

HOSOMAKI 細巻き

The classic sushi rolls usually showcase a single ingredient, wrapped in rice and nori seaweed, with wasabi.

Avocado Maki | avocado 9.– 🌿

Kanpyō Maki | seasoned dried gourd 10.– 🌿

Kappa Maki | cucumber 8.– 🌿

Negitoro Maki | fatty tuna belly, green onion 15.–

Saba Gari Maki | mackerel, pickled ginger 9.–

Shake Maki | salmon 10.–

Takuan Maki | pickled daikon radish 8.– 🌿

Tamago Maki | Japanese sweet omelette 8.– 🌿

Tekka Maki | tuna 11.–

Toro Chili Maki | fatty tuna belly, chili 15.–

Toro Taku Maki | fatty tuna belly, pickled daikon 15.–

Umekyū Maki | cucumber, umeboshi 9.– 🌿

NIGIRI 握り寿司

With nigiri, cherished in Japan, fish rests on rice.

Hamachi | yellowtail 9.–

Ika | squid 9.50

Madai | Japanese sea bream 9.–

Maguro Akami | lean bluefin tuna 9.–

Maguro Chūtoro | medium-fatty tuna belly 11.–

Maguro Toro | fatty tuna belly 12.–

Maguro Toro Aburi | flame-seared fatty tuna belly,
yuzu kosho 14.–

Shake | Label Rouge salmon 8.–

Shake Zuke | marinated salmon 9.–

Shime Saba | cured mackerel 8.–

Suzuki | European sea bass (Loup de Mer) 7.50

Tamago | Japanese sweet omelette 6.– 🌿

Tamakai | giant grouper 8.50

Tenshi no Ebi | Obsiblu shrimp,
raw or cooked 10.–

Unagi | grilled freshwater eel 9.–

Wagyū Aburi | flame-seared wagyū beef 15.–

GUNKAN 軍艦

For gunkan, a strip of nori wraps around rice and topping.

Ikura Gunkan | salmon roe 12.–

Ikura Toro Gunkan | fatty tuna belly, salmon roe 14.–

Negitoro Gunkan | fatty tuna belly, green onion 10.–

Shake Tatar Gunkan | marinated salmon 10.–

Spicy Tuna Gunkan | tuna, chili 11.–

Tsukimi Maguro Gunkan | tuna, quail egg 12.–

Tsukimi Natto Gunkan | natto, quail egg 10.– 🌿

Uni Gunkan | sea urchin 12.–

URAMAKI 裏巻き

Here the nori sits on the inside,
with sesame coating the outside.

Ebi Tempura Maki | tempura shrimp, kimchi
mayonnaise, unagi tsume sauce, cucumber 18.–

Goma Ae Maki | spinach, sesame dressing 11.– 🌿

Nasu Miso Maki | eggplant, shiro miso 12.– 🌿

Shake Kyūri Maki | salmon, cucumber 12.–

Spicy Tuna Roll | tuna, chili, chives 16.–

Unakyū Maki | freshwater eel, cucumber,
sesame 14.–

CHŪMAKI 中巻き

Medium-sized rolls
with several ingredients.

Mediterranean | tuna, salmon, olive oil,
avocado, chives, lettuce, wasabi soy sauce 18.–

Shake Avo Maki | salmon, avocado 15.–

Spider Roll | crispy fried soft shell crab,
chili mayonnaise, green onion, cucumber,
olive-lime sauce 22.–

Yasai Maki | vegetarian combination 12.– 🌿

Nigiri & gunkan = 1 piece each | makimono = 6 rolls each

Please note that some items may not always be available.

FOOD

お品書き



STARTERS 前菜

Further seasonal starters
can be found on our seasonal menu.

Goma Ae

leaf spinach with sesame dressing
7.– 🌿

Misoshiru

a classic miso soup,
as served with many meals in Japan
7.–

Edamame

salted soybean pods
8.– 🌿

Crispy Ebi Tempura

shrimp and cauliflower in tempura batter,
with kimchi mayonnaise
19.–

TEMPURA 天麩羅

Tempura demands special care, precise heat and good timing.

Yasai Tempura

vegetables, delicately fried in the Japanese style
28.– 🌿

Tempura Moriawase

shrimp, fish and vegetables, delicately fried
36.–

SASHIMI 刺身

Pure fish fillets without rice: expert slicing brings out the fish's full flavor.
A wonderful intermediate course.

Shake Sashimi

salmon fillets
19.50

Maguro Sashimi

tuna fillets
29.–

Toro Sashimi

fatty tuna belly fillets
44.–



Ask for fresh wasabi!

Akebono 曙 3-kind mix

small assorted sashimi
35.–

Shinonome 東雲 5-kind mix

medium assorted sashimi
44.–

Tenmei 天明 7-kind mix

large assorted sashimi
58.–

SUSHI MORIAWASE 寿司盛り合わせ

Our omakase selections are the best way
to get to know Japanese sushi.

Shinpū 新風

three nigiri and six hosomaki,
a small introductory selection
34.–

Musashi 武蔵

five nigiri – a classic selection
from our sushi bar
46.–

Ibuki 息吹

seven nigiri – a refined selection based on
the day's quality and our recommendation
62.–

Enmei 円明

three exclusive gunkan and five premium nigiri –
an exquisite selection from our sushi bar
86.–



DESSERT デザート

In Japan, desserts too are a completely different, sometimes unfamiliar world.
We bring Japanese ingredients together with European ideas.

House-made ice cream

matcha or sesame ice cream, or yuzu sorbet —
per scoop 6.90

Matcha Pudding

made from Japanese green tea and egg,
with berries and maple-matcha syrup
9.–

Dessert Moriawase

a dessert plate for two with an assortment
of small treats
22.–

“The Chefs’ Whims”

seasonal desserts inspired by our chefs
12.–