

Japanisches Restaurant

KICHO



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



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

※ Allergens, Additives, *-mark and v-mark are explained in the attachment.

Aperitif

Champagne Brut / Taittinger brut	0.1l	€ 12,00
Kir Royal ^{8,10} / Champagne, Cassis	0.1l	€ 11,00
Ume Royal ^{8,10} / Champagne, Plum liqueur ¹	0.1l	€ 11,00
Lychee Royal ^{8,10} /Champagne, Lychee liqueur ¹	0.1l	€ 11,00
Kicho / Champagne, Maracuja juice, Grenadin ¹	0.1l	€ 11,00
Kir ^{8,10} / White wine, Cassis	0.1l	€ 6,00
Dry Sherry ⁵ / Tio Pepe	5cl	€ 6,00
Campari Soda ¹	0.2l	€ 7,00
Campari Orange ⁶	0.2l	€ 7,00
Sakura/ Cassis, Lychee liqueur, Soda ¹	0.1l	€ 7,00
Umeshu / Plum wine	5cl	€ 5,00
Umeshu Soda / Plum wine, Water	0.2l	€ 7,00

Beers

Dinkelacker CD.Pils draught ^{A2}	0.3l	€ 3,30
Sanwald Weizenkrone / Kristal, Hefe, Dunkel	Fl. 0.5l	€ 4,50
KIRIN / Japanese Beer	Fl. 0.33l	€ 4,50
SAPPORO / Japanese Beer	Fl. 0.33l	€ 4,50
ASAHI / Japanese Beer	Fl. 0.33l	€ 4,50
Non-alcoholic Beer	Fl. 0.33l	€ 3,30

Japanese drinks

SAKE / 酒 / Rice wine, served warm	0.15l	€ 7,00
	0.3l	€ 14,00
MASU-SAKE / 升酒 / cold rice wine served in a square wooden cup	0.18l	€ 7,00
SHOCHU / 焼酎 / rice schnapps	5cl	€ 6,00
CHU-HAI / チューハイ / rice schnapps with lemon, mineral water and ice cubes		€ 8,00
CHU-HAI SOUR / チューハイサワー /rice schnapps with Tonic water ¹¹ , lemon and ice cubes		€ 8,00
Spezial-SHOCHU / 一刻者 芋焼酎 / Ikkomon from sweet potato	5cl	€ 8,00
Oolong Tee / ウーロン茶 ¹⁰	0.2l	€ 3,00

Quality rice wine/ Sake / served cold

Hakkaisan Seishu Nigata / 八海山	0.18l	€ 11,00
Kubota Senju / 久保田 千寿	0.18l	€ 11,00
Tengumai Yamahai Junmai / 天狗舞 山麩仕込純米酒	0.18l	€ 11,50
Dassai50 Dai-Ginjo Junmai / 獺祭 45 大吟醸純米	0.18l	€ 14,50

Champagner

G 01. Taittinger brut (Fl. 0.75l € 82,-) 0.1 € 12,00

White wine

G 2. Riesling dry Q.b.A 0.2l € 6,00
G 3. Andeluna Chardonnay (Argentinien) 0.2l € 7,00
G 4. Les Fumées Blanches Sauvignon (Loire) 0.2l € 7,50
G 5. Ellwanger Sauvignon Blanc dry 0.2l € 7,50

Rosé wine

G 6. d'A Pastel de Rosé de Syrah Vin Pay d'Oc (Languedoc-Roussillon) 0.2l € 6,50

Red wine

G 7. Bischoffing Spätburgunder dry (Baden) 0.2l € 7,00
G 8. Los Vascos Cabernet Sauvignon (Chile) 0.2l € 7,50

Soft drinks

Table water 0.2l € 2,30
Volvic 0.2l € 2,30
San Pellegrino Fl. 0.75l € 5,80
Aqua Panna Fl. 0.75l € 5,80
Pepsi Cola ^{1,10} 0.2l € 2,80
Fanta ^{1,2,3} 0.2l € 2,80
Spezi ^{1,3,10} 0.2l € 2,80
Lemonade ^{1,2,7} 0.2l € 2,80
Orange juice 0.2l € 2,80
Apple juice 0.2l € 2,80
Calpico / Japanese Lactic Acid Drink ^{FG} 0.2l € 3,30
Calpico Soda / Japanese Lactic Acid Drink ^{FG} 0.2l € 3,30
Calpico Orange / Calpico with Orange Juice ^{FG} 0.2l € 3,80

Hot drinks

Ocha / お茶 / Japanese green Tea ¹⁰ Cup € 2,00
Genmai-Cha / 玄米茶 / Japanese nature rice Tea ¹⁰ Pot € 3,30
Houji-Cha / ほうじ茶 / Japanese roasted Tea ¹⁰ Pot € 3,30
Coffee¹⁰ € 2,50
Espresso¹⁰ € 2,50

MENU (コースメニュー)

Please order all courses until 22:00 / ご注文は 22 時までをお願いします。

- ※ All MENU (without MENU A) are with rice and assorted pickles
- ※ 全てのコースにご飯、漬物付 (寿司コースを除く)

A. SUSHI-MENU (寿司コース) € 44,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables* ^{BD}
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer* ^{K*}
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Dish of the day* ^{K*} 本日の一品
- ◆ **Sushi** : *Selection by the Chief of Nigiri (8) and 1 roll* ^{BDFN}
寿司盛り合わせ
- ◆ **Dessert of the day** ^{CG*} 本日のデザート

B. SASHIMI-MENU (刺身コース) € 46,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables* ^{BD}
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer* ^{K*}
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Dish of the day* ^{K*} 本日の一品
- ◆ **Sashimi** : *Selection by the Chief of fresh raw fish and seafood* ^{BDFN}
刺身盛り合わせ
- ◆ **Dessert of the day** ^{CG*} 本日のデザート

C. TEMPURA-MENU (天麩羅コース) € 44,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables* ^{BD}
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer* ^{K*}
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Please choose from sushi, sashimi and carpaccio (fish)* ^{BDFN}
寿司場の一品 : 寿司、刺身、魚のカルパッチョからお一つお選び下さい
- ◆ **Tempura** : *Seafood and vegetables deep fried in batter* ^{A6 B C D F}
天麩羅盛り合わせ
- ◆ **Dessert of the day** ^{CG*} 本日のデザート

*All menu items are subject to change according to seasonality and availability

D. YAKISAKANA-MENU (焼き魚コース) € 42,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables* ^{BD}
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer* ^{K*}
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Please choose from sushi, sashimi and carpaccio (fish)* ^{BDFN}
寿司場の一品 : 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** : ^D
- ◆ *Please choose from salmon teriyaki, mackerel with sea salt, jap. mackerel (Sanma) with sea salt, and White fish filet grilled in Kyoto style* ^{FK}
鮭照り焼, 鯖塩焼, さんま塩焼、白身魚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

E. NABEMONO-MENU (鍋物コース) € 52,-

From 2 persons, per person € 52,- (一人 € 52,- お二人様から)

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables* ^{BD}
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer* ^{K*}
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Please choose from sushi, sashimi and carpaccio (fish)* ^{BDFN}
寿司場の一品: 寿司、刺身、魚のカルパッチョからお一つお選び下さい
- ◆ **Nabemono** : *Please choose your favorite main dish from the following dishes* ^K
SUKIYAKI, SHABU-SHABU, YOSENABE and BUTA-KARAMISO-NABE
鍋物 (すき焼き, しゃぶしゃぶ、寄せ鍋、豚辛味噌鍋よりお選びください。)
- ◆ **Dessert of the day** ^{CG*} 本日のデザート

-SUKIYAKI : *Thinly sliced beef and assorted vegetables cooked in hot pan*

-SHABU-SHABU: *Thinly sliced beef and assorted vegetables cooked in pot, served with dipping sauce and sesame sauce*

-YOSENABE

Assorted ingredients (chicken, shrimp, fish and vegetables) cooked in seasoned broth

F. MAKUNOUCHI-BENTO (幕の内弁当) € 40,-

Makunouchi-Bento is a box with Sashimi, Tempura, grilled fish and deep-fried chicken

- ◆ **Miso-Shiru** : *Miso soup* ^{DF}
味噌汁
- ◆ **Makunouchi-Bento** ^{A6 BCDFK*}
幕の内弁当
- ◆ **Zensai-moriawase** : *Assorted appetizer* ^{K*}
- ◆ **Dessert of the day** ^{CG*} 本日のデザート

SOUP (お椀物)

- ✓ 1. **MISO-SHIRU** (味噌汁) ^{DF} € 3,50
Miso soup
2. **DOBIN-MUSHI** (土瓶蒸し) ^{BD} € 8,50
Mushroom pot soup with chicken, shrimp and vegetables
3. **SHAKE-CHAZUKE** (鮭茶漬け) ^{DK} € 7,50
Rice served in fish stock soup with grilled salmon flakes

STARTER (冷菜)

- ✓ 10. **EDAMAME** (枝豆) *Boiled green soy beans* ^F € 5,00
11. **NUTA-AE** (ぬた和え) *Seafood with shallots in miso vinaigrette* ^{BFKN} € 11,50
- ✓ 12. **HORENSOU-NO-GOMAAE** (ほうれん草の胡麻和え) ^{FK} € 6,00
Boiled fresh spinach with sesame sauce
- ✓ 13. **HIYAYAKKO** (冷奴) *Cold tofu with grated white radish* ^{DF} € 6,00
- ✓ 14. **WAFU-SARADA** (和風サラダ) *Japanese mixed vegetables salad.* € 9,00
- ✓ 15. **KAISO-SARADA** (海草豆腐サラダ) ^{A6 DFK} € 11,00
Clourful seaweed and tofu salad with japanese dressing
18. **WAFU-CARPACCIO** (和風カルパッチョ) ^{DFK} € 13,00
Salmon, tuna and white fish in special Kicho sauce
19. **SHAKE-CARPACCIO** (鮭カルパッチョ) ^{DFK} € 11,00
Salmon-Carpaccio, Salmon in special Kicho sauce

STARTER COLD 前菜 - 冷菜

SUNOMONO *Dishes seasoned with Japanese vinegar dressing*

- ✓ 25. **WAKAME-KYURISU** (わかめきゅうり酢) ^{DFK} € 5,00
Soft seaweed and cucumber seasoned with Japanese vinegar dressing
26. **TAKO-SU** (たこ酢) ^{DFKN} € 9,00
Octopus and cucumber seasoned with Japanese vinegar dressing
27. **SUNOMONO-MORIAWASE** (酢のもの盛り合わせ) ^{BDFKN} € 14,00
Mixed SUNOMONO seasoned with Japanese vinegar dressing
- ✓ 28. **MOZUKU** (もずく) *Seaweed with Japanese vinegar dressing* ^{DFK} € 6,00

NATTOU *Traditional Japanese fermented soybeans*

30. **IKA-NATTOU** (いか納豆) ^{FN} € 8,50
Fermented soybeans with fresh squid
31. **MAGURO-NATTOU** (まぐろ納豆) ^{FD} € 9,50
Fermented soybeans with fresh tuna
32. **GENPEI-NATTOU** (源平納豆) ^{DFJN} € 11,00
Fermented soybeans with fresh tuna and fresh squid

STARTER Warm 前菜 – 温菜

- ✓ 36. **DASHIMAKI** (だし巻き) ^{BD} *Special rolled omelet* € 6,00
37. **SHIITAKE NO BATAITAME** (しいたけのバター炒め) ^{GFK} € 9,50
Grilled and sautéed Shiitake mushrooms with butter
38. **GYOZA** (餃子) *Grilled pork dumplings served with spicy sauce* ^{A6 FK} € 8,50
41. **BUTA-KAKUNI** (豚の角煮) *Japanese braised pork belly* ^{FK} € 9,00
42. **ABURI-HOTATE** (炙り帆立バターポン酢和え) ^{DFGKN} € 14,00
Slightly grilled Scallops with butter-ponzu-dressing
- ✓ 43. **AGEDASHI - TOFU** (揚げ出し豆腐) ^{DF} € 8,50
Deep-fried bean curd served with light soy sauce
- ✓ 44. **NASU-DENGAKU** (なすの田楽) ^{FK} € 8,50
Fried eggplant with miso-dressing
45. **TAKO-KARAAGE** (たこの唐揚げ) ^{FN} € 9,50
Deep-fried octopus
46. **TORI-KARAAGE** (鳥唐揚げ) ^{A6 F} € 9,50
Deep-fried sliced chicken served with salt and lemon
47. **TORI-KARAAGE PONZU** (鳥唐揚げポン酢) ^{A6 F} € 12,00
Deep-fried sliced chicken served with Ponzu
48. **MISOKATSU** (味噌かつ) ^{A6 CFK} € 12,00
Deep-fried pork fillet, served with miso sauce

GRILLED (焼き物)

60. **YAKITORI** (焼き鳥) ^F € 9,00
grilled skewer of chicken and onion served with yakitori sauce ^{BDFN*}
61. **KUSHIYAKI-MORIAWASE** (串焼き盛り合わせ) € 17,00
grilled skewered pork, shrimp and vegetables
62. **SABA-SHIOYAKI** (さば塩焼き) ^D € 16,00
grilled salted mackerel
63. **SUZUKI-BATAYAKI** (スズキのバター醤油焼き) ^{A6 DGFK} € 21,00
grilled sea bass with butter and soy sauce
64. **MAGURO-TERIYAKI** (まぐろ照り焼き) ^{DFK} € 21,00
grilled teriyaki tuna with small salad
65. **SHAKE-TERIYAKI** (鮭照り焼き) ^{DFK} € 16,00
grilled teriyaki salmon with small salad
66. **KAMO-TERIYAKI** (鴨照り焼き) ^{FK} € 21,00
grilled teriyaki duck with vegetables
69. **UNAJU** (うな重: 香の物、味噌汁付き) ^{DFK} € 40,00
grilled eel on rice served with miso soup and pickles

Traditional sushi dish

120. 楓 KAEDE 8 pieces of Nigirisushi , 1 roll(6 pieces) of Makimono ^{BDN} € 19,-
121. 椿 TSUBAKI 10 pieces of Nigirisushi , 1 roll(6 pieces) of Makimono ^{BDN} € 27,-
122. 桜 SAKURA 14 pieces of Nigirisushi , 1 roll(6 pieces) of Makimono ^{BDN} € 39,-
125. SAMURAI : Sushi-Sashimi-Plate ^{BDNF}
 (侍：寿司、刺身盛り合わせ、味噌汁、ご飯付き)
Assorted Sushi and Sashimi with miso-soup and rice € 43,-
127. NIGIRIMORIAWASE : (にぎり盛り合わせ) ^{BDN}
8 pieces of assorted Nigiri-Sushi € 19,-
129. JO-NIGIRI-MORIAWASE: (上にぎり盛り合わせ) ^{BDN} € 27,-
Deluxe 10 pieces of assorted Nigiri-Sushi
128. CHIRASHI : (ちらし寿司) ^{BCDN} € 24,-
Assorted ingredients on sushi rice

Modern sushi dish

130. MAGURO-PARADISE Tuna paradise (鮪パラダイス) ^{DK} € 20,-
3 Tuna Nigiri, 1 Tuna Inside-out Roll (6 pieces) and 2 Tuna Sashimi
131. SHAKE-PARADISE Salmon paradise (鮭パラダイス) ^{DK} € 18,-
3 Salmon Nigiri, 1 Salmon Inside-out Roll (6 pieces) and 2 Salmon Sashimi
132. EBI-ZOU (海老蔵) ^{BK} € 18,-
Special style boiled shrimp with sesame sauce
133. KACHO-FUUGETSU (花鳥風月) ^{BCDFK} € 20,-
Osaka-style arranged sushi of the day with Special Decoration
134. KICHO-MAKI (喜長巻) ^{DFK} € 10,-
3 different fish rolls, 2 pieces each
- ✓ 135. VEGETARIAN-PLATE (野菜の寿司セット) ^{FK*} € 15,-
*2 different Makimono, 2 different inside-out rolls (3 pieces)
 1 piece Nigiri 1piece INARI*

SUSHI à la carte (お好みにぎり)

NIGIRI (price for 1 piece)

✓ TAMAGO: <i>Japanese omelet</i> (玉子) ^C € 3,00	AMAEBI: <i>Sweet prawns</i> (甘えび) ^B € 4,40
✓ INARI: <i>Rice in sweet tofupocket</i> (いなり) ^{FA6 1,4} € 3,50	HOKKI-GAI: <i>Surf clam</i> (ホッキ貝) ^N € 4,40
SABA: <i>Marinated mackerel</i> (さば) ^D € 3,90	IKURA: <i>Salmon roe</i> (いくら) ^{DF} € 4,80
TAKO: <i>Octopus</i> (たこ) ^N € 3,90	TOBIKKO: <i>Flyingfish Caviar</i> (とびこ) € 4,20
IKA: <i>Squid</i> (いか) ^N € 3,90	HIRAME: <i>Turbot</i> (平目) ^D € 4,40
MAGURO: <i>Tuna</i> (まぐろ) ^D € 4,60	CHU-TORO: <i>Tuna belly</i> (中とろ) ^D € 5,80
SHAKE: <i>Salmon</i> (鮭) ^D € 4,20	HOTATE: <i>Scallop</i> (帆立) ^N € 4,60
SUZUKI: <i>Sea bass</i> (すずき) ^D € 4,40	UNAGI: <i>Eel</i> (うなぎ) ^D € 5,80
TAI: <i>Sea bream</i> (たい) ^D € 4,40	TORO: <i>Tuna special belly</i> (とろ) ^D € 6,40
EBI: <i>Prawns</i> (えび) ^D € 4,40	UNI: <i>Sea urchin</i> (うに) ^N € 6,40
	Zuwai Kani: <i>Snow crab</i> (ずわい蟹) ^B € 5,40

TEMAKI-SUSHI (Hand roll)

MAGURO-TEMAKI: <i>Tuna hand roll</i> (まぐろ手巻) ^D	€ 6,80
SHAKE-TEMAKI: <i>Salmon hand roll</i> (鮭手巻) ^D	€ 6,40
CALIFORNIA-TEMAKI (カリフォルニア手巻) ^{CDF 1,4}	€ 8,50
<i>Avocado and crabstick hand roll with mayonnaise</i>	
SHAKE-AVOCADO-TEMAKI (鮭アボカド手巻) ^{DC 4}	€ 7,40
<i>Salmon and avocado hand roll</i>	
MAGURO-AVOCADO-TEMAKI (鮪アボカド手巻き) ^D	€ 8,50
EBI-AVOCADO-TEMAKI (えびアボカド手巻) ^{BC 4}	€ 8,50
<i>Salmon and avocado hand roll</i>	
NEGITORO-TEMAKI (ネギトロ手巻) ^D	€ 9,50
<i>Tuna belly and spring onion hand roll</i>	

MAKIMONO

Makimono are generally wrapped in Nori(Seaweed) and formed a cylindrical piece with the help of a bamboo mat. It is usually cut into six or eight pieces.

6 pieces	TEKKA-MAKI : Tuna roll (鉄火巻) ^D	€ 6,80
	SHAKE-MAKI : Salmon roll (鮭巻) ^D	€ 5,80
	NEGITORO-MAKI : Tuna belly and spring onion roll (ネギトロ巻) ^D	€ 10,00
	SANSHOKU-MAKI : Tuna, salmon, cucumber, 2 pcs each (三色巻) ^D	€ 6,80
	✓ KAPPA-MAKI : Cucumber roll (河童巻)	€ 5,00
	✓ OSHINKO-MAKI : Japanese pickle roll (おしんこ巻) ^{D,1,2,4}	€ 5,00
	✓ KANPYOU-MAKI : Kanpyo roll (かんぴょう巻) ^{A6, F,1,4}	€ 5,00
	✓ AVOCADO -MAKI : Avocado roll (アボカド巻)	€ 5,50
	✓ UME-KYU-MAKI : Plum & cucumber roll (梅きゅう巻)	€ 5,50
	✓ SHITAKE-MAKI : Shitake-mushroom roll (しいたけ巻) ^F	€ 5,50
	✓ NATTO-MAKI : Fermented soybeans roll (納豆巻)	€ 6,50
4 pieces	SARADA-MAKI : Vegetable roll (サラダ巻) ^{CDF 1,4}	€ 6,80
	FUTOMAKI : Large vegetable and omelet roll (太巻) ^{A6 CDFK 1,2,4}	€ 8,50

INSIDE-OUT ROLL 6 pieces

	KICHO-MAKI (喜長巻) 3 kind of fishes , 2 pieces each ^{DFK 1,4}	€ 10,00
	CALIFORNIA-MAKI (カリフォルニア巻) Crab stick , Avocado with mayonnaise ^{CDFK1,4*}	€ 8,50
	SHAKE-AVOCADO-MAKI (鮭アボカド巻) Salmon , Avocado with mayonnaise ^{CDK4*}	€ 8,00
	SHAKE-KYU-MAKI (鮭きゅう巻) Salmon, Cucumber ^{CDK4*}	€ 8,00
	EBI-AVOCADO-MAKI (えびアボカド巻) Prawn , Avocado with mayonnaise ^{BCK4*}	€ 9,00
	EBI-KYU-MAKI (えびきゅう巻) Prawn, Cucumber ^{BCK4*}	€ 9,00
	MAGURO-AVOCADO-MAKI (マグロアボカド巻) Tuna, Avocado ^{DK}	€ 9,40
	SPICY-TUNA-MAKI (スパイシーツナ巻) Tuna, Spring onion, Japanese Chili ^{DK}	€ 9,40
	SPICY-LACHS-MAKI (スパイシー鮭巻) Lachs, Spring onion, Japanese Chili ^{DK}	€ 8,40
	UNAGI-AVOCADO-MAKI (うなぎアボカド巻) Eel , Avocado ^{DFK}	€ 11,00
	UNA-KYU-MAKI (うなぎきゅう巻) Eel , Cucumber ^{DFK}	€ 11,00
	SALMONSKIN-MAKI (鮭皮巻) Salmon , Rucola ^{CDK4*}	€ 7,50
	TUNA-KATSU-MAKI (マグロカツ巻) Deep-fried tuna, salad ^{A6, CDK}	€ 8,50
	SABA-GARI-MAKI (さばガリ巻) Mackerel , Ginger ^{DK 278}	€ 6,80
✓	TAMAGI-MAKI (玉子巻き) Omelet ^{CK}	€ 5,80
✓	HORENSO-MAKI (ほうれん草巻) Spinach ^K	€ 5,80

OSHI-SUSHI (押し寿司)

126. **BATTERA** (バッテラ) ^{DK} € 15,-
Pressed sushi with pickled mackerel, Osaka style
132. **EBI-ZOU** (海老蔵) ^{BDK} € 18,-
Cooked shrimp of a special style with sesame sauce
133. **KACHO-FUGETSU** (花鳥風月) ^{BCDFK} € 21,-
Sushi of the day arranged Osaka-style with a special decoration
136. **SABAISO-MAKI** (鯖塩巻) ^{DK} € 15,-
Mackerel, ginger, herbs and wasabi
137. **UNAGI-OSHI-SUSHI** (鰻押し寿司) ^{DFK} € 22,-
pressed sushi with eel

FUNAMORI-SHIPS (舟盛り)

140. **KICHO** (喜長 寿司舟盛り) ^{BDKN} € 66,-
DELUXE Sushi on the Ship-plate
Special assorted Sushi
141. **SHOUGUN** (将軍：寿司，刺身舟盛り) ^{BDKN} € 72,-
DELUXE Sushi-Sashimi on the Ship-plate
Special assorted Sushi and Sashimi
142. **MATSURI** (祭り：刺身舟盛り) ^{BDKN} € 88,-
DELUXE special Sashimi on the Ship-plate

SASHIMI (刺身)

70. **MAGURO-SASHIMI** (まぐろ刺身) ^D € 21,-
fresh tuna fillets
71. **SHAKE-SASHIMI** (しゃけ刺身) ^D € 19,-
fresh salmon fillets
72. **SASHIMI-MORIAWASE** (刺身盛り合わせ) ^{BDN} € 27,-
assorted fresh fish fillets
73. **JO-SASHIMI-MORIAWASE** (上刺身盛り合わせ) ^{BDN} € 40,-
specially assorted fresh fish fillets

*You can order Sashimi to your taste. *各種お好み承ります。

(Please ask us what you want.). (詳しくは係りの者までお尋ねください。)

TEMPURA (天麩羅)

Classic Japanese dishes of deep-fried lightly-battered vegetables and seafood. Before your eating, you can choose to eat with Tentsuyu sauce (dashi-soup, mirin and soy sauce) or with sea salt.

- | | | |
|---|---|--------|
| ✓ | 75. YASAITEMPURA (野菜天麩羅) ^{A6 CDF}
<i>vegetable tempura</i> | € 19,- |
| | 76. TEMPURA-MORIAWASE (天麩羅盛り合わせ) ^{A6 BCD}
<i>assorted tempura</i> | € 24,- |
| | 77. EBI-TEN (海老天麩羅) ^{A6 BCD}
<i>4 prawn and vegetable tempura</i> | € 25,- |

HOTPOT (鍋物)

We serve at your table and prepared in front of you.

Minimum order 2 persons, until 22:00 (2名様より、22時迄)

- | | | |
|-----|---|----------------------|
| 95. | SUKIYAKI (すき焼き) ^{FK*}
<i>thinly sliced beef and assorted vegetables cooked in hot pan</i> | per Person
€ 34,- |
| 96. | SHABU-SHABU (しゃぶしゃぶ) ^{DFK*}
<i>thinly sliced beef and assorted vegetables cooked in pot, served with dipping sauce and sesame sauce</i> | per Person
€ 34,- |
| 97. | YOSENABE (寄せ鍋) ^{A6 BDF*}
<i>assorted ingredients (chicken, shrimp, fish and vegetables) cooked in seasoned broth</i> | per Person
€ 36,- |

-----Side dish-----

- | | | |
|---|--|--------|
| ✓ | 108. GOHAN (御飯)
<i>Rice</i> | € 2,50 |
| ✓ | 110. GARI (がり) ^{2,7,8}
<i>pickled ginger</i> | € 2,00 |

NOODLES (麺類)

UDON (Wheat noodle)

- ✓ 80. **TANUKI-UDON** (たぬきうどん) ^{A6 CDF} € 11,00
Wheat noodles with flaked batter in hot broth
- ✓ 81. **SANSAI-UDON** (山菜うどん) ^{A6 DF} € 12,00
Wheat noodles with edible wild plants in hot broth
- ✓ 82. **WAKAME-UDON** (わかめうどん) ^{A6 DF} € 12,00
Wheat noodles with seaweed in hot broth
- ✓ 84. **KITSUNE-UDON** (きつねうどん) ^{A6 DF} € 12,00
Wheat noodles with Age (fried thin tofu)
83. **TENPURA-UDON** (天麩羅うどん) ^{A6 BCDF} € 17,00
Wheat noodles with Tempura in hot broth

SOBA (Buckwheat noodle)

- ✓ 85. **TANUKI-SOBA** (たぬきそば) ^{A6 CDF} € 11,00
Buckwheat noodles with flaked batter in hot broth
- ✓ 86. **SANSAI-SOBA** (山菜そば) ^{A6 DF} € 12,00
Buckwheat noodles with edible wild plants in hot broth
- ✓ 87. **WAKAME-SOBA** (わかめそば) ^{A6 DF} € 12,00
Buckwheat noodles with seaweed in hot broth
- ✓ 88. **KITSUNE-SOBA** (きつねそば) ^{A6 DF} € 12,00
Buckwheat noodles with Age (fried thin tofu)
89. **TENPURA-SOBA** (天麩羅そば) ^{A6 BCDF} € 17,00
Buckwheat noodles with seaweed in hot broth
- ✓ 90. **ZARU-SOBA** (ざるそば) ^{A6 DF} € 11,00
Cold buckwheat noodles served with dipping sauce

RAMEN

95. **SHOYU-RAMEN** (醤油ラーメン) ^{A6 FK} € 13,00
Thin yellow wheat noodles in hot broth

-----Side dish-----

- ✓ 110. **GOHAN** (御飯) € 2,50
Rice
- ✓ 111. **GARI** (がり) € 2,00
pickled ginger ^{2,7,8}

DESSERT (デザート)

- | | |
|--|---------------|
| 300. MACCHA-ICE (抹茶アイス) ^{CG 10}
<i>Green tea ice cream</i> | € 6,50 |
| 301. GOMA-ICE (黒ゴマアイス) ^{CGK}
<i>Sesame-ice cream</i> | € 6,50 |
| 302. CALPICO-MOUSSE (カルピスマース) ^{FG}
<i>Calpico mousse with fresh fruits</i> | € 7,50 |
| 303. KURUMI-DAIFUKU (くるみ大福) ^{F H5}
<i>A soft rice cake stuffed with walnut paste filling</i> | € 7,50 |
| 304. MACCHA-SPECIAL (抹茶スペシャル) ^{A6 CG 10*}
<i>Various dessert of green tea dessert</i> | € 9,00 |
| 305. TEE - ZEREMONIE (ティーセレモニー) ^{A6 CG 10*}
<i>Maccha-latte & Dessert of the day aus Maccha</i> | € 9,00 |

Hot drinks

- | | |
|---|-------------------|
| Ocha / お茶 / Japanese green tea ¹⁰ | Cup € 2,00 |
| | Pot € 3,30 |
| Genmai-cha / 玄米茶 / Japanese brown rice tea ¹⁰ | Pot € 3,30 |
| Houji-cha / ほうじ茶 / Japanese roasted tea ¹⁰ | Pot € 3,30 |
| Cup of coffee ¹⁰ | € 2,50 |
| Cup of espresso ¹⁰ | € 2,50 |

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.

V-sign: for the flexible "vegetarians and vegans"

Additional info:

Gari (pickled ginger): 2, 7, 8

Crab paste (surimi): D, F, 1, 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).

Wasabi: J, 1.3

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