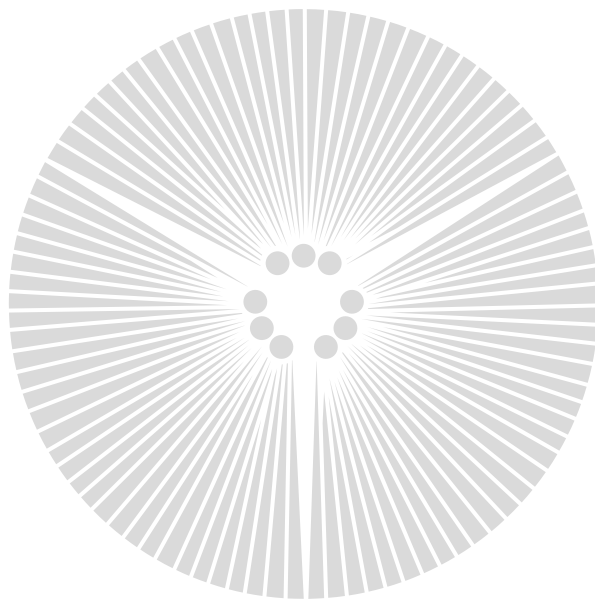


# DRINKS



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。



We are certified organic  
by the inspection body DE-ÖKO-006

## SELECTED DRINKS AND BEVERAGES

*Paying meticulous attention to detail has provided Japan with wide variety of extraordinary drinks, both alcoholic and non-alcoholic.*

*We have selected unique and exciting drinks to pair with Japanese food.*

*Many of our drinks are imported from Japan by the bottle. Others are sourced from small artisan producers, including many sought-after rarities.*

*We are proud to offer a large selection of Japanese premium sake, whose different flavor and aroma components can lend a whole new dimension of enjoyment to your sake experience. We also stock some Japanese whiskies that are coveted by collectors worldwide.*

*Our drinks menu also features some interesting Japanese liqueurs and exclusive spirits. Of course, our beers, wines and juices are equally chosen with great care to provide the best quality.*

*Enjoy!*

## MINERAL 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**

Slightly carbonated natural mineral water

0.25 l 3.60

0.75 l 7.80

### **Black Forest – still**

Smooth and agreeable mineral water which is low in sodium

0.25 l 3.60

0.75 l 7.80

## JUICES ジュース

*We source our organic juices regionally from artisan producers near the Ammersee, which have no added sugars.*  
[www.sushiya.de/bio](http://www.sushiya.de/bio)

*We serve the following juices and juice spritzers*

**Apple**  
**Apple-Cherry**  
**Apple-Mango**  
**Passion Fruit**  
**Rhubarb**

### **Organic juice spritzer**

0.20 l 3.60

0.40 l 5.30

### **Organic juice**

0.20 l 3.90

0.40 l 5.80

## SOFT DRINKS 炭酸飲料

*Refreshing non-alcoholic drinks everyone can enjoy.*

### **Ramune**

Traditional Japanese soda which comes in a bottle with a glass marble stopper

0.20 l 4.90

### **Calpico**

Known as Calpis in Japan, this non-carbonated calcium-milk soda is a popular summer drink

0.20 l 3.60

0.40 l 5.30

### **Coca Cola & Coca Cola Zero**

0.20 l 3.90



## APERITIF 食前酒

### Getting comfortable ...

#### Apollon Spritz

Apollon liqueur, a blend of blood orange juice,  
premium sake and umeshu (plum wine),  
topped with prosecco  
Glass 0.10 l 8.60

#### Yuzu Prosecco

Premium sake liqueur made with yuzu citrus juice  
and sparkling prosecco  
Glass 0.10 l 8.60

#### Tete Tonic

Unique shochu-based liqueur, flavored  
with nine Japanese botanicals and served  
with tonic water  
Glass 0.10 l 9.50



## APERITIF 食前酒

#### Piadini Prosecco Spumante

Fresh, fruity and fine-beaded  
Glass 0.10 l 6.00  
Bottle 0.75 l 33.00

#### Fukuju Awasaki Sparkling

*Junmai / rice-polishing ratio 65 % / J*  
Bottle-fermented "champagne sake",  
fine-beaded, with only 6 % ABV  
Bottle 0.30 l 36.00

#### Biho Sparkling Sake

*Junmai Ginjō / rice-polishing ratio 55 % / J*  
Sparkling Junmai Ginjō, fine-beaded, 10 % ABV  
Bottle 0.30 l 36.00

#### La Rosé N°7 Crémant de Limoux Rosé AC

*Domaine J. Laurens / Languedoc / Roussillon / F*  
A blend of Chardonnay, Chenin Blanc and Pinot Noir. Balanced  
and fresh with delicate red berry fruit and subtle citrus notes  
Bottle 0.75 l 45.00

#### Champagne Platine 1er Cru Brut AC

*Nicolas Maillart / Champagne / F*  
Characterful grower-champagne, Pinot Noir for the body, Chardonnay  
for elegance. Mouth-filling and zesty with an persistent mousse  
Demi Bottle 0.38 l 58.00  
Bottle 0.75 l 95.00

## BEER ビール

*In Japan, people drink beer – alongside green tea and sake – with sushi.  
Japan has a vibrant and diverse beer culture. Unfortunately, only a small selection  
of Japan's high-quality beers is available in Germany.*

### Steiner Hell

Award-winning Helles-style beer, full-bodied,  
mildly sweet and light-colored with 4.9% ABV  
0.50 l 5.30

#### RECOMMENDATION

### Steiner Export

Premium-strength lager beer with a malt-forward flavor,  
and 5.3% ABV; gold winner at the European Beer Star  
0.50 l 5.30

### Steiner Natur Radler

Beer shandy with citrus, lime, and orange juice,  
with only 2.6% ABV  
0.50 l 5.30

### Kirin

Japanese premium lager beer, 5.0% ABV  
0.33 l 5.60

### Asahi Super Dry

Japan's most popular beer, 5.0% ABV  
0.33 l 5.60



## ORGANIC BEER オーガニックビール

*Ever since sansaro opened its doors, our brewery of choice has been Schloßbrauerei Stein,  
a small craft brewery from Stein an der Traun in southeast Bavaria. Their beers are rarely seen in Munich.  
They offer two lines: a standard Reinheitsgebot version (Steiner) and an excellent organic version  
(Heinz vom Stein). We agreed with our Japanese chefs that they pair extremely well with our sushi.*

### Heinz vom Stein Organic wheat beer, blond

Yeast-clouded wheat beer with a delicate, top-fermenting yeasty aroma,  
fruity and refreshing, 4.9% ABV  
0.50 l 5.50

### Heinz vom Stein Organic wheat beer, dark

Full-bodied, mild and slightly malty  
dark wheat beer, 4.9% ABV  
0.50 l 5.50

### Heinz vom Stein organic Zwickelbier, unfiltered

Unfiltered "Helles with umph"  
and a fine hop aroma 5.3% ABV  
0.50 l 5.50

### Heinz vom Stein organic wheat beer, non-alcoholic

Fine and refreshing organic wheat beer,  
non-alcoholic, but surprisingly full of flavor  
0.50 l 5.50

#### RECOMMENDATION

### Heinz vom Stein organic Zwickelbier, unfiltered, non-alcoholic

Naturally cloudy Helles beer – brewed with organic barley,  
organic hops and Steiner spring water  
0.50 l 5.50

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すめです。ぜひお試しください。詳しくは [www.sushiya.de/biru](http://www.sushiya.de/biru) や1覧ください。

## TEA ハーブティー

### Green Chill

Finest organic teas (white and green) and organic herbal teas  
(verbena, lemongrass and spearmint)  
minty, fresh and invigorating

### Garden Party

Regional organic apple slices and mint,  
exotic pineapple, mango and goji berries,  
fruity and fresh, caffeine-free

### Gin Soul

Aromatic organic herbs such as lemongrass, lavender,  
juniper and cinnamon, flowery-tart, caffeine-free

### Team Spirit

Green tea meets refreshing lemongrass, jatoba, ginkgo & co.,  
lemony fresh and invigorating

Small pot, 0.40 l  
5.90

Large pot, 0.80 l  
8.20



## TEA お茶

### Sencha

Cup of traditional Japanese green tea,  
a balanced blend of mild and strong tea varieties  
4.20

### Hōji-cha

Cup of roasted Japanese green tea,  
very gentle on the stomach  
4.20

### Genmai-cha

Cup of special green tea with roasted rice  
and a warm and malty roast aroma  
4.20

### Soba-cha

Cup of roasted buckwheat seed tea,  
distinct and slightly nutty flavor,  
gluten- and caffeine-free, rich in protein,  
vitamins and minerals  
4.40



*You can find our coffees and excellent digestifs further back.*





## WINE

### EUROPE MEETS JAPAN

*Japanese winemaking started just 150 years ago  
with the introduction of European oenology.  
Wine from grapes has since become very popular.  
German Riesling, in particular, is valued highly.  
The interplay of sweetness and acidity in Riesling  
and the unique, algae-fishy sushi taste  
complement each other incredibly well.*

*For years, the Munich-based sommelier, Guido Walter,  
has curated our wine list. To the delight of wine connoisseurs,  
he has always made sure that his selected wines  
pair well with the dishes on our menu.  
Our wines by the glass are served in 0.15 l measures.*

## WHITE WINE BY THE GLASS 白ワイン

### Schäferstündchen Cuvée weiß QbA

*Johann Baptist Schäfer / Nahe / D*

Refreshing blend of Scheurebe, Riesling and Silvaner,  
with notes of lychee, white pepper and wasabi

0.15 l 7.40

0.75 l 34.00

### Saravá Loureiro

*Galactic / Vinho Verde / P*

Unconventional unfiltered Vinho Verde, which is mash-fermented  
for 24 hours and matured in chestnut barrels. A complex  
and expressive low alcohol wine with high drinkability

0.15 l 7.60

0.75 l 35.50

### Grauburgunder QbA VDM\*W

*Von der Mark\*Walter / Baden / D*

A pleasant interplay of refreshing, fruity acidity and pronounced  
varietal aromas, which is idea for pairing with food

0.15 l 7.80

0.75 l 36.00

### Riesling VDP.Gutswein

*Wagner-Stempel / Rheinhessen / D*

Elegant Riesling with fine minerality and fruity notes,  
beautifully balancing acidity with an extract-rich body

0.15 l 8.20

0.75 l 38.00

## WHITE WINE 白ワイン

### Riesling “Auf der Lauer” QbA

*Willems-Willems / Mosel / D*

Off-dry Riesling, which shows a slate minerality and hints  
of ripe yellow apricot and lemon zest. A great choice for pairing  
with savory and spicy dishes on our menu

0.75 l 38.00

### Aus den Dörfern QW

*Rosi Schuster / Burgenland / A*

Gemischter Satz, crafted from a variety of grapes, including Grüner Veltliner.  
Partly matured in wood, it has grip, freshness, and glides across the palate  
with a slight melt. Its spiciness and reduced fruitiness make it idea for pairing  
with dishes seasoned with soy sauce

0.75 l 46.00

### Silvaner Langenberg Alte Reben VDP.Erste Lage

*Rudi May / Franken / D*

Wonderfully balanced Silvaner with fruity aromas on the nose, structure  
and minerality on the palate. It works well with sushi and dishes rich in umami.  
A great wine from the award-winning Silvaner winemaker Rudi May

0.75 l 49.00

### Ungstein Scheurebe “SP” VDP.Ortswein

*Pfeffingen / Pfalz / D*

Selektion Pfeffingen, a flagship dry wine, whose grapes are sourced  
from the Ungsteiner Herrenberg vineyards, which are classified as a  
Grosse Lage (Germany’s highest quality designation). After a short mash  
fermentation, it matures in French barrique. Fruity and herbal notes with fine  
vanilla and roasted aromas on the nose, dry and elegant on the palate

0.75 l 49.00

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

### **Sancerre AC**

*Domaine de la Garenne / Loire / F*

Great classic Sauvignon Blanc from Loire, which is medium-bodied with an elegant structure and fine citrus notes. It goes very well

with tempura dishes or gindara miso yūan yaki

0.75 l 58.00

### **Wolfer Goldgrube Riesling Spätlese**

*Daniel Vollenweider / Mosel / D*

Sweet and fruity Riesling, which combines notes of peach with mineral nuances of slate to produce a breezy lightness.

Low in alcohol, but with a refreshing structure and subtle spiciness, this Spätlese (late harvest) is well-balanced and juicy.

It can be paired with an entire set meal

0.75 l 62.00

### **RECOMMENDATION**

### **Riesling Hundertgulden QbA**

*Hofmann / Rheinhessen / D*

Top Riesling, sourced from the prized and historic Hundertgulden vineyard, which is the most limestone-rich vineyard in all of Germany. Delicate,

smoky note with peach aroma. An elegant Riesling in a class of its own

with a long finish. Our favorite of many years

0.75 l 68.00



## WHITE WINE 白ワイン

### **Pouilly-Fuissé AC**

*Nicolas Maillet / Burgundy / F*

Great white wine from southern Burgundy. Made 100% with Chardonnay, it has a fine bouquet of yellow fruits (melon, citrus) and creamy oak notes.

On the palate it is full bodied with a mineral austerity that perseveres into an impressive finish. It pairs extremely well with our tempura dishes or with sushi

0.75 l 69.00

### **Saumur Blanc AC**

*Chateau Yvonne / Loire / F*

An elegant, full-bodied, dry Chenin Blanc from Loire.

With its abundance of melting fruit notes, fine nuances of oak and mineral texture, it is ideally paired with karaage and tonteki

0.75 l 76.00

### **Chardonnay en Barberon**

*Stephane Tissot / Jura / F*

Complex white wine by one of the most prestigious winemakers from the Jura region near the Swiss border. Biodynamically produced, this characterful Chardonnay delivers a heady amalgam of minerality,

yeasty and fruity aromas of pear peel and apple tart,

together with reductive notes

0.75 l 106.00



## ROSÉ ロゼワイン

### **Les Armandiers – Faugères Rosé AOC**

*Château de la Liquière / Languedoc-Roussillon / F*

Delicate, fresh, and structured Rosé from the Faugères region in southern France, famous for its schist (slate) soils. This Rosé offers strong notes of raspberry, redcurrant and sumptuous caramel, which make it a perfect companion especially for our savory dishes

0.75 l | 36.00

### **Rosado Rioja Tempranillo y Garnacha DO**

*Sierra de Toloño / Rioja / S*

This zippy Rosé comes from some of the highest altitude vineyards of the Sierra de Toloño mountain range. The cooler climate gives this Rosé a very fresh acidity, while the Garnacha and Tempranillo grapes deliver fruity notes of red berries

0.15 l | 7.80

0.75 l | 38.00



## RED WINE 赤ワイン

### **Microcósmico Garnacha Valdejalón IGP**

*Bodegas Frontonio / Aragon / S*

Juicy and fruity wine with refined tannins and a spicy background

0.15 l | 7.80

0.75 l | 38.00

### **Spätburgunder Triple G**

**RECOMMENDATION**

*Von der Mark\*Walter / Baden / D*

Elegantly delicate and tangy red wine from the Baden region with notes of wild strawberries and pepper. The winemaker

Jürgen von der Mark, the first German to hold the title

Master of Wine, specializes in Pinot Noir

0.75 l | 42.00

### **Allegoria Primitivo Gioia del Colle DOC**

*Agricole Pietraventosa / Apulia / I*

Exceptional Primitivo. Moderate in alcohol, with notes of fresh juicy cherries and soft tannins

0.75 l | 49.00





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

*Sake has a place in the soul of Japan. It is a big part of its unique culture. Sake is a symbol of purity. In ancient times it was ritualistically presented as a sacred offering to the gods, hence it is also called the drink of the gods.*

*Sake is rich in texture, subtle in flavor and diverse in styles – ranging from fruity, light and smooth, to aromatic and full-bodied – that it ideally reflects the vast archipelago of some 7,000 islands, which stretches from the subarctic north to the subtropical south. Using only local ingredients like water, rice and yeast as well as traditional crafts, sake ultimately features the unique characteristics of each terroir.*

*We offer a diverse range of high-quality sakes, which are quite easy to access. Premium-grade sake is recommended to be enjoyed chilled or lightly chilled as this accentuates its delicate flavors and aromas. However, sake with a slightly fuller flavor and higher acidity often only comes into its own when served slightly cool or at room temperature.*

[www.sushiya.de/sake](http://www.sushiya.de/sake)

# SAKE 日本酒



### Sake Tasting Flight

The perfect experience for the sake-curious and connoisseurs alike. Our guests can choose from rotating selections, including only the finest sake.

3 sake in nosing glass	à 4 cl	19.90
3 sake in porcelain bottle	à 10 cl	39.90

The experience of drinking fine sake is something else entirely, given the complexity of aromas and the amount of flavor nuances (about 400). We only serve premium sakes (Tokutei Meishōshu), which stimulate the senses and deliver a mouth-filling richness.

You can reorder the sake from the Tasting Flight separately or select individually.



# SAKE 日本酒

Our selection of excellent premium sakes, which are also available in small bottles, makes them perfect for novices. For connoisseurs, we have curated a list of sakes, which we serve in the temperature and serving style according to the variety, to enhance your omakase menu.

- Nanbu Bijin – Ginjō**  
*Ginjō / rice-polishing ratio 60 % / 14 % ABV*  
This Ginjō was pasteurized only once. It is very aromatic with fruity notes, which make it extremely drinkable and a great choice for pairing with raw fish

0.30 l	34.00
0.72 l	63.00
- Kubota – Junmai Daiginjō**  
*Junmai Daiginjō / rice-polishing ratio 50 % / 15 % ABV*  
Elegant and fruity, with notes of pear and melon, it presents a perfect harmony of gentle sweetness and soft acidity, which is very easy to drink

0.30 l	35.00
0.72 l	65.00
- Rihaku – Dreamy Clouds**  
*Tokubetsu Junmai / rice-polishing ratio 58 % / 15 % ABV*  
Unfiltered or “cloudy” Nigori sake, which still contains rice solids. It is fruity, nutty with a soft acidity and an earthy, round, medium-dry finish. A great sake, which is very popular with our guests

0.30 l	35.00
0.72 l	65.00
- Rihaku – Wandering Poet**  
*Junmai Ginjō / rice-polishing ratio 55 % / 15 % ABV*  
Smooth and full-bodied mouthfeel, which is idea for pairing with food. This classic sake is named after the famous Chinese poet, Li Po (“Rihaku”), who was said to drink a bottle of sake and write one hundred poems

0.30 l	36.00
0.72 l	66.00





# SAKE 日本酒

Located in the heart of the Niigata Prefecture, which is renowned in Japan for snow, rice and sake, the Ishimoto brewery has been brewing some of Japan's finest sakes since 1907. Its Koshi no Kanbai is one of the most famous names in the sake world and reminds us that a plum tree once blossomed in spring despite the cold and snow.

## Koshi no Kanbai – Amane

*Junmai Ginjō / rice-polishing ratio 55 % / 14 % ABV*

A modern-style sake, with elegant and gentle aromas and a slightly creamy finish. Amane means wide-reaching and this sake is true to its word  
0,72 l 69.00

## Koshi no Kanbai – Sai

*Junmai Ginjō / rice-polishing ratio 55 % / 15 % ABV*

With its refined aroma, hints of apple and a subtle minerality, Sai is reminiscent of the salt of the sea. A precise, smooth palate accentuates the umami of rice. Sai means smooth and clean, and that is exactly what this is  
0.72 l 69.00

## Koshi no Kanbai – Muku

*Junmai Daiginjō / rice-polishing ratio 48 % / 16 % ABV*

Classic Niigata-sake with subtle aromas, nuanced acidity and a perfect balance. It offers a rich yet transparent flavor profile. A stunning sake that shows how a Japanese sake should taste  
0.72 l 76.00

## Koshi no Kanbai – Kinmuku

*Junmai Daiginjō / rice-polishing ratio 35 % / 16 % ABV*

Kinmuku has an enigmatic complexity, with a slight natural sweetness and, underlying it all, the taste of clear, pure spring water. It enhances the flavor of any food it accompanies but is best paired with traditional Japanese dishes. The flagship of Koshi no Kanbai is imported into Germany exclusively for us  
0.72 l 136.00



# SAKE 日本酒

The term Tanrei Karakuchi is often used to describe a sake, which is crisp (tanrei) and dry (karakuchi), thanks to its low-temperature fermentation. These sakes from the northern prefectures have a clean, short finish and lean towards mild bitterness.

## Akitabare – Koshiki Junzukur

*Junmai / rice-polishing ratio 65 % / 14-15 % ABV*

Koshiki Junzukur means "old style, pure process", which makes sense as this sake is brewed using some of the same tools for the past century. In this case, old ways make for a mild and dry taste. A pleasant sake which goes well with food  
0.72 l 68.00

## Akitabare – Suirakuten

RECOMMENDATION

*Daiginjo / rice-polishing ratio 40 % / 15-16 % ABV*

Unusual for a sake of daiginjo grade, Suirakuten is bottle-aged for two years, developing a complex aroma. It is a clear and well-balanced sake, with subtle fruity notes, gentle yet strong, unassuming but proud. A masterpiece of the brewer's craft  
0.72 l 129.00

## Imayo Tsukasa – Black

*Junmai / rice-polishing ratio 60 % / 16 % ABV*

Exceptionally dry Junmai (sake grade +18), which is characterized by a very clean flavor, with a long finish and a distinct sharpness  
0.72 l 71.00

## Imayo Tsukasa – Junmai Daiginjō

*Junmai Daiginjō / rice-polishing ratio 50 % / 15 % ABV*

Crisp, fresh, and aromatic sake with a clear character, supported by a base of umami and mild rice flavors. A stunning and full-bodied sake  
0.72 l 95.00



BY THE  
GLASS  
6 cl 7.80  
15 cl 17.90





## SAKE 日本酒

Highly aromatic and complex sakes can be savored like wine:  
Here is a selection of sakes, starting with Dassai, a brewery  
that is popular around the world.

### Dassai – 45

*Junmai Daiginjō / rice-polishing ratio 45 % / 16 % ABV*

A fruity and mild sake, with an aroma of fresh Muscat grapes and notes of white wine  
with low acidity. It is light in the body, with a fine finish, smooth and exquisite

0.30 l 39.00

0.72 l 75.00

### Dassai – 23

*Junmai Daiginjō / rice-polishing ratio 23 % / 16 % ABV*

World-renowned for its ultra-high rice polishing ratio, this sake delights  
with its delicate and sophisticated fruity aromas. Its complex flavors,  
with gentle sweetness and a lively acidity, are held in high esteem  
by both wine and sake connoisseurs

0.30 l 68.00

0.72 l 150.00

### Nagurayama – Yokikana Master's Touch

*Junmai Ginjō / rice-polishing ratio 50 % / 16 % ABV*

Outstanding example of one of those wonderfully aromatic sakes  
Fukushima Prefecture is famous for. Distinct initial sweetness,  
clean and balanced on the palate, with a subtle finish

0.72 l 68.00

### Amabuki – Sky Wind

*Daiginjō / rice-polishing ratio 40 % / 16 % ABV*

Aromatic sake, brewed with flower yeast cultivated from abelia blossoms.  
It has a creamy texture with notes of peach and white melon, fine acidity  
and a long finish. A well-balanced, elegant sake from Saga Prefecture

0.72 l 78.00



## SAKE 日本酒

These are our top recommendations so you can find your perfect sake match.  
A must-try is namazake, which literally means raw, unpasteurized sake,  
which tastes like it is served at the brewery.

### Masumi – Kuro

*Junmai Ginjō / rice-polishing ratio 55 % / 16 % ABV*

It offers a fresh aroma, a clean palate, with delicate notes of apple and banana,  
and a dry umami finish. It pairs well with shellfish and tempura

0.30 l 39.00

0.72 l 74.00

### Shinsen – Umakuchi

*Junmai Ginjō / rice-polishing ratio 60 % / 16 % ABV*

Full-bodied, sweet sake, which is rich in umami and malt notes, with a dry finish.  
It appeals equally to those connoisseurs who usually prefer dry sake.  
This is thanks to a method called yodangake, whereby mochi rice  
is added to the mash at the final stage of fermentation

0.30 l 39.00

0.72 l 75.00

### Zaku – Impression H

RECOMMENDATION

*Junmai Genshu / rice-polishing ratio 60 % / 16 % ABV*

Very special sake, which has all the freshness of namazake sake.  
Bottle-fermented, the sake, upon opening, boasts fresh sweet fruit flavors  
with a touch of effervescence. Incredibly juicy and full-bodied on the palate

0.72 l 85.00

### Noguchi Naohiko – Muroka Nama Genshu

*Honjōzō / rice-polishing ratio 60 % / 19 % ABV*

Unfiltered, undiluted namazake by the legendary brewmaster.  
Complex, full-bodied, with a bouquet of aromas, including apple,  
pear, citrus, as well as savory cheese and cooked rice

0.72 l 93.00

## SAKE 日本酒

*Founded in 1647, Kamoshibito Kuheiji is unique among sake breweries as it cultivates its own rice, making each sake truly hand-crafted from start to finish. The sakes from Kuheiji impress with their fruity tastes and gorgeous aromas. These excellent sakes are a must-try indeed.*

### Kuheiji – Eau du Désir

*Junmai Daiginjō / rice-polishing ratio 50 % / 15 % ABV*

Adopted by three-star Michelin restaurants in Paris, Eau du Désir presents the ultimate charm of sake. On the nose, notes of white pepper and white peach. With its soft acidity and hints of minerality, it is very elegant, textural, and balanced, almost reminiscent of a wine

0.72 l | 85.00

### Kuheiji – Kanochi

*Junmai Daiginjō / rice-polishing ratio 40 % / 16 % ABV*

Uncharacteristic of a Junmai Daiginjō, it displays wonderfully lively and fruity aromas, with notes of pineapple, white flowers, minerality and a subtle astringency like grapefruit.

The mild sweetness is balanced out with a nuanced and accentuated palate and a long finish. An impressively full-bodied sake

0.72 l | 109.00

### Kuheiji – Betsu Atsurae

*Junmai Daiginjō / rice-polishing ratio 35 % / 15 % ABV*

Betsu Atsurae is the flagship of our Kuheiji sakes. It features an exciting spectrum of complexity that carries across the palate. The first impression of fresh minerality and green apple gradually gives way to warm aromas of steamed rice with spicy notes of white pepper and anise. Slightly creamy texture with a pleasant mouthfeel

0.72 l | 139.00



## SAKE 日本酒

*Katsuyama Brewery was established in 1688 in Sendai city, Miyagi Prefecture, to brew a top-class sake exclusively for the feudal lords of the Sendai Domain. Its name translates as Mount Victory. An award-winning brewery, Katsuyama adheres to extraordinarily high quality standards and uses only very gentle spring water.*

### Katsuyama – En

*Tokubetsu Junmai / rice-polishing ratio 55 % / 15 % ABV*

Premium Junmai, which features a rich flavor of concentrated sweetness and umami, as well as powerful and rich notes of cooked rice. We recommend moderate warming

0.72 l | 65.00

### Katsuyama – Lei

*Junmai Ginjō / rice-polishing ratio 55 % / 12 % ABV*

Splendid, one-of-a-kind sake, with notes of pear and Japanese honeydew melon, offering a rich umami taste and fine sweetness. Ideal for pairing with meat and sweet dishes. Also a delicious aperitif

0.72 l | 89.00

### Katsuyama – Den

*Junmai Daiginjō / rice-polishing ratio 35 % / 16 % ABV*

Like a great white wine, this medium-dry sake combines the complexity of a Burgundy and the aromas of a Condrieu. Its intricate structure and finesse make it a special experience

0.72 l | 169.00

### Katsuyama – Gen

*Junmai Daiginjō / rice-polishing ratio 50 % / 15 % ABV*

Reminiscent of pourriture noble (noble rot) wines like Château d'Yquem, its intricate sweetness and complex aromas with an umami richness make for an inimitable sake

0.50 l | 175.00

BY THE  
GLASS  
6 cl 8.90  
15 cl 21.80



SAKE 日本酒

A selection of mild sakes from microbreweries located in four different prefectures and regions of Japan. All of them have been in operation for more than one hundred years. Uchigasaki Shuzō was founded even earlier, in 1661.

Suigei – Ginrei Junmai Ginjō

Junmai Ginjō / rice-polishing ratio 50 % / 16 % ABV

Suigei’s leading pure rice premium sake with a subtle fragrance and fresh aftertaste. It pairs perfectly with any dish. Suigei (Drunken Whale) is named after a warlord in Kōchi Prefecture in the Edo period, who loved eating and drinking. Very popular in Japan

0.72 l 55.00

RECOMMENDATION

Hōyō – Kura no Hana

Junmai Daiginjō / rice-polishing ratio 45 % / 15 % ABV

Made from a specialty rice grown only in Miyagi Prefecture, Kura no Hana is airily light, with notes of star anise, a delicate sweetness and finesse. Can be sipped as an aperitif, too

0.50 l 59.00

Hōyō – Sawayaka Junmai Summer Breeze

Junmai / rice-polishing ratio 60 % / 15 % ABV.

It has a bright, juicy aroma, with a soft tangerine note, balanced out by rice sweetness. This Junmai is made by Uchigasaki, the oldest brewery in Miyagi Prefecture

0.72 l 62.00

Yūho – „Happy Rice“

Junmai / rice-polishing ratio 50 % / 15.8 % ABV

Rich in texture and plentiful flavors, it has notes of cooked rice, cereals, yogurt, tangerine and raisin. Modern-style sake by an experimental brewery, which has been bottle-aged for twelve months, resulting in a bold umami richness.

Pairs well with shio karaage or tonteki

0.72 l 68.00



SAKE 日本酒

Japanese sake can be enjoyed at a variety of temperatures, ranging from 0°C to around 50°C. Warming sake – the right way – can bring out complex flavors that are indiscernible at chillier temperatures. We recommend these full-bodied sakes that can also be sipped warm.

Chōryō – Yoshinosugi no Tarusake

Futsūshu / rice-polishing ratio 70 % / 15-16 % ABV

Iconic, cedar-aged sake, with supple, herbal, floral, nutty notes which do not hide its cedar aromas and flavors. For connoisseurs this is an all-time favorite. We serve it in the Yukanki, a traditional Japanese sake warmer

0.15 l 9.80

Kamoizumi – Autumn Elixir

Junmai Daiginjō / rice-polishing ratio 50 % / 16 % ABV

With delicate notes of ume plum, shiitake, and autumn leaves, this easy-to-drink Junmai Daiginjō has just the right balance of astringency and robust texture, softness and sweetness

0.50 l 64.00

Denshin – Earth

Honjōzō / rice-polishing ratio 65 % / 16 % ABV

As befits this label, this sake has an earthy, nutty, rice mash character with notes of tangerine. It pairs well with tempura dishes and fatty toro, especially when warmed

0.72 l 48.00

Tengumai – Yamahai Junmai

Junmai / rice-polishing ratio 60 % / 16 % ABV.

A bold, almost wild, but very smooth, earthy sake

0.72 l 59.00

Daishichi – Junmai Kimoto

Junmai Kimoto / rice-polishing ratio 65 % / 15 % ABV

Employing the traditional but painstaking Kimoto brewing technique (live yeast starter mash) results in a sake with a smooth dry character and a lively acidity

0.72 l 65.00





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

*You'd be forgiven for thinking that whisky is a Japanese invention, given the many medals and awards Japanese distillers have won in recent years.*

*As a result, the demand for Japanese whisky among connoisseurs has soared, and many of the whiskies we serve are now hard to get.*

*We have a fine whisky selection, including quite a number of rarities, which we serve in a nosing glass without ice, or, on request, in a tumbler on ice. We recommend you taste whisky in a 4 cl measure in a nosing glass, as its bulbous shape creates a large surface for the whisky to develop its aroma.*

*Although it is a personal preference, adding a couple of drops of water to your glass will improve and enhance the taste. However, with some cask strength – also known as barrel proof – bottlings reaching above 50% ABV, a splash of water can help it taste less intense.*

[www.sushiya.de/whisky](http://www.sushiya.de/whisky)

## WHISKY ウィスキー

*Below is a list of whiskies which are currently in our collection.  
In fact, we refresh our supply on a regular basis and we are very happy  
to take in requests.*

### **White Oak Distillery – Akashi 3 years in a sake cask**

*Single Malt / 50 % ABV*

From Japan's oldest and smallest distillery, this single malt was matured in ex-sake casks and bottled in 2018, which provides a sweet and fruity profile. Full-bodied palate with deep sweetness, malt and a very light peat. Medium to long finish

4 cl 22.00

2 cl 13.00

### **White Oak Distillery – Akashi 8 years in a sherry butt**

*Single Malt / 50 % ABV*

This 8-year-old single malt was matured in first-fill sherry cask from Spain. Intense, with notes of vanilla, wood, and dried fruits. This is a limited bottling (721 in total), of which only a few bottles have made it to Europe

4 cl 26.00

2 cl 16.00

**RARITY**

### **Toyo Jōzō – J.B.A. Byron 1967**

*Blended Malt / 42 % ABV*

Extremely rare whisky, distilled in 1957 and blended in 1967.

Its taste is unique but interesting

4 cl 18.00

2 cl 12.00

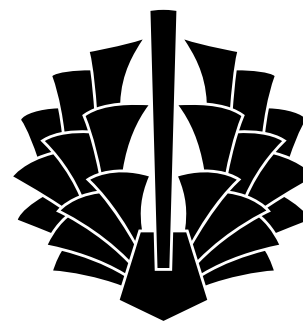
### **Highball ハイボール**

The perfect whisky highball is mixed with soda water, ice and a touch of lemon. This may seem like a straightforward libation, but the Highball is a Japanese cocktail that is all about the whisky – and the ideal number of stirs. We make sure we count them at each stage

0.30 l 9.20



角瓶



## WHISKY ウィスキー

*Masataka Taketsuru is revered as the “father of Japanese whisky”. Having studied chemistry at the University of Glasgow and apprenticed at three distilleries (1918–1920), he founded his own distilling company, 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*

Like a classic single malt, this whisky is made from 100% malted barley and distilled in Coffey stills at the Miyagikyo distillery. It has a fruity and piquant aroma with clear citrus notes. Sweet and very easy-going

4 cl 12.00

2 cl 8.00

### **Nikka – Coffey Grain**

*Coffey Grain / 45 % ABV*

First released in 2012, Coffey Grain is made from corn and distilled in Coffey stills. A fruity whisky with spicy-sweet approaches and notes of vanilla and coconut

4 cl 12.00

2 cl 8.00

### **Nikka – Taketsuru 17**

*Blended Malt / 43 % ABV*

With a large proportion of malts matured in ex-sherry casks, the Taketsuru 17-year-old delivers sophisticated, mature aromas, with round notes of wood, malt, and light peat. This bottling was voted the world's best pure malt whisky three times

4 cl 26.00

2 cl 15.00

**RECOMMENDATION**

*If you are a whisky enthusiast, sansaro is proud to offer an unforgettable whisky tasting experience. Come join us for an evening of fun and insight as we explore the world of Japanese whisky. To find out more, please visit*

[www.sushiya.de/events](http://www.sushiya.de/events)



# WHISKY ウィスキー

*Ichiro Akuto's single malts have been winning rave reviews from the global whisky cognoscenti. He comes from a family (21<sup>st</sup> generation) of successful sake brewers. His first Blended Malts were vatted from old stocks of the Hanyu distillery (closed in 2000), which used to be owned by his grandfather.*

## **Ichiro's Malt – Wine Wood Reserve**

*Blended Malt / 46 % ABV*

Matured in French oak casks that contained Japanese red wine, with notes of candied apple and honey. A round and characterful whisky, winner of the World Whiskies Awards 2012

4 cl 18.00

2 cl 12.00

## **Ichiro's Malt – MWR (Mizunara Wood Reserve)**

*Blended Malt / 46 % ABV*

A vatting of Hanyu, Chichibu and other world whiskies, which was matured in Japanese oak casks (mizunara). This mild and fruity Blended Malt is easy to drink.

Winner of the World Whiskies Awards 2008 and 2010

4 cl 22.00

2 cl 14.00

## **Ichiro's Malt – Double Distilleries**

*Blended Malt / 46 % ABV*

Winner of the World Whiskies Awards 2009 in the category Best Non Scotch Blend.

Composed of whiskies from his own Chichibu distillery and Hanyu stock, they don't get much more exclusive than that. Sweet and rounded, with a fruity hint of honeysuckle and apple on the nose, with oak flavors, cinnamon, nutmeg and liquorice on the palate and a dry finish

4 cl 18.00

2 cl 12.00



## WHISKY ウィスキー

*Ichirō Akuto started distilling at his newly constructed Chichibu distillery in Saitama Prefecture in 2008, where temperature fluctuations increase the angel's share of his whiskies, speeding up maturation. He is committed to handcrafting great whiskies with the best ingredients.*

### **Chichibu – The Floor Malted 2012**

*Single Malt / Bourbon Barrel / 50.5 % ABV*

Distilled from traditionally malted barley, with a rich cereal character and a bouquet of fruity aromas. An unusually soft and mild whisky for a Chichibu.

A good introduction to the world of Chichibu single malts

4 cl 18.00

2 cl 12.00

**RARITY**

### **Chichibu – Port Pipe Limited Edition 2015**

*Single Malt Lightly Peated / Quarter Cask, Port Pipe / 60 % ABV*

Made from barley malt from Germany and clear Chichibu water from the Arakawa River in Saitama Prefecture.

Matured in port wine casks, concentrated fruit aroma, full-bodied sweetness, complex, persistent finish

4 cl 29.00

2 cl 18.00

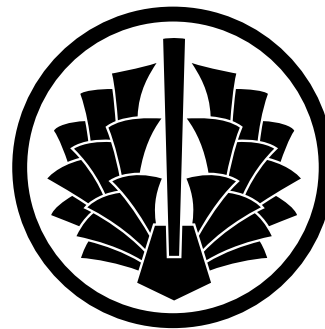
### **Chichibu – On The Way 2013**

*Single Malt / Bourbon Barrel, Mizunara / 50.5 % ABV*

Matured in first-fill and refill bourbon casks and finished in mizunara casks, it delivers aromas of peppermint and anise and a long pleasant finish with oak and fruits

4 cl 21.00

2 cl 13.00



## WHISKY ウィスキー

*Chichibu's whiskies display a maturity and perfection which belie their young age. Coveted by connoisseurs the world over, they sell out in record time.*

### **Chichibu – The Peated Cask Strength 2013**

*Single Malt / 62.5 % ABV*

A three-year-old heavily peated whisky, which is as interesting as it is unusual. Bottled at a respectable cask strength, it displays an impressive clarity, with a fantastic nose full of smoke and citrus, and a great malt backbone. Reminiscent of a southern Islay malt, it is considered one of the Superstar Whiskies

4 cl 25.00

2 cl 15.00

### **Chichibu – IPA Cask Finish 2017**

*Single Malt / 57.5 % ABV*

Finished for two years in casks, which had previously been used to mature an Imperial IPA (India Pale Ale) by the Japanese craft brewer Shiga Kogen, this is an instance of perfect cask symbiosis. There is an immediate and pronounced hoppiness, joined by notes of citrus. Sweet but complex flavors, which are rebalanced when adding a few drops of water

4 cl 28.00

2 cl 16.00

### **Chichibu – The First 2011**

**RARITY**

*Single Malt / Bourbon Barrel, Mizunara / 61.8 % ABV*

Fragrant and flowery on the nose, it becomes creamy and powerful on the palate. The only hint of the cask strength is a bit of peppery heat burn in the background. The first official whisky from Chichibu arrived with a bang and immediately became a collectors' item

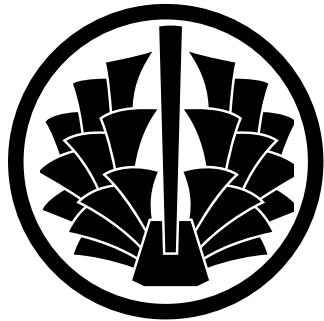
4 cl 36.00

2 cl 24.00



## WHISKY ウィスキー

*Shinjiro Torii started constructing Japan's first malt whisky distillery, Yamazaki, in 1923 on the outskirts of Japan's ancient capital, Kyoto. In recent years, Yamazaki has won so many awards that it is regarded as synonymous with the best whiskies in the world.*



### **Suntory Yamazaki – Yamazaki 12**

*Single Malt / 43 % ABV*

Yamazaki 12 year old offers a great taste of tradition, coupled with sophistication and complexity. Having matured in three different cask types – American, Spanish and Japanese oak – it boasts a particularly delicate and mild flavor. Multi-layered, dry, with fruit and mizunara aromas

4 cl 18.00

2 cl 12.00

### **Suntory Yamazaki – Yamazaki Puncheon**

*Single Malt / 48 % ABV*

Japanese whisky with a Scottish character, matured in the larger, Suntory-coopered puncheon casks (480 l), which allow the maturing process to move at a slow pace. The puncheon is an essential ingredient that gives Yamazaki single malt its unique balance of sweet flavor and deep, rich aromas

4 cl 32.00

2 cl 20.00

**RARITY**

### **Suntory Yamazaki – Yamazaki 18**

*Single Malt Sherry Cask / 43 % ABV*

Award-winning, extremely rare whisky, with a rich and complex flavor that is both sweet and dry. Fruit and floral notes on the nose, with a hint of oak.

The palate is sweet and creamy, and the finish long without bitterness

4 cl 80.00

2 cl 45.00



## WHISKY ウィスキー

*Suntory's mountain forest distillery, Hakushu, was established in 1973, nestling deep in the Japanese Alps. The whiskies are considered complex and are famous for being creamy and fresh, combined with a subtle smokiness.*

### **Suntory Royal SR**

*Blended Malt / 43 % ABV*

Probably bottled in the 1980s, this whisky is a rarity indeed.

Extremely smooth, slightly sweet with a beautiful aroma

4 cl 13.00

2 cl 8.00

### **Suntory Hakushu – Hakushu 12**

**RECOMMENDATION**

*Single Malt / 43 % ABV*

Hailing from the Hakushu distillery, this single malt bursts with fruity and sweet notes of pear, mint and kiwi.

Long and lingering finish with faint smoke

4 cl 18.00

2 cl 12.00

### **Suntory Hakushu – Hakushu 18**

**RARITY**

*Single Malt / 43 % ABV*

Gold medal-winning whisky, with fine aromas of pear and mint on the nose, followed by mango and jasmine on the palate.

Long, pleasantly smoky finish

4 cl 60.00

2 cl 35.00



## JAPANESE SPIRITS

*Japanese gins have become such a ubiquitous sight in bars across the world that it's difficult to remember the country only began producing gins in 2016. Above all traditional shōchū distilleries are invigorating the gin category with launches that explore native botanicals and alternate spirits bases.*

*For spirits enthusiasts, Japanese gin offers much to be excited about. We have selected a diverse range of many rare and little-known gins, which provide an innovative twist on the juniper-driven liquor.*

*Our list also features classic Japanese shōchū, vodka, sake liqueurs and, last but not least, some great fruit brandies from a local craft distillery in Munich.*

## GIN ジン

*If gin is not typically something you would consider the natural partner of raw fish, get ready to have your expectations turned upside down. Our chefs have been experimenting with gin flavor pairings for several years now and they declared it a match.*

### **Cosmic Spirits – Sakura London Dry Gin**

*Gin / Munich / 44 % ABV*

Cherry blossom and fermented cherry leaves are the main botanicals in this uniquely aromatic gin from the Munich-based distillery. Delicately fruity with refreshing yuzu citrus notes and a spicy shansho pepper twist. Exclusive, unfiltered small batch of 90 bottles

4 cl 8.80

### **Masahiro – Okinawa Gin**

*Gin / Okinawa / 47 % ABV*

Famed for its awamori sake, Masahiro also produces an original gin which perfectly matches the tropical Okinawan climate. To bring the island's flavors to the fore, Masahiro uses botanicals, including gōyā (Okinawan bitter melon), shikuwāsā (Okinawan citrus) and sansho pepper

4 cl 8.40

### **Kyōya Shuzō – Yuzu Premium Gin**

*Gin / Miyazaki / 47 % ABV*

Using its own Kameshizuku sweet potato shochu as a base and a selection of botanicals including yuzu, hyūganatsu citrus fruits, juniper and sansho pepper, this small batch gin is a fruity and zesty sipper that works well neat or mixed with tonic water

4 cl 9.90

### **Kyōya Shuzō – Hinata Premium Gin**

*Gin / Miyazaki / 47 % ABV*

Kyōya Shuzo's second offering, Hinata, comes with an abundance of flavor. To complement the piney notes of juniper, botanical extracts of kumquat, hebes and hyūganatsu citrus were added. Chamomile and cardamom come through in the afterglow. This highly unique, small batch gin delights with its strong floral notes

4 cl 9.90



## GIN ジン

*We serve our gin in a nosing glass, but on request and at an additional cost also as gin and soda, the Japanese way, or as a gin and tonic.*

### **Komasa – Sakurajima Komikan Gin**

*Gin / Hioki / 45 % ABV.*

This gin hails from Kagoshima, home to both the Komasa Gin Distillery and a tiny type of local mandarin orange, called the Sakurajima komikan, which grows in the soils of the Sakurajima volcano. Crafted with generous amounts of these fragrant oranges, this bright, gentle spirit truly shines with fresh notes of citrus

4 cl 9.90

### **Komasa Gin – Hōjicha Gin**

*Gin / Hioki / 45 % ABV*

Another original gin by Komasa, Hōjicha is produced on a base of shōchū, roasted hojicha (green tea) leaves and coriander. Roasting the green tea means that the caffeine bitterness is eliminated, making for a more aromatic, mellow flavor. It displays notes of roasted coffee, chocolate, citrus and green tea, leading into a touch of sweetness and a fragrant, woody finish

4 cl 9.90

### **Yōmeishu Seizō Craft Gin – Kanoshizuku**

*Gin / Nagano / 37.5 % ABV*

Herbal liqueur maker Yomeishu dates its history back to 1602. Made with 11 botanicals and a focus on aromatic kuromoji (lindera umbellata or spicebush), this light and mild gin has herbal and citrus notes on the nose. The palate is animated by very subtle notes of citrus and the imprint of kuromoji.

The finish is persistent, both round and spicy

4 cl 7.80



## SHŌCHŪ 焼酎

*Shōchū is not as aromatic or complex as sake, as shochu is distilled and sake is brewed, which leads to a higher alcohol content. It is typically distilled from rice, barley, sweet potato, barley, 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 varieties / 20–40 % ABV*

Typical varieties are Mugi-Shōchū (made from barley), Kome-Shōchū (made from rice) and Imo-Shōchū (made from sweet potato). We also occasionally stock other unusual varieties and serve them by the glass.

Please ask our staff for advice –  
or simply choose a bottle if you like the label.

4 cl 7.90

### Shōchū Tasting Flight

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

3 Shōchū in a glass à 4 cl 18.00

3 Shōchū in a flask à 10 cl 38.90

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*

Twice-distilled vodka made from Japanese rice and filtered through bamboo charcoal. The resulting liquid's taste profile is clean, soft and smooth with a sweet rice flavor

4 cl 7.60

### Amabuki Apollon

*Sake liqueur / 9 % ABV*

Harmonious interplay of mild sake and the fruity presence of Japanese plums and blood oranges –  
a gentle and slightly sweet digestif

4 cl 5.90

### Kamoizumi Umesu

*Sake liqueur / 11 % ABV*

A wonderfully light liqueur, made from organic plums and junmai sake, with notes of ripe plum and minerality, served neat and chilled

4 cl 6.50

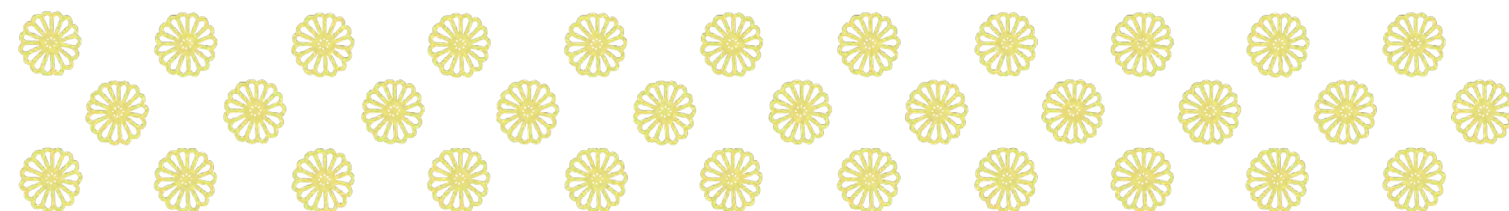
### Kyōto Yuzu Likör

*Sake liqueur / 7 % ABV*

A blend of hand-pressed Japanese yuzu juice and Junmai sake, brewed with the renowned water of Fushimi in Kyōto.

It has a delightful aroma, combining a refreshing sweetness and the rich flavor of natural yuzu juice

4 cl 6.70



## DIGESTIF & SPIRIT 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) 42 % ABV**

Freshly picked Willamette raspberries from Bavaria, which are gently distilled after a short maceration time, result in a brandy with delicate notes of light and dark berries on the nose, a fine spiciness on the palate and a persistent finish  
2 cl 11.00

### **Cosmic Spirits – Blutorangen Geist (Blood Orange) 42.3 % ABV**

Freshly harvested Moro oranges from an organic orchard on the slopes of Sicily's Mount Etna were carefully processed and distilled by hand to produce this noble spirit with strong notes of fragrant oranges  
2 cl 12.00

### **Cosmic Spirits – Yuzu Geist 41 % ABV**

A exclusive collaboration: We sourced aromatic Japanese yuzu, which are grown by the organic farmer Yasuaki Taruwaki on the mountains of Kawane in Shizuoka Prefecture, and Cosmic Spirits turned them into a unique yuzu brandy, only for SUSHIYA  
2 cl 16.00

*For more information on this collaboration, please visit  
[www.sushiya.de/yuzu-geist](http://www.sushiya.de/yuzu-geist)*

ミュンヘンにあるコスミック・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はコスミック・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。詳細はコスミック・スピリッツ社ウェブサイトにて  
—— [www.cosmic-spirits.de](http://www.cosmic-spirits.de)



# 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

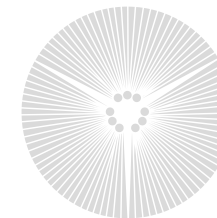
3.60

### Espresso macchiato

3.90

### Cappuccino

4.20



# YOROSHIKU ONEGAISHIMASU

*roughly translates to "Please remember us well!".*

We look forward to seeing you again  
and we hope to hear from you:

[www.sushiya.de/follow](http://www.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。



*We are certified organic by the inspection body DE-ÖKO-006.*

[www.sushiya.de](http://www.sushiya.de)

*Last updated May 2023 – Menu subject to change based upon availability –  
Prices subject to change without notice*

