



## Tanöshi Aperitif

### *Soto Shen Shu*

Soto Sake | Routin Rouge | Pampelle  
stirred with sushi rice  
17 €

### *Soto Sour*

Soto Sake | lemon juice  
sugar syrup  
15 €

### *Yuzukro*

Roku Gin  
'Yuzuka' yuzu lemonade  
12,50 €





## Tanöshi Drinks

**Kirin Ichiban**  
japanese beer  
0,33l 5 €

**Asahi Bier**  
japanese beer | `dry`  
0,33l 5 €

## Sake

**Soto Sake**  
Sake  
50% polished  
5cl 9,50 €  
0,3l 45 €

**Dewazakura**  
Sake | Ginjo  
50% polished  
5cl 10 €  
0,3l 52 €

**Hatsumago**  
Sake | Junmai  
60% polished  
5cl 9,50 €  
0,3l 45 €

## Spirits

Suntory Yamazaki Distiller's Reserve	4cl	24,60 €
Suntory Yamazaki 12 years	4cl	33,40 €
Suntory Yamazaki 18 years	4cl	102,80 €
Suntory Yamazaki Islay Peated	4cl	113,10 €
Suntory Hibiki	4cl	24,30 €

Roku Japanese Craft Gin	4cl	10,20 €
Suntory Haku Vodka	4cl	11,70 €

Thomas Henry + 4,20 €  
Tonic Water | Bitter Lemon | Cherry Blossom | Mystic Mango

`Yuzuka` yuzu lemonade 0,33l + 4,90 €





## Vorspeisen

**Wakame salad**  
**Edamame | Sesame**  
gluten/wheat | sesame | soy | 1,2,4,12  
**6,50 €**

**Spicy Miso Shake**  
**Herb salad**  
**Tobikko | Sesame**  
fish | gluten/wheat | sesame | soy 1,2,12  
**23 €**

**Miso soup**  
**Tofu or Wagyu Entrecôte**  
**Wakame | Shiitake | Negi**  
gluten/wheat | sesame | soy | 1,2,12  
**12,50 € | 20,00 €**

**Maguro Tartare**  
**Avocado | Ikura | Negi**  
**Truffle mayonnaise**  
**Sesame**  
fish | gluten/wheat | sesame | soy 1,2,12  
**25 €**

**Tanōshi Sashimi Selection**  
**Maguro | Shake | Hamachi | Akauo | Suzuki | Tai**  
**Ikura | Wakame | Radish | Salicorn | Sesame**  
fish | gluten/wheat | sesame | soy | 1,12  
**40 €**





## Omakase

Coconut Miso soup  
Shake | Wakame | Spring onion

/

Maguro Don  
Ikura | Ponzu

/

Flambéed Wagyu Nigiri  
Sturgeon caviar

/

Hotate Aburi  
Cheese | Truffle

/

Otoro Oshi Sushi

/

Dessert

fish | gluten/wheat | molluscs | sesame | soy | 1,2,4,12

The menu is served in 6 courses.  
129 € per person

You can enjoy the menu daily from 6 pm onwards..





## Chefs Choice

89 € per person

## Vegetarian Chefs Choice

60 € per person

On the recommendation of  
our Sushi Master Supachai Tomsoongnoen  
we serve our sushi selection  
including a starter and dessert.





## Nigiri

2 pieces each

Wagyu flambéed	15 €
Otoro	13 €
Maguro	11 €
Hamachi	11 €
Unagi	11 €
Shake	11 €
Akayu	11 €
Ikura	11 €
Tobikko	8 €
Suzuki	8 €
Tai	8 €
Tako	8 €
Hotate	8 €
Ebi	8 €

fisch | gluten/wheat | molluscs | sesame | soy | 1,12





## Ura Maki

8 pieces each

Wagyu   Spicy Maguro Ikura   Avocado   Sesame	38 €
Otoro   Spicy Maguro Ikura   Panpukin   Sesame	38 €
Unagi   Störkaviar Trüffel   Avocado   Sesame	38 €
Spicy Maguro   Ikura   Avocado Takuan   Sesame	30 €
Spicy Maguro   Shake   Avocado Tobikko   Tomate   Sesame	30 €
Maguro   Tobikko   Cucumber   Sesame	19 €
Spicy Maguro   Tobikko   Mango   Sesame	19 €
Shake   Tobikko   Avocado   Sesame	19 €
Shake   Tobikko   Panpukin   Sesame	19 €

fisch | gluten/wheat | milk | sesame | soy | 1,2,4,12

### Bejitarian Ura Maki 8 pieces each

Avocado   Shiitake   Sesame	14 €
Cucumber   Mekyllabetsu   Sesame	14 €
Panpukin   Ninjin   Sesame	14 €

gluten/wheat | milk | sesame | soy | 1,2,4,12





## Futo Maki

6 pieces each

Maguro | Avocado | Cucumber  
Tobikko | Sesame 18 €

Spicy Maguro | Avocado | Tomato  
Tobikko | Sesame 18 €

Shake | Ninjin | Cucumber  
Tobikko | Sesame 18 €

Unagi | Cucumber | Takuan  
Tobikko | Sesame 18 €

Ebi | Avocado | Cucumber  
Tobikko | Sesame 18 €

fisch | gluten/wheat | milk | sesame | soy | 1,2,4,12

### **Bejitarian Futo Maki** 6 pieces each

Avocado | Sesame 13 €

Cucumber | Sesame 13 €

Panpukin | Sesame 13 €

gluten/wheat | milk | sesame | soy | 1,2,4,12





## Hoso Maki

6 pieces each

Maguro	11 €
Spicy Maguro	11 €
Unagi	11 €
Shake	10 €
Hotate	10 €
Tako	10 €

fish | molluscs | sesame | soy | 1,2,4,12

### **Bejitarian Hoso Maki** 6 pieces each

Avocado	8 €
Cucumber	8 €
Panpukin	8 €

sesame | soy | 1,2,4,12

*Straight from the root*

freshly grated wasabi  
+ 9,00 €





## Sushi Plates

No. 1

Ura Maki | Wagyu | Spicy Maguro  
Ikura | Avocado | Sesame  
Shake Nigiri | Hosonaki Avocado

fish | gluten/wheat | sesame | soy | 1,2,4,12

55,00 €

No. 2

Ura Maki | Shake | Avocado  
Tobiko | Sesame  
Maguro Nigiri | Hosonaki Panpukin

fish | gluten/wheat | sesame | soy | 1,2,4,12

36,00 €

No. 3

Ura Maki | Spicy Maguro | Mango  
Tobiko | Sesame  
Unagi | Hosonaki Cucumber

fish | gluten/wheat | sesame | soy | 1,2,4,12

36,00 €

## Dessert

Matcha ice cream  
Sake honey

9 €

Mochi  
Fruit

9 €

milk | soy | 1,2





## Legend

### Sushi types

Nigiri	hand-formed sushi rice topped with sashimi
Hoso Maki	thin sushi roll, with half a nori sheet
Ura Maki	classic inside-out roll
Futo Maki	big sushi roll, with a whole nori sheet

### Japanische Begriffe & Zutaten

Akaiuo	Redfish
Bejitarian	Vegetarian
Ebi	Prawns
Hamachi	Yellowtail mackerel
Hotate	Scallop
Ikura	Salmon roe
Maguro	Bluefin tuna
Mekyabetsu	Brussels sprouts
Negi	Spring onions
Ninjin	Carrot
Otoro	Bluefin tuna belly meat
Panpukin	Pumpkin
Shake	Salmon
Suzuki	Sea bass
Tai	Sea bream
Tako	Octopus
Takuan	Pickled radish
Tobikko	Flyfish caviar
Unagi	Grilled eel





For the sake of form, we would like to point out that despite the utmost care in the preparation of our dishes, all dishes may contain traces of all allergens. Furthermore we would like to point out that wines and the resulting products may contain traces of sulphur, histamine and eggs.

#### Legend of additives

1 with preservative | 2 with colouring agent | 3 with antioxidant  
4 with sweetener saccharin | 5 with sweetener cyclamate  
6 with sweetener aspartame, contain. phenylalanine source  
7 with sweetener acesulfame | 8 with phosphate | 9 sulphurised  
10 contains quinine | 11 contains caffeine  
12 with flavour enhancer | 13 blackened | 14 waxed  
15 genetically modified | 16 curing salt

