NIGIRI

Nigiri are oval-shaped rice balls topped with a slice of fish or another topping. A touch of wasabi between the rice and fish not only adds a subtle flavour, but also helps keep the topping in place. Traditionally, only the fish side of the nigiri is dipped into soy sauce.

HAMACHI*	3.50 €
SALMON*	3.50 €
TUNA*	3.80 €
COOKED RED PRAWN	3.80 €
SCALLOP*	4.70 €
YELLOW RADISH	3.10 €
CUCUMBER · PONZU · LEMONGRASS	3.50 €

SASHIMI

Sashimi consists of thinly sliced pieces of premium fish fillet, served simply to highlight their pure, authentic flavour. As with nigiri, each type of sashimi is named after the fish used.

HAMACHI*	3.50 €
SALMON*	3.50 €
TUNA*	3.80 €
COOKED RED PRAWN	3.80 €
SCALLOP*	4.70 €

SASHIMI SPECIAL

Our sashimi creations bring together traditional Japanese cuisine and Tim Raue's innovative twist. The finest fish and unexpected flavours come together in a unique taste experience that perfectly balances purity and creativity.

SPICY TUNA TARTARE*

Chilli sauce · Spring onion ·
Sweet and sour red onion · Coriander — 8.20 €

FLAMED HAMACHI*

Ponzu sauce · Spring onion oil ·
Radish · Ginger · Jalapeño — 8.90 €

SALMON CEVICHE*

Ginger · Citrus · Sweet potato ·
Sweetcorn · Crispy onions · Coriander — 8.90 €

SCALLOP TATAKI*

Truffle mayonnaise · Water chestnut ·
Spring onion oil — 12.50 €

COLD SOBA NOODLES

Wasabi crème fraîche · Apple ·
Spring onion · Ginger — 7.90 €

COLD SOBA NOODLES WITH CAVIAR

Wasabi crème fraîche · Apple ·
Spring onion · Ginger · Caviar* — 10.90 €

SUSHI VARIATIONS BY Tim Raue

We are delighted to offer our sushi menu until 23:00.

INSIDE-OUT ROLLS

The inside-out roll, also known as a California roll or ura-maki, is a distinctive sushi variation. Here, the fish and vegetables are wrapped in a sheet of nori, while the sushi rice is on the outside. The rice is often finished with ingredients such as coriander, sesame or caviar, giving the roll its own special character.

TOKYO

Tuna tartare* · Cucumber · Ginger ·
Wasabi mayonnaise · Crispy rice 7.90 €

OSAKA

Flame-seared salmon* ·
Radish · Spring onion · Ginger · Cream cheese 8.40 €

SAPPORO

Prawn · Shichimi Togarashi ·
Tomato · Mayonnaise · Ginger · Coriander 8.40 €

HOKKAIDO

Scallop* · Radish ·
Truffle mayonnaise · Enoki 12.50 €

KYUSHU

Beetroot · Ginger · Wasabi cream cheese 8.40 €

NAGOYA

Fried cauliflower · Ginger ·
Miso mayonnaise · Lime 8.40 €

HOME-STYLE SUSHI

In Japan, sushi is not only rolled, but also presented in many other creative ways. At home, raw fish is often enjoyed on a bed of rice, refined with a variety of fresh ingredients.

SALMON*

Shoyu · Spicy mayonnaise · Citrus ·
Coriander · Ginger · Tobiko* 8.90 €

HAMACHI*

Wasabi crème fraîche · Apple ·
Spring onion · Ginger · Caviar* 12.50 €

All dishes marked with this symbol are vegetarian.

All dishes marked with this symbol are vegan.

* These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

JAPANESE PIZZAS

Crispy fried puff pastry base topped with chilled ingredients.
A classic from our restaurant Hanami - By Tim Raue.

TUNA*

Wasabi mayonnaise · Yellow
radish · Coriander 11.90 €

SALMON*

Flame-seared · Spicy mayonnaise ·
Ginger · Pumpkin · Coriander 11.50 €

TIM RAUE'S WASABI PRAWN

An aromatic and textural rollercoaster on the palate.
A signature dish from our restaurant Hanami - By Tim Raue.

RED PRAWN*

Wasabi mayonnaise · Mango · Ginger ·
Carrot · Coriander · Rice crunch 12.50 €