MAKI / 鮭きゅう巻 Salmon ^D , cucumber, mayonnaise ^{C4} ✳	€ 10,40
EBI-AVOCADO-MAKI / えびアボカド巻 Prawn ^B , cucumber, mayonnaise ^{C4} ✳	€ 11,40
EBI-KYU-MAKI / えびきゅう巻 Prawn ^B , Gurken, mayonnaise ^{C4} ✳	€ 11,40
MAGURO-AVOCADO-MAKI / まぐろアボカド巻 Tuna ^D , avocado ^K	€ 12,50
SPICY-TUNA-MAKI / スパイシーツナ巻 Tuna ^D , spring onion and Japanese chili ^K	€ 13,00
SPICY-LACHS-MAKI / スパイシー鮭巻 Salmon ^D , spring onion and Japanese chili ^K	€ 10,80
UNAGI-AVOCADO-MAKI / うなぎアボカド巻 Eel ^{DF} , Avocado ^B	€ 15,40
UNA-KYU-MAKI / うなぎきゅう巻 Eel ^{DF} , cucumber ^K	€ 15,40
SALMONSKIN-MAKI / サーモンスキン巻 Salmon skin ^D , rucola, cucumber, mayonnaise ^{C4} ✳	€ 9,80
TUNA-KATSU-MAKI / マグロカツ巻 Deep-fried tuna ^{A6 CD} , salad ^K	€ 10,80
SABAGARI-MAKI / さばガリ巻 Mackerel ^D , ginger ^{K 2,7,8}	€ 9,80
✓ TAMAGO-MAKI / 玉子巻 Omelet ^{CK}	€ 7,40
✓ HORENSO-MAKI / ほうれん草巻 Spinach ^K	€ 7,40

OSHI SUSHI 押し寿司

- | | | |
|------|---|---------|
| 126. | BATTERA / バッテラ ^{DK}
Pressed sushi with pickled mackerel, Osaka style | € 21,00 |
| 132. | EBI-ZOU / 海老蔵 ^{BDK}
Cooked shrimp of a special style with sesame sauce | € 25,00 |
| 133. | KACHO-FUUGETSU / 花鳥風月 ^{BCDFK}
Sushi of the day arranged Osaka-style with a special decoration | € 27,00 |
| 136. | SABAISO-MAKI / 鯖磯巻 ^{DK}
Mackerel, ginger, herbs and wasabi | € 20,50 |
| 137. | UNAGI-OSHI-SUSHI / 鰻押し寿司 ^{DFK}
Pressed sushi with eel | € 29,50 |

FUNAMORI-SHIPS 舟盛

- | | | |
|------|--|----------|
| 140. | KICHO / 喜長 (寿司盛) ^{BDKN}
DELUXE sushi on the ship-plate, special assorted sushi | € 88,00 |
| 141. | SHOUGUN / 将軍 (寿司、刺身盛) ^{BDKN}
DELUXE special assorted sushi and sashimi on the ship-plate | € 95,00 |
| 142. | MATSURI / 祭 ^{BDKN}
DELUXE special sashimi on the ship-plate | € 128,00 |

SASHIMI 刺身

Sashimi is a dish of thinly sliced raw seafood

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|-----|---|---------|
| 70. | MAGURO-SASHIMI / まぐろ刺身 ^D
fresh tuna fillets | € 29,50 |
| 71. | SHAKE-SASHIMI / 鮭刺身 ^D
fresh salmon fillets | € 27,50 |
| 72. | HAMACHI-SASHIMI / ハマチ刺身 ^D
fresh yellowtail fillets | € 29,50 |
| 73. | SASHIMI-MORIAWASE / 刺身盛合せ ^{BDN}
assorted fresh fish fillets | € 34,00 |
| 74. | JO-SASHIMI-MORIAWASE / 上刺身盛合せ ^{BDN}
specially assorted fresh fish fillets | € 60,00 |

If you would like to order our Sashimi à la carte, to your taste,
please get in touch with our staff.


各種お好み承ります。詳しくは係りのものまでお尋ねください。

※ Allergens, Additives,  -mark and  -mark are explained on the last page



TEMPURA 天麩羅

A Classic Japanese dish of deep-fried lightly-battered vegetables and seafood.
Depending on your preference, you can dip the tempura into the Tentsuyu-sauce (dashi-soup, mirin and soy sauce) or eat it with sea salt.



- 75.  YASAI-TEMPURA / 野菜天麩羅 A6 CDF € 27,50
Verschiedene Gemüse
- 76. TEMPURA-VARIATIONEN / 天麩羅盛合せ A6 BCDF € 32,00
Verschiedene Meeresfrüchte und Gemüse
- 77. EBI-TEMPURA / 海老天麩羅 A6 BCDF € 36,00
4 Garnelen und verschiedene Gemüse

HOTPOT 鍋物

The hot pot will be prepared in front of you at the table.

※ For over 2 people, can be ordered from 18:00 until 22:00.

※ 二名様より18時から22時まで

- 95. SUKIYAKI / すき焼き FK  € 48,00
thinly sliced beef and assorted vegetables cooked in
a hot pan per person
- 96. SHABU-SHABU / しゃぶしゃぶ DFK € 48,00
thinly sliced beef and assorted vegetables cooked in
a pot, served with dipping sauce and sesame sauce per person
- 97. YOSENABE / 寄せ鍋 A6 BDF  € 50,00
assorted ingredients (chicken, shrimp, fish and
vegetables) cooked in seasoned broth per person

※ Allergens, Additives,  -mark and  -mark are explained on the last page



NOODLES 麺類

Udon Wheat Noodle

- ✔ 80. TANUKI-UDON / たぬきうどん A6 CDF € 16,00
Wheat noodles with flaked batter in hot broth
- ✔ 81. SANSAI-UDON / 山菜うどん A6 DF € 17,00
Wheat noodles with edible wild plants in hot broth
- ✔ 82. WAKAME-UDON / わかめうどん A6 DF € 17,00
Wheat noodles with seaweed in hot broth
- ✔ 83. KITSUNE-UDON / きつねうどん A6 DF € 17,00
Wheat noodles with Age (fried thin tofu)
- 84. TEMPURA-UDON / 天麩羅うどん A6 BCDDF € 22,50
Wheat noodles with Tempura in hot broth

Soba Buckwheat Noodle

- ✔ 85. TANUKI-SOBA / たぬきそば A6 DF € 16,00
Buckwheat noodles with flaked batter in hot broth
- ✔ 86. SANSAI-SOBA / 山菜そば A6 DF € 17,00
Buckwheat noodles with edible wild plants in hot broth
- ✔ 87. WAKAME-SOBA / わかめそば A6 DF € 17,00
Buckwheat noodles with seaweed in hot broth
- ✔ 88. KITSUNE-SOBA / きつねそば A6 DF € 17,00
Buckwheat noodles with Age (fried thin tofu)
- 89. TEMPURA-SOBA / 天麩羅そば A6 BCDF € 22,50
Buckwheat noodles with seaweed in hot broth
- ✔ 90. ZARU-SOBA / ざるそば A6 DF € 16,00
Cold buckwheat noodles served with dipping sauce

Ramen

- 95. SHOYU-RAMEN / 醤油ラーメン A6 FK € 17,50
Soy sauce based noodle soup with chashu (boiled pork)

SIDE DISH

- ✔ 110. GOHAN / ご飯 Rice € 4,00
- ✔ 111. GARI / がり Pickled ginger 2,7,8 € 2,50

※ Allergens, Additives,  -mark and  -mark are explained on the last page



DESSERTS デザート

300. MATCHA-ICE / 抹茶アイス^{CG 10} € 8,50
Green tea ice cream
301. GOMA-ICE / 黒ごまアイス^{CGK} € 8,50
Sesame-ice cream
302. MOCHI-ICE / もちアイス^{FGK} € 9,00
Mochi-ice cream with three flavors: Matcha, Vanilla, and Black Sesame
303. MATCHA-SPECIAL / 抹茶スペシャル^{A6 CG 10} € 12,50
Various dessert of Matcha (green tea) dessert



HOT DRINKS

- Ocha / お茶 Japanese green tea¹⁰ Cup € 3,30
- Ocha / お茶 Japanese green tea¹⁰ Pot € 4,40
- Genmai-Cha / 玄米茶 Japanese brown rice tea¹⁰ Pot € 4,40
- Houji-Cha / ほうじ茶 Japanese roasted tea¹⁰ Pot € 4,40
- Cup of Coffee¹⁰ € 3,30
- Cup of Espresso¹⁰ € 3,30



Allergens:

A = Grain containing gluten (1 oat, 2 barley, 3 rye, 4 Khorasan wheat, 5 spelled wheat, 6 wheat)

B = crustaceans and products thereof

C = eggs and products thereof

D = fish and products thereof

E = peanuts and products thereof

F = soybeans and their products

G = milk and products thereof

H = nuts and products made from them (1 pistachio, 2 macadamia nuts, 3 Brazil nuts, 4 cashew nuts, 5 walnuts, 6 hazelnuts, 7 almonds)

I = celery and products thereof

J = mustard and products thereof

K = sesame seeds and products thereof

L = sulfur dioxide and sulphites at concentrations of more than 10 mg / kg or 10 mg / l

M = lupins and products thereof

N = molluscs and products thereof


Despite careful production of our dishes, traces of other substances may be contained in addition to the labeled ingredients, which are used in the production process in the kitchen.


Additives:

1=colouring, 2=preservatives, 3=anti-oxidiser, 4=flavour enhancers,

5=sulfur dioxide, 6=blackened, 7=sweetener, 8=phenylalanine, 9=phosphate,

10= caffeine, 11=quinine

 -sign: If you have an allergy to a certain food, please inform our service.

 -sign: for the flexible "vegetarians and vegans"

Additional info:

Gari (pickled ginger): 2, 7, 8

Crab paste (Surimi): D, F, 1, 4

Wasabi: J, 1, 3

Mayonnaise: A2, A6, C, F, J, 4

Kikkoman soy sauce: F

*In Kikkoman naturally brewed soy sauce, the gluten content is below the detection limit of 10 ppm (according to the results of independent institutes).

