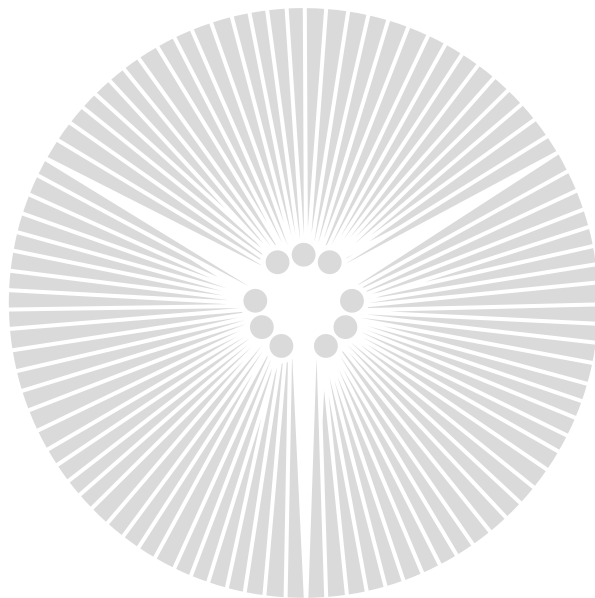


DRINKS



SUSHIYAの歴史は日本の文化をこよなく愛するドイツ人オーナーと共に始まりました。彼は和食への情熱を持ち、日本の和の工芸品とも言える多種多様なドリンクの中から、それぞれの料理に合う特別な逸品を選び取りました。SUSHIYAでは、希少ウイスキー、日本酒、焼酎をはじめ、日本製のジンやウヰスカリで幅広く取り揃えています。近年ではサンサロオリジナルのスピリッツの提供もはじめました。和食との相性が良いドイツ産ビールやワインもぜひ、お楽しみください。



SELECTED DRINKS AND BEVERAGES

*Japanese attention to detail creates remarkably diverse,
finely crafted beverages – alcoholic and non-alcoholic.*

*We've selected a cross-section for you:
many are imported by the bottle from Japan,
made by small artisan producers, or sought-after rarities.*

*We're especially proud of our wide range of premium sake –
unmistakable in aroma and texture. You can also taste
Japanese whiskies coveted by collectors worldwide.*

*Toward the end you'll find selected spirits
as well as tea and coffee. And of course our beers,
wines, and juices are chosen with care
and an eye for top quality. Enjoy!*

APERITIF 食前酒

Riesling Sekt Brut | Crémant Rosé Extra Brut

By the glass, alternating between two excellent sparkling wines
from Rheinhessen by Raumland and Haus Perlinger

0.10 l 9.-

Apollon Spritz

Apollon liqueur, a blend of blood orange juice, premium sake
and umeshu (plum wine), topped with prosecco

0.10 l 9.50

Yuzu Prosecco

Refreshing Prosecco with juice
from aromatic Japanese yuzu

0.10 l 9.50

Tete Tonic

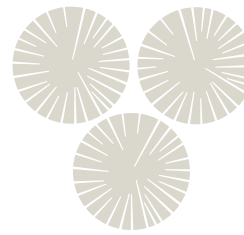
A unique liqueur based on shōchū
with 9 Japanese botanicals,
served refreshingly with tonic

0.10 l 9.50

Shiso Yuzu Spritz, non-alcoholic

Yuzu-elderflower juice with soda
and an aromatic shiso leaf

0.20 l 8.50



APERITIF 食前酒

Kamoizumi Umeshu

A wonderfully light liqueur of organic plums and junmai sake,
with ripe plum aroma and salty, mineral notes,
served neat and chilled

4 cl 7.-

Salt 'n' Yuzu Sake

A citrus-bright, gently sweet liqueur
from junmai sake and yuzu fruit,
finished with a pinch of traditionally made
organic salt from Kitajima in Shiga

4 cl 7.-

Highball ハイボール

A classic Japanese whisky highball with
soda water, ice, and a hint of lemon –
Japan's favorite after-work drink for everyone

0.30 l 9.60



BEER ビール

*In Japan – alongside green tea and sake – beer is a typical companion to sushi,
and the country's beer culture is lively, diverse, and high quality.
Sadly, only a small fraction makes it to Germany.*

Kirin

Japanese premium lager, 5.0% ABV
0.33 l 6.50

Asahi Super Dry

Japan's most popular beer, 5.0% ABV
0.33 l 6.50

Steiner Hell

The classic Helles from Steiner,
lighter, award-winning taste, 4.9% ABV
0.50 l 5.50

Steiner Export

A touch more robust,
European Beer Star (Gold), 5.3% ABV
0.50 l 5.50



ORGANIC BEER オーガニックビール

*Since our founding we've served beers from Schlossbrauerei Stein (Stein an der Traun).
Chosen together with our Japanese chefs to complement sushi, these are rare in Munich's dining scene
and available in a classic "Steiner" line and an excellent organic "Heinz vom Stein" line.*

Heinz vom Stein Organic Wheat Beer, pale

Unfiltered wheat beer with a fine top-fermenting yeast bloom,
fruity and refreshing, 4.9% ABV
0.50 l 5.80

Heinz vom Stein Organic Zwickel, unfiltered

The unfiltered "Helles with oomph,"
with noble hop aroma, 5.3% ABV
0.50 l 5.80

Heinz vom Stein Organic Wheat Beer, **non-alcoholic**

Refreshing and fine, non-alcoholic
yet surprisingly full-flavored
0.50 l 5.80

Heinz vom Stein Organic Zwickel, **non-alcoholic**

Naturally cloudy session beer brewed with organic barley,
organic hops, and Steiner spring water
0.50 l 5.80

ドイツといえばなんといってもビール。数あるビールの中から、日本料理、中でも寿司に最も合うビールを求め、2007年に行きついたのが南バイエルンにある醸造所、シュロスブラウアライ・シュタイン (Schlossbrauerei Stein) の「シュタイナー」ビールです。伝統的ビールのほか、オーガニックビールもおすすりめです。ぜひお試しください。詳しくは www.sushiya.de/biru をご覧ください。

SPARKLING SAKE 泡酒

Sparkling sake can be made in different ways -
by carbonation (as with Prosecco), by tank fermentation (as with beer),
or by bottle fermentation (as with Champagne).

Fukuju – Awasaki Sparkling

Junmai / polished to 70 % / JP

Bottle-fermented sparkling junmai from the sake village of Nada in Kobe:
ultra-fine, almost invisible bubbles, gentle sweetness and aromas
of white fruit, yogurt and a hint of citrus. The low alcohol and bright
acidity make it a light aperitif or a delicate partner for desserts
0.30 l 38.-

Hatsumago – Biho Sparkling Sake

Junmai Ginjō / polished to 55 % / JP

Sparkling junmai ginjō from Kimoto pioneer Hatsumago
in Yamagata: a dry, precise style with fine bubbles,
where subtle rice sweetness and the lively Kimoto acidity
create a vibrant tension. Feels light and refreshing,
yet remains deeply umami-driven
0.30 l 40.-

Shichiken – Sparkling Dry Yama no Kasumi

Junmai / polished to 67 % / JP

Precise, elegant mousse, dry profile
with notes of citrus and white peach.
Bottle-fermented, 11 % ABV
0.36 l 45.-
0.72 l 80.-



SPARKLING WINE スパークリングワイン

Our sparkling wines - Crémant, Sekt, and Champagne -
are all made by the traditional method. Region, grape varieties,
and time on lees shape their character.

Petit Perlinger Crémant Rosé Extra Brut 2021

Haus Perlinger / Rive Gauche / Rheinhessen / DE

100% Pinot Noir, hand-harvested, structured
with a charming sweep of delicate pink-berry fruit
0.75 l 55.-

Riesling Sekt Brut

Raumlанд / Rheinhessen / DE

Traditional-method Sekt, long lees aging.
Precise Riesling fruit, dry and elegant
0.75 l 58.-

Sekt Brut Nature Réserve “Mythos”

Lena Singer-Fischer / Rheinhessen / DE

Chardonnay, Pinot Noir & Pinot Meunier.
52 months on lees, layered and harmonious
0.75 l 72.-

Champagne Premier Cru Brut “Platine”

Nicolas Maillart / Champagne / FR

Chardonnay, Pinot Noir & Pinot Meunier.
Classic, complex, elegant
0.38 l 50.-
0.75 l 95.-



WINE EUROPE MEETS JAPAN

European-style viticulture has existed in Japan only since the 19th century, yet grape wine has become popular there.

German Riesling enjoys special esteem: its interplay of sweetness and acidity pairs beautifully with raw fish (sushi).

Our selection is curated for our menu by Munich Wine-Academician Guido Walter and has delighted wine lovers for years. We serve our open wines in 0.10 l glasses.

WHITE WINE BY THE GLASS 白ワイン

Grüner Veltliner Reserve

Norbert Bauer / Weinviertel / AT

Yellow-fruited nose, smooth mid-palate

0.10 l 6.-

0.75 l 37.-

Grauburgunder (Pinot Gris)

Salwey / Baden / DE

Full-bodied with gentle mid-palate creaminess, spicy

0.10 l 7.-

0.75 l 40.-

Sauvignon Blanc “Le Baron blanc”

Samuel Baron / Loire / FR

Elderflower, grapefruit, and cut grass,
refreshingly brisk

0.10 l 7.-

0.75 l 40.-

Wolfer Goldgrube Riesling Kabinett

Daniel Vollenweider / Mosel / DE

Off-dry, refreshing, mineral, harmonious

0.10 l 7.50

0.75 l 45.-

ドイツワインの中でもリースリングは、その甘さと酸味のバランスが特に寿司や生魚によく合うといわれています。当店のワインは欧州各国を代表するもので、名高いソムリエ、ガイド・ヴァルター氏によるセレクト。リースリング・フンダートグルデン (Riesling Hundertgülden) が特におすすめです。

WHITE WINE 白ワイン

Soave Classico “Pigno” – Garganega

Mainente / Soave / IT

Green apple, white flowers, meadow herbs,
harmonious with gentle spice and mild acidity

0.75 l 42.-

Macabeo “Microcósmico”

Frontonio / Aragón / ES

Yellow-fruited with a light nuttiness,
brief skin contact brings pleasant grip, mineral

0.75 l 44.-

Vinho Verde Loureiro “Sarava”

Galactic Wine / Vinho Verde / PT

Unsulfured and natural, refreshing and taut,
herbal and mineral, unique

0.75 l 48.-

Dürnsteiner Grüner Veltliner

Pichler-Krutzler / Wachau / AT

Classic balance of apple and citrus
with a peppery snap

0.75 l 50.-



WHITE WINE 白ワイン

Chardonnay “Eureka”

Marabino / Sicily / IT

Light-footed and juicy: pear, preserved lemon,
marjoram, rosemary, sea breeze,
dense yet mineral on the palate
0.75 l 50.-

Ungstein Scheurebe -SP- VDP. Ortswein

Pfeffingen / Pfalz / DE

Aromatic grand-cru-site Scheurebe,
intense ripe fruit with subtle barrique toast
0.75 l 52.-

Siefersheim Riesling “Porphy”

VDP. Aus ersten Lagen

Wagner-Stempel / Rheinhessen / DE

Fruit and spice on the nose,
dense yet refreshing on the palate
0.75 l 52.-

Mâcon-Verzé – Chardonnay

Nicolas Maillet / Burgundy / FR

From the south of Burgundy,
ripe melon and herbs, full and long
0.75 l 60.-



WHITE WINE 白ワイン

Furmint

Rosi Schuster / Burgenland / AT

Apple, herbal spice, and a hint of beeswax,
gentle mid-palate creaminess
0.75 l 52.-

„TO“ Country Wine – Chardonnay, Sauvignon & Welschriesling

Heinz Velich / Neusiedlersee / AT

A true all-rounder: layered, creamy,
fresh, aromatic, and saline
0.75 l 55.-

Retzstadter Langenberg Silvaner Alte Reben

VDP. Erste Lage

Rudolf May / Franken / DE

Subtle apple and citrus,
spicy, balanced, and long
0.75 l 60.-

Alto Adige Pinot Bianco “Versalto”

Alois Lageder / South Tyrol / IT

Balanced Pinot Bianco,
delicate aromatics, mild acidity
0.75 l 60.-

WHITE WINE 白ワイン

Wolfer Goldgrube Riesling Spätlese

Daniel Vollenweider / Mosel / DE

Fruit-sweet with peach and apricot, refined balance of acidity, sweetness, and slatey minerality

0.75 l 62.-

Wachauer Grüner Veltliner “Grabenwerk”

Grabenwerkstatt / Wachau / AT

Avant-garde Veltliner: taut, pure, spare, mineral, elegant

0.75 l 64.-

Rioja Blanco “Nahikun” – Viura & Malvasía

Sierra de Toloño / Rioja / ES

Deep, modern white Rioja with fruit showing first maturity, floral and spicy notes

0.75 l 66.-

Appenheimer Hundertgulden Riesling trocken

Jürgen Hofmann / Rheinhessen / DE

Intense stony fruit aromas, juicy and dense on the palate, with a mineral character. Long finish

0.75 l 73.-



WHITE WINE 白ワイン

Saumur Blanc – Chenin Blanc

Château Yvonne / Loire / FR

Complex: floral, fruity, waxy, with barrique tones, mineral finish

0.75 l 76.-

Oberrotweiler Steingrubenberg Weißburgunder VDP. Großes Gewächs

Salwey / Baden / DE

Subtle fruit and barrique toast on the nose, balanced, creamy, and spicy palate

0.75 l 85.-

Côtes du Jura Chardonnay “Saint-Savin”

Les Pieds sur Terre / Jura / FR

Unsulfured, natural, barrique-aged, complex and spicy with rustic charm

0.75 l 89.-

ROSÉ ロゼワイン

Please ask which rosé we currently offer by the glass.

Rioja Rosado – Tempranillo & Garnacha

Sierra de Toloño / Rioja / ES

Intense red-berry fruit and subtle spice,
a harmonious food-friendly rosé

0.75 l 44.-

“La Rosa” – Parellada, Sumoll, Xarel·lo

Can Sumoi / Catalonia / ES

Pyrenean rosé with red-berry, floral,
and citrus notes, marked structure

0.75 l 50.-

Sancerre Rosé – Pinot Noir

Domaine de la Garenne / Loire / FR

Redcurrant and pink grapefruit,
elegant and taut

0.75 l 60.-



RED WINE 赤ワイン

Garnacha “Microcósmico”

Bodegas Frontonio / Aragón / ES

Red-berry fruit with gentle spice,
fresh, weightless palate, soft tannin

0.75 l 42.-

Beaujolais Cru Morgon Grand Cras

Mee Godard / Burgundy / FR

Grand vin from southern Burgundy,
black cherry, blackberry, damson,
fine-grained tannin and peppery finish

0.75 l 65.-

Oberrotweiler Eichberg Spätburgunder

VDP. Großes Gewächs

Salwey / Baden / DE

One of Germany's finest Pinot Noirs:
complex aromatics with elegant structure

0.75 l 105.-





ドイツではライスワインと呼ばれ、「風変わったアジアのワイン」と思われている日本酒。そのため、日本酒の奥深さを知るドイツ人は多くありません。2009年、当店でプレミアム日本酒の提供をはじめて以来、お客さまの日本酒への関心が高まり、品揃えも増え、料理と共にお酒を味わう試飲会を開催しています。和食文化の多様性や奥深さをより多くのドイツ人に伝えたいと思っています。

SAKE DRINK OF THE GODS

Fine sake expresses Japanese spirit and culture.

*Historically used as a pure ritual offering,
sake is often called the “drink of the gods.”*

*Styles range from clear, light, and dry
to aromatic, rich, and full-bodied -
mirroring Japan’s nearly 7,000 islands
and varied climates. Using local water, house yeasts,
and regional rice varieties, toji (brewmasters)
craft distinctive characters.*

*Most are enjoyed chilled or lightly chilled;
gentle warming can unlock further depth.
Please ask about our currently available warm sake.*

More at sushiya.de/sake

SAKE 日本酒



Sake Tasting Flight

The ideal sake experience for newcomers and aficionados.
Rotating flights of premium sake, including only the finest sake.

3 sake in nosing glasses 4 cl each 23.-

3 sake in carafes 10 cl each 44.-

Explore the complexity of aromas
and the amount of flavor nuances (about 400).

All flight sakes are available by the glass or carafe as refills.



Kanzake – Warm Sake

Many fine sakes are drunk cold,
but some benefit from gentle
warming. Ask about the currently
available, warmable sake
from our extensive selection
of premium sakes.

0.15 l 15.-



SAKE 日本酒

*In the heart of Niigata – renowned for sake – Brewery Ishimoto has crafted
some of Japan's finest since 1907. "Koshi no Kanbai" recalls a plum tree
that blossomed in early spring despite cold and snow.*

Koshi no Kanbai – Sai

Junmai Ginjō / polished to 55 % / 15 % ABV

Refined aromas suggest apple and a subtle minerality reminiscent of sea salt.

Very clear on the palate, with a crisp finish and deep umami

0.72 l 69.-

Koshi no Kanbai – Muku

Junmai Daiginjō / polished to 48 % / 16 % ABV

Classic Niigata style: discreet bouquet, perfect balance with low acidity.

A transparent, layered profile showing how Japanese sake should taste

0.72 l 76.-

Koshi no Kanbai – Kinmuku

Junmai Daiginjō / polished to 35 % / 16 % ABV

Mystical complexity and finesse, a touch of natural sweetness

and the feel of pure spring water. A superb food sake,

best with traditional Japanese dishes.

The flagship of Koshi no Kanbai

0.72 l 120.-



SAKE 日本酒

Founded in 1767, Imayo Tsukasa brews exclusively Junmai sake today – made only from rice, water, and koji. A clear, light style with delicate umami, ranging from gently sweet to dry, combined with precise craftsmanship and the cool freshness of Niigata.

Imayo Tsukasa – Karyūkai

Junmai Ginjō / polished to 60 % / 11 % ABV

Soft, silky and graceful, with notes of honeydew melon and moderate alcohol. The name refers to the geisha culture of Niigata
0.30 l 38.- | 0.72 l 76.-

Imayo Tsukasa – Junmai

Junmai / polished to 65 % / 15 % ABV

Clear and straightforward as spring water, with delicate rice sweetness and fine umami – a very versatile companion to food, whether chilled or at room temperature.
0.30 l 34.- | 0.72 l 65.-

Imayo Tsukasa – Black

Junmai / polished to 60 % / 16 % ABV

Unusually dry junmai (SMV +18):
long finish and very clear taste
0.72 l 78.-

Imayo Tsukasa – Junmai Daiginjō

Junmai Daiginjō / polished to 50 % / 15 % ABV

Crisp, aromatic, and linear with clear character, umami foundation and gentle rice tones, an excellent, full-bodied sake
0.72 l 95.-



SAKE 日本酒

Sake can present in many ways – from soft and lush to crisp and direct like fine white wine. On this page we feature elegant, rather dry sake with a clear structure and restrained aromatics that pair well with a variety of dishes.

Hōyō – Sawayaka Junmai Summer Breeze

Junmai / polished to 60 % / 15 % ABV

Light and clear, with cool citrus and herbal freshness – a summery Junmai from Uchigasaki, the oldest brewery in Miyagi Prefecture
0.72 l 62.-

Kakurei – Junmai Ginjo “Time of the Cranes”

Junmai Ginjō / polished to 55 % / 15 % ABV

Light and clear sake from Niigata, brewed with Koshi Tanrei rice. Delicate notes of citrus and green apple, very fresh with a dry, clean finish
0.30 l 40.- | 0.75 l 76.-

Masumi – Kuro

Junmai Ginjō / polished to 55 % / 15 % ABV

Very clear with a delicate aroma of ripe fruit and gentle sweetness. Silky, with subtle acidity and a dry, umami-tinged finish – an elegant companion to food
0.30 l 39.- | 0.72 l 76.-

Ninki Ichi – Tarusake 🍶

Junmai Tarusake / polished to 66 % / 15 % ABV

Traditionally produced sake, flavored in Yoshino cedar barrels. Harmonious, spicy, and with a gentle umami flavor
0.72 l 65.-

Rihaku – Wandering Poet

Junmai Ginjō / polished to 55 % / 15 % ABV

Supple and approachable, a fine food partner. A homage to the poet Li Bai (“Rihaku”), said to draw inspiration from sake
0.30 l 36.- | 0.72 l 68.-

SAKE 日本酒

Many modern sake emphasize delicate fruit and floral aromas that unfold when served chilled in the glass. This selection features aromatic, rather light sake with clear fruit character and a lean body.

Hōyō – Kura no Hana

Junmai Daiginjō / polished to 45 % / 15 % ABV

Brewed from Kura-no-Hana, a rice variety found only in Miyagi.

Wonderfully light, with a hint of anise, sweetness, and finesse.

Also suitable as an aperitif

0.50 l 59.-

Dassai – 23

Junmai Daiginjō / polished to 23 % / 16 % ABV

Extreme polishing yields delicate, refined fruit, complex with noble sweetness and vivid acidity – beloved by wine and sake connoisseurs

0.30 l 59.- | 0.72 l 130.-

Akitabare – Daiginjō “Winter Blossom”

Daiginjō / polished to 50 % / 15.5 % ABV

Delicate, clear aromas, soft ginjo scents of white blossoms and light fruit, a very soft mouthfeel and a clean, dry finish – a graceful, elegant sake

0.72 l 68.-

Amabuki – Himmelswind

Junmai Daiginjō / polished to 40 % / 16 % ABV

Aromatic with creamy texture, melon and peach notes.

Brewed with abelia-flower yeast, long finish with well-woven acidity, elegant sake from Saga Prefecture

0.72 l 82.-



SAKE 日本酒

Some of the sake world consciously plays with intense fruit, ripe sweetness, and distinctive aromas. On this page you'll find the more characterful, expressive examples – juicy, deep, and with a distinctly individual signature.

Zaku – Gen-no-Tomo

Junmai / polished to 60 % / 15 % ABV

Zaku in Mie Prefecture is known for a clean style and crisp finish. Aromas of green apple and mirabelle plum, gentle rice sweetness, and a precise, lively acidity that leads to a fresh, slightly mineral finish. Gentle warming brings out the rice aroma

0.75 l 68.-

Akitabare – Suirakuten

Daiginjō / polished to 40 % / 15–16 % ABV

Complex aromas from two years of bottle aging. A very pure, balanced sake with subtle fruity notes. Gentle yet powerful, unobtrusive yet proud – with deep, quiet presence

0.72 l 116.-

Amabuki – “Strawberry Blossom”

Nama Junmai Ginjō / polished to 55 % / 16 % ABV

Brewed from Omachi rice and fermented with strawberry blossom yeast: aroma of wild strawberries and a hint of almond blossom, juicy and lively on the palate, with a fine sweet-tart balance and a fresh, slightly umami finish

0.72 l 68.-

Ikekame – Rosé

Junmai Rosé / polished to 50 % / 15 % ABV

Rosé sake made from red ancient rice (Kodamai) and Yamada Nishiki, brewed with black koji: lemony acidity, subtle hop notes, vivid rosé color – on the palate creamy and juicy, with a touch of sweetness and a fresh finish

0.72 l 93.-

SAKE 日本酒

Bright, often citrusy acidity, a light texture, and serious drinkability: this page features sake that, served chilled, feel especially straightforward and easygoing – a fresh, vibrant way into sake that doesn’t sacrifice character.

Dewazakura – Kirschblüte

Ginjō / polished to 50 % / 15 % ABV

Classic ginjō from Yamagata with delicate cherry blossom and light fruit notes – bright, clean and smooth, with a gentle sweetness and dry, crisp finish

0.30 l	35.-		0.72 l	64.-
--------	------	--	--------	------

Fukucho – Seafood

Junmai Ginjō / polished to 70 % / 13 % ABV

Modern sake from Hiroshima by brewmaster Miho Imada: part of the mash is fermented with white kōji, creating vibrant, lemony acidity and an almost maritime impression. Light and very dry, with clean, precise aromatics and plenty of freshness

0.72 l	75.-
--------	------

Akitabare – Shunsetsu

Nama Honjōzō / polished to 65 % / 14–15 % ABV

A spring-light sake from Akita, briefly pasteurized just once to stay close to its fresh tank character. Delicate notes of light fruit and rice, a smooth texture, and a very clean, rather dry finish – restrained, clear, and quietly elegant

0.72 l	62.-
--------	------

Zaku – Impression H

Junmai Genshu / polished to 60 % / 16 % ABV

Filled directly from the first pressing and handled only minimally to capture the feel of a freshly pressed namazake. Highly aromatic and energetic, with fresh fruit, a hint of natural spritz, and a precise, dry structure – Zaku’s style in a concentrated form

0.75 l	82.-
--------	------



SAKE 日本酒

Beyond classic Junmai and Ginjo styles, this page presents sake with special production methods – from cloudy and creamy to barrel-aged and modern craft interpretations. Perfect for sharing and exploring beyond the usual sake categories.

Sho-Ku – Hoppe

Junmai Craft Sake / polished to 70 % / 15 % ABV

Unfiltered sake with a light pink to violet shimmer, cold-fermented with Citra hops: juicy citrus fruit, delicate sweetness, stimulating hop bitterness with a clean, fresh finish

0.72 l	76.-
--------	------

Sho-Ku – Limited Batch

Junmai Craft Sake / rotating batches / 15–16 % ABV

Limited, rotating micro-batches from Lagoon Brewery in Niigata – each release a unique flavor profile

0.72 l	76.-
--------	------

Kamoizumi – Nigori Ginjō

Nigori Ginjō / polished to 60 % / 18 % ABV

A creamy, coarsely filtered nigori from Hiroshima with gentle rice and melon fruit, delicate sweetness, and a clean, dry structure

0.50 l	55.-
--------	------

Ikekame – Kuro Kabuto Barrel

Junmai Daiginjō / polished to 50 % / 15 % ABV

Brewed with black kōji and matured in new French oak: delicate floral notes with hints of vanilla and coconut, a fresh wine-like acidity and deep umami on the finish

0.72 l	98.-
--------	------

Masuizumi – Kijōshu

Kijōshu / polished to 58 % / 15 % ABV

A rare kijōshu specialty, fermented with sake instead of water: honeyed sweetness, golden depth, and elegant, balancing acidity

0.50 l	95.-
--------	------

SAKE 日本酒

Sake can be not only aromatic but also very umami-rich and textural – especially when brewed in a traditional, natural style. This selection highlights artisanal, more earthy sake with pronounced depth, texture, and rice character.

Rihaku – Dreamy Clouds

Tokubetsu Junmai / polished to 58 % / 15 % ABV

Nigori with a light haze from fine rice particles, fruity-nutty with mild acidity, earthy, rounded, off-dry finish, a guest favorite and great for newcomers

0.30 l 36.- | 0.72 l 68.-

Matsunotsukasa – Kimoto Junmai

Kimoto Junmai / polished to 65 % / 15 % ABV

A classic kimoto junmai with gentle umami depth, fine acidity, and a dry finish – extremely versatile as a food pairing, even lightly warmed

0.72 l 67.-

Yūho – “Happy Rice”

Junmai Yamahai / polished to 60 % / 15.8 % ABV

Rich texture and lots of flavor, with notes of cooked rice, grains, yogurt, mandarin, and raisins. The experimental brewing method and a year of bottle aging express themselves in robust umami

0.72 l 68.-

Niida – Shizenshu Kioke

Junmai Kimoto / polished to 85 % / 16 % ABV

A “natural sake” spontaneously fermented in cedar wood casks (kioke) using the Kamen-o organic rice: minimal polishing, cool citrus and yogurt notes, fine cedar wood, juicy rice body, lively acidity, and long umami depth – an extremely characterful food pairing whether chilled or lightly warmed

0.72 l 76.-

SAKE 日本酒

Concentrated, umami-driven sake with plenty of body, marked acidity and sometimes higher alcohol. Many show different faces chilled versus gently warmed, and some are considered benchmarks of the sake world – especially good with more intense dishes.

Kokuryu – Junmai Ginjo “Black Dragon”

Junmai Ginjō / polished to 55 % / 15.5 % ABV

Calm, concentrated sake brewed with local Gohyakumangoku rice in Fukui Prefecture: deep aromatics, fine umami, and a dry finish

0.72 l 76.-

Chiyonosono – Kumamoto Shinriki

Junmai Daiginjō / polished to 55 % / 15 % ABV

Brewed from the rare heirloom Shinriki rice: a silky, medium-bodied sake with hints of fresh grass, ocean breeze and tropical fruit, subtle sweetness and a crisp, dry finish

0.72 l 78.-

Tamagawa – Tokubetsu Junmai “Heart of Oak”

Tokubetsu Junmai / polished to 60 % / 17 % ABV

Chilled, it is firm, savory and dry with notes of grain and nuts – when warmed, malty sweetness and deep umami unfold – wonderfully suited for kanzake

0.72 l 68.-

Noguchi Naohiko – Muroka Nama Genshu

Nama Honjōzō / polished to 60 % / 19 % ABV

Unfiltered, undiluted amazake from a renowned tōji – intense, with concentrated rice flavor, lots of umami, and a robust structure

0.72 l 85.-

Tamagawa – Red Label

Junmai Yamahai / polished to 66 % / 20 % ABV

Brewed on the coast in northern Kyoto, fermented with natural house yeast, unfiltered and bottled undiluted. Dense, robust acidity, deep umami – a characterful sake

0.72 l 72.-



SAKE 日本酒

Founded in 1647, Kamoshibito Kuheiji is unique among sake breweries as it farms its own rice to steward quality and terroir through the seasons. The sakes are prized for their fruit-driven bouquets and thrilling flavors.

Kuheiji – Sauvage Omachi

Junmai Daiginjō / polished to 50 % / 15.5 % ABV

Omachi – one of Japan's oldest rice varieties – gives this Kuheiji strength, depth, and gentle fullness. In the nose a hint of fresh grass, grains, and herbs, on the palate a delicate prickling like young wine with a touch of citrus zest. With air, tropical fruit accents unfold. The fine sweetness remains gracefully carried by crisp acidity
0.72 l 76.–

Kuheiji – Eau du Désir

Junmai Daiginjō / polished to 50 % / 15.5 % ABV

The "Eau Du Désir" is served in 3-star restaurants in Paris. Its light acidity and salinity make it slender and elegant, almost reminiscent of wine. Accompanied by aromas of white pepper and white peach
0.72 l 80.–

Kuheiji – Kanochi

Junmai Daiginjō / polished to 40 % / 15.5 % ABV

Lively, fruit-forward perfume unusual for junmai daiginjō: pineapple, white flowers, mineral tones, and a grapefruit-like bitterness, fine sweetness balanced by a structured palate and long, elegant acidity. Impressively full-bodied
0.72 l 99.–



SAKE 日本酒

Katsuyama Brewery was established in 1688 in Miyagi Prefecture, to brew a top-class sake exclusively for the lords of the Sendai Domain. Katsuyama remains exclusive thanks to exacting standards and soft spring water.

Katsuyama – En

Tokubetsu Junmai / polished to 55 % / 15 % ABV
Remarkably good junmai with concentrated sweetness and umami, powerful notes reminiscent of cooked rice
0.72 l 65.–

Katsuyama – Lei

Junmai Ginjō / polished to 55 % / 12 % ABV

Distinctive: pear and Japanese melon, rich umami and fine sweetness – excellent with meat and desserts, also a beautiful aperitif
0.72 l 92.–

Katsuyama – Den

Junmai Daiginjō / polished to 35 % / 16 % ABV

Like a great white wine: Burgundian complexity with a Condrieu-like aromatic lift, layered and refined – an exceptional experience
0.72 l 158.–



世界最高峰といわれている日本のウイスキー。極限まで洗練された蒸留・ブレンド技術は、まさに日本の匠の技の典型と言えるでしょう。ドイツではまだ「知る人ぞ知る」的存在の秩父ウイスキーを取り揃えていることが、SUSHIYAのささやかな自慢です。中でも秩父シングルモルトは日本ですら入手困難な逸品。当店でぜひ、希少な和製ウイスキーをストレートでお試しく下さい。



JAPANESE WHISKY

One could almost think whisky were a Japanese invention - so many medals and awards have been won in recent years that demand has boomed and many of the bottlings below have become scarce. We offer a curated selection with rarities.

*Served in nosing glasses neat, or on request in a tumbler with ice.
We recommend 4 cl pours - our generous nosing glasses
let the aromas unfurl.*

*Tip: a few drops of water can soften higher-proof whiskies
(cask strength approximately 50 % ABV and above)
and unlock new layers.*

[More at \[sushiya.de/whisky\]\(https://sushiya.de/whisky\)](https://sushiya.de/whisky)

WHISKY ウィスキー

White Oak Akashi (south-west Japan) - Japan's oldest and smallest distillery - is beloved by insiders for tiny runs and remarkable finesse.

White Oak Distillery – Akashi 3 Years Sake Cask

Single Malt / 50 % ABV

Aged 3 years in sake casks, bottled in 2018 at 50%.

Intense aromas bridging sake and malt whisky

4 cl 22.-

2 cl 13.-

White Oak Distillery – Akashi 8 Years Sherry Butt

Single Malt / 50 % ABV

Eight years in a first-fill sherry cask:
opulent, with vanilla, wood, and dried fruit.

Only 721 bottles

4 cl 26.-

2 cl 16.-

Toyo Jōzō – J.B.A. Byron 1967

Blended Malt / 42 % ABV

An exotic time capsule: distilled 1957, bottled 1967,
awarded "Highest Grade" by the Japan Bartenders Association.

Unusual and intriguing

4 cl 20.-

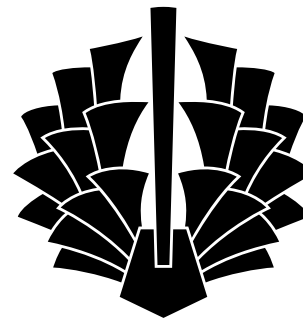
2 cl 14.-

Highball ハイボール

Our house highball uses Suntory Kankubin with soda,
ice, and a hint of lemon. Prefer a special highball?

Choose any whisky from our list.

0.30 l 9.60



WHISKY ウィスキー

Masataka Taketsuru, often called the father of Japanese whisky, studied whisky-making in Scotland (1918-1920). He founded Dai Nippon Kaju K.K. in Yoichi in 1934, later renamed as Nikka. The second Nikka distillery, Miyagikyo, was established in 1969.

Nikka – Coffey Malt

Coffey Malt / 45 % ABV

100% malted barley, distilled on Coffey stills at Miyagikyo.

Gently sweet and not too heavy

4 cl 12.-

2 cl 8.-

Nikka – Coffey Grain

Coffey Grain / 45 % ABV

Corn-based, vanilla and coconut aromatics,
fruity yet sweet-spiced on the palate

4 cl 12.-

2 cl 8.-

Nikka – Miyagikyo 12 Years

Single Malt / 45 % ABV

Elegant fruit with hints of sherry, dried berries,
honey, and fine spice. Limited remaining stock

4 cl 38.-

2 cl 25.-

Nikka – Yoichi 12 Years

Single Malt / 45 % ABV

Peaty-maritime with a salty breeze, dark fruit, nut, and cask spice.

Powerful, precise, long. Very rare-age-statement

Yoichi has not been routinely bottled for years

4 cl 48.-

2 cl 29.-

WHISKY ウィスキー

Ichiro Akuto - 21st generation scion of a sake-brewing family - created his early blends from casks of his grandfather's shuttered Hanyu distillery.

Ichiro's Malt – Wine Wood Reserve

Blended Malt / 46 % ABV

Matured in Japanese red-wine casks, notes of candied apple and honey, rounded yet characterful.

World Whiskies Awards 2012

4 cl 18.-

2 cl 12.-

Ichiro's Malt – MWR (Mizunara Wood Reserve)

Blended Malt / 46 % ABV

Aged in Japanese Mizunara oak: gentle, fruity, and very approachable.

World Whiskies Awards 2008 & 2010

4 cl 22.-

2 cl 14.-

Ichiro's Malt – Double Distilleries

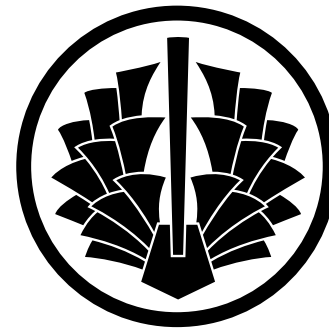
Blended Malt / 46 % ABV

World Whiskies Awards 2009 (Best Non-Scotch Blend).

Pronounced wood with cinnamon, nutmeg, and licorice, includes stocks from the closed Hanyu distillery

4 cl 18.-

2 cl 12.-



WHISKY ウィスキー

In 2008 Ichiro Akuto opened his own distillery in Saitama: Ichiro's Malt Chichibu. Using the best possible ingredients, extensive experience, and craftsmanship, he dedicates himself to the search for the perfect whisky.

Chichibu – On The Way 2013/2015

Single Malt / Bourbon & Mizunara / 50.5 % ABV

Aged in first-fill and refill bourbon casks, finished in Mizunara.

Nose of peppermint and anise, long, woody finish

4 cl 21.-

2 cl 13.-

Chichibu – The Peated Cask Strength 2013/2015

Single Malt / 62.5 % ABV

"Impressive clarity, a touch of citrus, and intense smoke – like a southern Islay malt; astonishingly good," writes

Jim Murray (95 pts), calling it a "Superstar Whisky"

4 cl 25.-

2 cl 15.-

Chichibu – IPA Cask Finish 2017

Single Malt / 57.5 % ABV

Finished up to two years in casks that previously held India Pale Ale.

Citrus on the nose, sweet, complex palate.

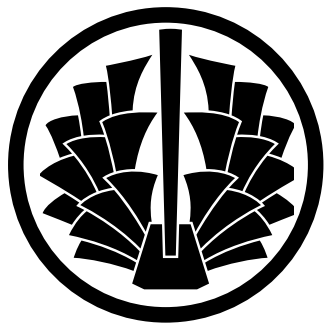
A few drops of water transform the aroma

4 cl 28.-

2 cl 16.-

WHISKY ウィスキー

*In 1923, Shinjirō Torii opened Japan's first malt-whisky distillery near Kyōto:
Yamazaki – a byword for some of the world's finest whiskies.*



Suntory Royal SR

Blended Malt / 43 % ABV

A soft, inviting classic from the 1980s – now a small rarity.

Lightly sweet, a favorite with many

4 cl 16.-

2 cl 10.-

Suntory Hakushu – Hakushu 12

Single Malt / 43 % ABV

Fruity-sweet notes of pear, mint, and kiwi,

long finish with gentle smoke

4 cl 18.-

2 cl 12.-

Suntory Hakushu – Hakushu 18

Single Malt / 43 % ABV

Deep gold, aromas of pear and mint on the nose,
mango and jasmine on the palate, soothing, smoky finish.

Multiple international gold medals

4 cl 60.-

2 cl 35.-



WHISKY ウィスキー

*Hakushu, Suntory's second distillery (since 1973), sits deep in Japan's Southern Alps,
known for complexity with a creamy-fresh attack and subtle, refreshing smoke.*

Suntory Yamazaki – Yamazaki 12

Single Malt / 43 % ABV

Approachable, dry, and layered; fruit and Mizunara-oak spice

4 cl 20.-

2 cl 12.-

Suntory Yamazaki – Yamazaki Puncheon

Single Malt / 48 % ABV

Matured in larger 480 l puncheon casks

made by Suntory for slower aging,

a unique balance of gentle sweetness

and deep, rich tones

4 cl 32.-

2 cl 20.-

Suntory Yamazaki – Yamazaki 18

Single Malt Sherry Cask / 43 % ABV

88.5/100 (Jim Murray 2010), Double Gold 2008-2013, and more.

Complex, sweet and dry at once, long finish with no bitterness

4 cl 80.-

2 cl 45.-



JAPANESE SPIRITS

Japan's craft wave has reached gin and beyond – often led by traditional shōchū distilleries experimenting with local botanicals. The result: striking diversity and character.

We also showcase a superb Japanese vodka, classic shōchū, and, finally, exceptional fruit eaux-de-vie from a Munich specialist.

GIN ジン

*The gin boom of recent years has also reached Japan.
We've compiled a selection of great craft gins from there and Munich for you.*

Cosmic Spirits – Sakura London Dry Gin

Munich / 45 % ABV

Distilled with sakura blossoms and yuzu, aged 8 months in a Japanese cedar sake cask first filled with junmai ginjō, then rested 3 years in stainless steel. Fine cedar tones and delicate cherry-blossom florality ride on bright citrus – precise and long. Powerful and intense; a one-of-a-kind bottling
4 cl 16.–

Kyōya Shuzō – Yuzu Premium Gin

Miyazaki / 47 % ABV

Small-batch gin from a traditional shōchū producer – featuring aromatic Japanese yuzu
4 cl 12.–

Kyōya Shuzō – Hinata Premium Gin

Miyazaki / 47 % ABV

The second small batch: with kumquat, chamomile, and cardamom, distinctive and floral
4 cl 12.–

Masahiro – Okinawa Gin

Okinawa / 47 % ABV

A characterful gin built on the local spirit awamori, with unusual botanicals such as gōyā (bitter melon), shikuwāsā, and sanshō
4 cl 10.–



GIN ジン

*By default we serve gin neat in a nosing glass, on request (surcharge)
as Gin Soda or Gin & Tonic – just like in Japan.*

Komasa – Sakurajima Komikan Gin

Hioki / 45 % ABV

From Kagoshima with the tiny local mandarin Sakurajima komikan, grown at the volcano's foot, intensely fruity with a long finish
4 cl 12.–

Komasa Gin – Hōjicha Gin

Hioki / 45 % ABV

Roasted green-tea leaves and coriander on a shōchū base, notes suggest roasted coffee, chocolate, lemon, and green tea
4 cl 12.–

Yōmeishu Seizō Craft Gin – Kanoshizuku

Nagano / 37.5 % ABV

Yōmeishu Seizō is famed since Tokugawa times for herbal liqueurs from kuromoji root – also the base here, giving a uniquely herbal profile
4 cl 10.–

SHŌCHŪ 焼酎

Shōchū is not as aromatic or complex as sake, as shōchū is distilled and sake is brewed, which leads to a higher alcohol content. It is typically distilled from rice, barley, sweet potato, or sugar cane. We serve shōchū neat, roku (with ice), or oyuwari (with a carafe of hot water). The Japanese usually dilute shōchū in similar ratios.

Shōchū

various / 20–40 % ABV

By the glass we offer classic and experimental types.

Ask our team, or simply pick the label

that speaks to you

4 cl 7.90

Shōchū Tasting Flight

Three different Japanese shōchū –
neat, on the rocks, or with hot water.

3 Shōchū in tumblers 4 cl each 18.–

3 Shōchū in carafes 10 cl each 38.–

Oyuwari: dilute shōchū about 1:1 with the hot water

焼酎ボトルあります。銘柄と価格はスタッフにお尋ねください。

VODKA & LIQUEURS スピリッツ

Haku Vodka

Suntory / Japan / 40 % ABV

Double-distilled rice vodka, filtered over Japanese bamboo charcoal,
unusually soft and rounded with subtle sweetness

4 cl 8.–

Waka Seasonal Herbal Liqueurs

Kanegasaki / Iwate / 24 % ABV / 4 cl each 12.–

Hajime (Winter) “Herb & Spicy”

Sanshō tingle and chili warmth, marjoram, cinnamon, nutmeg,
roasted notes from hōjicha, a touch of strawberry to finish

Itsuki (Spring) “Citrus & Woody”

Fresh yuzu, Japanese cypress, gentle floral and herbal lift,
crisp and lively like a bite of apple

Shiori (Summer) “Flower & Sour”

Juicy ume acidity and green shiso, citrus and herbs refresh,
precise, fragrant, and bright

Minori (Autumn) “Berry & Bitter”

Ripe apple and raspberry, cinnamon and roasted hōjicha,
red shiso brings mild bitterness, long, gently spicy finish



DIGESTIF & EAU-DE-VIE 食後酒

The Munich-based Cosmic Spirits distillery is renowned for its elaborately and meticulously hand-crafted spirits. Using mainly organic ingredients, its expressions are 100% vegan, often seasonal and always small batch.

Cosmic Spirits – Himbeer Geist (Raspberry Eau-de-Vie) 42 % ABV

Fully ripe Bavarian raspberries, gently distilled after a brief maceration.

Delicate fruit on the nose, fine spice on the palate, long finish

2 cl 11.-

Cosmic Spirits – Blutorangen Geist (Blood Orange Eau-de-Vie) 42.3 % ABV

Moro blood oranges from an organic grower on the slopes of Etna, carefully processed and distilled at peak ripeness, intense and aromatic

2 cl 12.-

Cosmic Spirits – Yuzu Geist 41 % ABV

Aromatic Japanese yuzu from Kawane (Shizuoka), sourced directly from organic grower Yasuaki Taruwaki. Distilled exclusively for SUSHIYA – a one-of-a-kind spirit

2 cl 16.-

Learn more: sushiya.de/yuzu-geist

ミュンヘンにあるコズミック・スピリッツ (Cosmic Spirits) は、手作りにこだわる小さなスピリッツ蒸留所。蒸留マイスター、セバスティアン・ラウシャー氏の手作業による質の高い蒸溜酒で有名です。SUSHIYAはコズミック・スピリッツと提携し、世界で初めて静岡産ゆずによるスピリッツ『柚子ガイス ト』(ガイス ト=果実から作られる蒸溜酒)を開発しました。詳細はコズミック・スピリッツ社ウェブサイトにて

— www.cosmic-spirits.de



WATER 水

Peterstaler is a natural mineral water from the depths of the Black Forest. It contains essential minerals and trace elements and has a well-balanced taste.

Peterstaler – medium

Balanced taste with key minerals and trace elements,
lightly carbonated
0.75 l 7.80

Black Forest – still

Gentle, very digestible, and particularly low in sodium,
from the Hansjakob spring in Bad Rippoldsau
0.75 l 7.80

JUICE ジュース

*Van Nahmen juices and spritzers
in the following varieties:*

Schöner von Boskoop (apple)

Black currant

White peach

Stromberg plum

Spritzer

0.30 l 5.50

Juice

0.30 l 8.50

SOFT DRINK 炭酸飲料

Ramune

The classic Japanese lemonade
with the playful marble-stopper

0.20 l 4.90

Coca-Cola & Coca-Cola Zero

with lemon and ice

0.20 l 3.90

Thomas Henry Tonic Water

0.20 l 3.90



JAPANESE TEA お茶

Sencha

Cup of traditional Japanese green tea,
a harmonious blend of mild and brisk teas
4.50

Hōjicha

Cup of roasted Japanese green tea,
gentle on the stomach
4.50

Genmaicha

Cup of green tea with roasted rice,
warm, toasty malt notes
4.50

Sobacha

Cup of roasted buckwheat tea,
characterful, lightly nutty,
naturally gluten-free and caffeine-free,
rich in protein, vitamins, and minerals
4.50



HERBAL INFUSIONS ハーブティー

Green Chill

Fine organic white and green teas
with organic verbena, lemongrass, and spearmint,
mint-fresh and lightly uplifting

Garden Party

Local organic apple and mint
with pineapple, mango, and goji,
fruity-fresh and naturally caffeine-free

Gin Soul

Aromatic organic herbs – lemongrass, lavender,
juniper, cinnamon, floral-bitter and
naturally caffeine-free

Small pot, 0.40 l
6.-

Large pot, 0.80 l
9.-



COFFEE 珈琲

Organic & Fair Trade

We only serve organic coffee, and we are committed to fair trade and sustainability. We also offer various non-dairy options.

Espresso

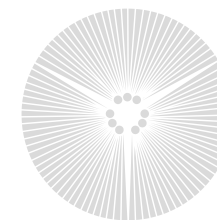
3.10

Double espresso

3.90

Cup of Coffee

3.60



YOROSHIKU ONEGAISHIMASU

"Please keep us in good memory."

*We look forward to welcoming you again
and hearing from you:*

sushiya.de/follow

私たちは日本の食文化をドイツのお客さまにお届けしています。インターネット上で日本語での評価をいただくと幸いです。



www.sushiya.de

As of December 2025 - Prices subject to change

