



APERITIFS & SIGNATURE COCKTAILS

Japanese Bellini

Peach Sake / Champagne

Yuzu Spritz

Yuzu Sake / Crémant / Yuzu-Sphären / Soda

Blood Orange Negroni

Blood Orange Sake / Campari / Vermouth

Hanami

Sake / Sakura / Dry Vermouth / Orange Bitters

Hibiscus Paloma

Hibiscus-infused Tequila / Lime / Agave

Grapefruit Soda

Japanese Gin & Tonic

Japanischer Gin / Tonic Water

SPARKLING

Crémant

Moët & Chandon

Ruinart Rosé

JAPANESE BEER

Kirin

Asahi

NON-ALCOHOLIC

Homemade Japanese Lemonade

Blue Tea & Tonic

Tanqueray 0.0% / Butterfly Pea Tea Lemongrass

Tonic Water



SUSHI OMAKASE EXPERIENCE

Ebi / Uni / Caviar

Hot Dashi

Suzuki Sashimi / Ponzu

Sashimi 2 selected Pieces

Nigiri Ika

Nigiri Madai

Nigiri Hamachi

Nigiri Sake

Nigiri Kinmedai

trio of Tuna Nigiri Akami / Chutoro / Otoro

Nigiri Unagi

Temaki Toro Taku

Nigiri Wagyu

Altes Land cherries / Sake / Sudachi

150€ / pro Menü