

## **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 / 50,00€**

(With one appetizer)

**5 dishes / 57,00€**

(With two appetizers)

## **Kotobuki Choice**

### **Appetizer**

#### **Cold appetizer**

- \* Salmon & avocado salad with yuzukosho sauce (a.#b.c.#d)
- \* Tuna & avocado salad with yuzukosho sauce (a.#b.c.#d) (+€3)
- \* Fresh spring rolls filled with vegetables (a.#b.g)

#### **Warm appetizer**

- \* Deep-fried scallop with tartar sauce (a.b.d.h)
- \* Kinoko: Grilled mushrooms and onion with butter and soy sauce (a.#b.e)
- \* Teriyaki Chicken (a.#b.e)

### **Main dish**

- \* Tofu steak, vegetables with ginger sauce (a.#b)
- \* Grilled fishes with miso sauce (c.e.h)
- \* Sushi Combination (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)

### **Allergy**

a. Soy b. Gluten/Wheat (#b. Gluten free available) c. Fish and Crustacean  
d. Egg (#d Also available without 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

## Omakase

We serve our carefully selected 7-course menu  
Per person 90 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.

## **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 !

### **A) Suki-yaki: 50€ per person**

ingredients: Beef, vegetables, tofu, glass noodles,

Sauce: Suki-yaki sauce and egg.

After suki-yaki, udon noodles are served.

### **B) Shabu Shabu: 50€ per person**

ingredients: Beef, vegetables, tofu, glass noodles.

Sauce: Ponzu sauce, sesame sauce.

After shabu shabu, zoosui (Japanese risotto) is then served. Rice is added

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.

## Drink

### White wine (7)

Grauburgunder	WeinFreund	0.1l	5,50 €
	Pfalz, Germany	0.75l	25,50 €
Sauvignon Blanc	La Forge Estate	0.75l	30,00 €
	Languedoc, France		
Chardonnay	Les Jamelles	0.75l	33,00 €
	Burgundy, France		

### Red wine (7)

Siraz, Carignan	Héritage	0.1l	7,00 €
Cinsault, Garnacha	Bourgogne, France		
Merlot, Cabernet Sauvignon	Ch. Langlet Graves	0.75l	35,00 €
	Bordeaux, France		

### Sparkling wine

	ALC 12%	0.1l	7,00 €
Plum sparkling wine	ALC 12%	0.1l	9,00 €

### Digestif

Japanese whisky (b)	ALC 43%	6cl	20,00 €
Shōchū	ALC 20–25%	3cl	6,50 €
(Sweet potatp, Brown sugar, Barley, Chestnut, Rice)			
Shōchū Probe		3x 3cl	18,00 €
Awamori	ALC 30%	3cl	7,00 €
Awamori 8 Years	SLC 40%	3cl	20,00 €

## Drink

### Sake

(1) Junmai-shu	3cl	2,50 €
ALC 14%	0.1l	9,00 €

Sake brewed from only rice, koji (moulding rice), yeast and water. Although every brewer has a unique style, some generalizations can be made about what to expect from Junmai that's milled to 70%. Junmai sakes tend to be full bodied, with pronounced earthiness and rice-influenced flavors. Junmai-shu is typically high in acidity and umami, with relatively little sweetness.

(2) Junmai-Ginjo	3cl	3,50 €
ALC 14.5%	0.1l	11,00 €

Higher quality sake brewed from rice which has polished to over 60% of its weight, koji (moulding rice), yeast and water. Because ginjo brewing techniques are used in making junmai ginjo-shu, the acidity and umami are toned down and there is a clear ginjo-ka.

(3) Junmai-Daiginjo	3cl	4,50 €
ALC 16%	0.1l	12,00 €

The highest quality sake brewed from rice which has polished to over 50% of its weight, koji (moulding rice), yeast and water. This category is the "A-list" in the sake world – the best of the best – and a brewery's best offering. Each grain of rice must be milled to at least 50% removal and 50% remaining, and some go as far as 23% "seimaibuai" or 77% removal of each grain of rice. Light, sometimes more fruity and more fragrant, this category is best for gift giving and light food pairings.

Warm sake (Junmai-shu)	0.1l	9,00 €
------------------------	------	--------

<b><u>Sake Probe</u></b> (1,2,3) x 3cl	10,00 €
--	---------

### Bottle beer

Kirin	0.33l	3,80 €
Asahi	0.33l	3,80 €
Bitburger (Pilsner or non-alcoholic)	0.33l	3,30 €
Erdinger (Weat beer or non-alcoholic)	0.33l	3,60 €

## Drink

### Cold drink

Coca Cola (1.5) / Coca Cola Zero (1.3.4.5)	0.2l	2,80 €
Apple juice spritzer	0.25l	2,80 €
Water: Naturelle or Medium	0.25l	2,80 €
	0.75l	7,80 €
Ginger spritzer (homemade)	0.3l	5,30 €
Yuzu lemonade (homemade)	0.3l	5,30 €
Shiso (Japanese herb) lemonade (homemade)	0.3l	5,30 €
Calpico (Uncarbonated soft drink) (e)	0.3l	4,80 €
Ramune (Carbonated soft drink) (1.3)	0.2l	4,00 €
Ramune Melon (Carbonated soft drink) (1.3)	0.2l	4,00 €

### Hot drink

Sencha (Green tea) (5)	4,00 €
Houjicha (Roasted green tea) (5)	4,00 €
Genmaicha (Green tea mixed with roasted brown rice) (5)	4,00 €
Ginger tea	3,70 €
Jasmin tea (5)	4,00 €
Coffee (5)	3,00 €
Espresso (5)	3,00 €

### 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

## Drink

(4) Nigori Sake (Cloudy or milky sake)	3cl	4,50 €
ALC 6%	0.1l	14,00 €

Nigori Sake is roughly filtered through coarse cloth during the brewing process, instead of being finely filtered and pressed. Thus, It contains Sake lees, the rice solids that have not fermented, and that make it cloudy.

(5) Umeshu (Plum wine)	3cl	4,50 €
ALC 10%	0.1l	14,00 €

Umeshu is a Japanese liqueur made from steeping ume fruits in alcohol and sugar. It has a sweet, sour taste, and an alcohol content of 10 – 15%.

The taste and aroma of Umeshu can appeal to even those people who normally dislike alcohol.

(6) Yuzu Sake	3cl	4,50 €
ALC 8%	0.1l	14,00 €

Yuzu sake is flavored with Yuzu. Fresh, slightly bitter citrus acid combines with high quality sake to create a stimulating aperitif / digestive.

<u>Probe SAKURA</u> (4,5,6) x 3cl	13,00 €
-----------------------------------	---------



Probe SAKURA