26 渋谷区

JAPANESE FUSION CUISINE

Kastanienallee 26
10435 Berlin

VEGETABLE 野菜

EDAMAME **5**
Junge Sojabohnen , Meersalz
Young soy beans, sea salt

CHILLI EDAMAME **6**
Junge Sojabohnen mit süß chili dressing
Young soy beans , sweet chili sauce

HORENSO **6**
Blanchierter Spinat, Sesam & Miso Dressing
Blanched spinach, sesame & miso sauce

ASPARAGUS TEMPURA **8**
Spargel Tempura , mayo
Deep fried asparagus, mayonnaise

AGE YASAI **8**
Gemüse Tempura , qp Mayonnaise
Deep fried vegetable , qp mayonnaise

YAKI NASU **8**
Gebackene Miso Aubergine ,
Cashew , Koriander
Grilled eggplant , miso sauce , coriander , cashew

SOUPスープ

SHIRO MISO **4**
Seiden tofu, Seetang, Lauch, Weisse Miso
Tofu, seaweed, scallion, white miso

SAKE MISO **6,5**
Tofu, Lachs, Seetang, Lauch, Ingwer, Weisse Miso
Salmon, seaweed , scallion, white miso, ginger

DASHI MISO **6,5**
Dashi Brühe mit Pakchoi , ver. Pilzen , Seetang
Clear dashi broth, pak choi, mushrooms

KING UDON **17**
Udon in Dashi Brühe mit Seetang, Pakchoi, ver. Pilzen , Blacktiger Garnelen
Noodles, dashi broth, wakame, scallion, sesame , black tiger prawns

GREEN UDON **16**
Udon Nudeln in Dashi Brühe , Wakame, Lauch , Gemüse der Saison
Noodles in dashi broth , wakame , scallion , sesame , vegetable

KARE UDON **16**
Udon Nudeln in jap. Currybrühe mit Auberginen & Garnelen Tempura,
, Lauch , shichimi
Udon noodle in japanese curry soup , eggplant & shrimps tempura ,
, scallions , shichimi

IZAKAYA 居酒屋

GYOZA (you can choose vegi , chicken , shrimps) **5**

AGEDASHI TOFU **6,5**
Gebackenen Seidentofu in Dashi Brühe , Ingwer , Rettich , Lauch
Deep fried tofu , dashi broth , ginger , scallion , radish

YAKI SCALLOP **6**
Gegrillter Jakobsmuscheln mit Mentaiko Soße
Grilled scallop , mentaiko sauce

CRISPY RICE **12**
Knuspriges sushi reis mit Lachs & Thunfisch tatare , avo , spicy mayo
Crispy sushi rice with salmon & tuna tartare, avo, spicy mayo

CHICKEN BALL SKEWERS **7**
Japanische Krabben Salat
Crispy sushi rice with salmon & tuna tartare, avo, spicy mayo

EBI NO GURIRU **9**
2 Gegrillter Blacktiger Garnelen mit Meintako Soße
2 grilled blacktiger shrimps with meintako sauce

BLACK TIGER TEMPURA **9**
Blacktiger Tempura, spicy mayo
Black tiger prawns , spicy mayonnaise

IKA KARAAGE **8**
Tintenfisch Tempura , Limette, spicy Mayo
Squid tempura , lime , spicy mayonnaise

TORI KARAAGE **7**
Frittierte Freiland Hühnchen, Limette, spicy Mayo
Deep fried free range chicken, lime , spicy mayo

SOFTY **9**
Frittierte Soft-shell - Krabben, spicy Mayo, Mandeln , Lauch
Deep fried soft-shell crab , spicy mayonnaise , almonds, scallion

BALL THAT CRAB **9**
Knusprige Krabben Bällchen, Yuzu - Trüffel Mayo
Crispy crabmeat balls , yuzu truffle mayonaise

AMAI KOROKKE **8**
Knusprige Süßkartoffeln Kroketten, mozarella , qp mayo
Crispy sweetpotaato croquette , mayo

CEVICHE MORIAWASE **12**
Ver. Fischsorten Ceviche , Tobico, Dill, Zwiebeln, Limetten - Galangal Dressing
Fish moriawase , tobico , onion , dill , lime- galangal dressing

SCALLOP TATARE **13**
Frische Jakobsmuscheln , Tobico, Dill, ver. Kräuter, hausgemachter Dressing
Fresh scallops, tobico, dill, herbs , homemade dressing

HOT KITCHEN 台所

SPICY TOFU & WAKAME **16**
Gebackene Seiden Tofu , Jap. Pilzen, Spicy Hausgemachter Soße, Wakame Salat
Baked Silken Tofu, Wakame, Japanese Mushrooms, Spicy House Sauce

YASAI YAKI UDON **15**
Gebratene Udon Nudeln in cremigen Pilz - Butter Soße, Pakchoi , jap. Pilzen
Fried udon noodles in mushroom cream sauce, pak choi, Japanese mushrooms

JAPANESE SCHITZEL **16**
Geschwenktes Tofu mit Gemüse der Saison in Soja- Hoisin Soße, serviert mit Reis
Fried tofu and vegetables in a dark sauce, served with rice

YUZU LEMON CHICKEN **17**
Freiland Hühnchen mit Aubergine, Spargel in Yuzu-Butter Soße , dazu Reis
Free range chicken , eggplant , asparagus in yuzu butter cream , served with rice

YUZU LEMON YASAI **16**
Gebratene Ramen mít Zuckererbsen , Karotten, Zwiebeln , Spiegel Ei , Nori , Sesam
Fried ramen in teriyaki sauce with mangetout , carrots , fried egg, nori, sesame

---

GRILLグリル

TORI SKEWERS **7**
Gegrillter Freiland Hühnchen Spieße, Teriyaki
Grilled free range chicken , teriyaki

ENTRECOTE SKEWERS 100g **9**
Medium gegrillter Entrecote , Meersalz , Teriyaki
Medium grilled entrecôte, salt , teriyaki

MISO COD **16**
Gegrillter Kabeljau mit Miso , Ingwer
Grilled black cod with miso , ginger

SALMON ON FIRE **17**
Gegrillter Lachs mit ver. Gemüse der saison in Soja-Hoisin Soße , serviert mit Reis
Grilled salmon , vegetable in soy-hoisin sauce , rice

TORI TERIYAKI STEAK **16**
Gegrillter Hähnchenschenkel , Zwiebeln, eingelegter Rettich, jap. Pfeffer Soße, Reis
Grilled french chicken , onion , pickled radish, japanese pepper sauce , rice

KAMO DUCK **21**
Gegrillter Barbarie Entenburst , Pakchoi, Baby Mais , Orange Teriyaki , serviert mit Reis
Grilled barbarie duck breast, pakchoi , cucumber salad , orange teriyaki , rice

ENTRECOTE & KINOKO 200g **21**
Medium gegrillter Entrecote, jap. Kräuterseitlingen , cremige Pilz-Butter Soße, Süßkartoffel Pommes
Medium grilled entrecote , creamy sauce, japanese mushrooms , sweet potato pommes

SASHIMI 刺身

SAKE SASHIMI 6pc **10**
Lachs Sashimi
Salmon sashimi

HAMACHI SASHIMI 6pc **16**
Japanischer Kingfisch, Yuzu Trüffel Soja
Japanese kingfish, yuzu truffle soja

MAGURO SASHIMI 6pc **14**
Bluefin Thunfisch Sashimi
Bluefin tuna sashimi, kizami

SASHIMI MORIAWASE small 15 pcs. **34**
Chef's Auswahl Fisch Moriawase
chef's choice fish moriawase

SASHIMI MORIAWASE large 25 pcs. **55**
Chef's Auswahl Fisch Moriawase
chef's choice fish moriawas

SASHIMI ROYAL 35 pcs. **75**
Chef's Auswahl Fisch Moriawase
chef's choice fish moriawas

SASHIMI TACO タコス

BUTTERFISH 3pcs **9**
Butterfisch, tortilla , Avo, ver. Kräuter, Trüffel, Mayo
Butterfish, tortilla, avo, jalapeño, truffle, mayo

SALMON 3pcs **10**
Lachs , Avo , Tobico , tortilla, ver. Kräuter , jalapeño
Salmon, tortilla, avo, jalapeño, herbs, spicy mayo

BLUEFIN TUNA 3pcs **12**
Bluefin Tuna, tortilla , Avo , jalapeño, ver. Kräuter , tobico , mayo
Blue fin tuna, tortilla, avo, jalapeño, herbs , tobico , mayo

UNAGI 3pcs **12**
Gegrillter Aal, Reis, Gurken, Nori Taco
Grilled eel, rice, cucumber, nori taco

TUNA & SAKE TARTARE 3pcs **14**
Lachs & Thunfisch Tatare , Sesam - Soy Dressing , ver. Kräuter & Tobico , reis taco
Salmon / bluefin tuna , sesame soy dressing , tobico , various herbs , rice taco

SUSHI BAR 寿司

NIGIRI 2pcs. / MAKI 6pcs.

HON MAGURO **7 / 7**
Bluefin Tuna / Blue fin tuna

CHŪTORO (if available) **10 / 10**
Medium Fett Tuna / Medium fatty tuna

OTORO (if available) **12 / 12**
Fettige Thunfisch Bauch / Tuna belly

HAMACHI **8 / 8**
Gelbschwanz Kindisch / Yellowtail kingfish

TAI **6 / 6**
Dorade / Seabream

SAKE **6 / 6**
Lachs / Salmon

SAKE TORO ABURI **7 / 6**
Flambierter Lachsbauch / Flambed salmon belly

TACO **5 / 5**
Sepia / Squid

EBI **6 / 6**
Black Tiger Garnelen / Tiger prawn

UNAGI **6 / 6**
Aal / Fresh water eel

HOTATEGAI **7 / 7**
Jakobsmuscheln / Scallop

HOKKIGAI **5 / 5**
Rote Muschel / Red mussels

WALU **5 / 5**
Buttermakrele / Butterfish

AVO **4 / 4**
Avocado / Avocado

KAPPA **4 / 4**
Gurken / Cucumber

KANPYO **4 / 4**
Kürbis / Pumpkin

INARI **5 / 5**
Süßer Tofu / Sweet tofu

SHITAKE **5 / 5**
Shitake Pilze / Shitake mushrooms

SUSHI SETSセット

NIGIRI MORIAWASE 6pcs. / 8pcs. **17 / 24**
Chef's Auswahl Fisch Moriawase
chef's choice fish moriawas.

GUNKAN MORIAWASE 4pcs. **15**
Chef's Auswahl Moriawase
chef's choice moriawase

SURPRISE SUSHI SET FOR TWO 36pcs. - 40pcs. **60**
Mix Platte für 2 , Chef's Auswahl
A mix of everything , Chef's choice

SURPRISE SUSHI SET FOR FOUR **120**

26's BEST OF **p.p 36**
Shared menu , from 2 persons

You can ask for vegan sushi !

SUSHI ROLLS ロールズ

SAKE SPECIAL TEMPURA ROLL 6st **8**
Lachs, Philadelphia, Reispapier, Teriyaki /
Salmon , philadelphia , rice paper , teriyaki sauce

CLASSIC TEMPURA ROLL 6st **10**
Lachs, Avocado, Krabbenfleisch, Philadelphia, Teriyaki-Sauce , spicy mayo
Salmon , avocado , crab meat , philadelphia , teriyaki sauce, spicy mayo

CRUNCHY EBI 6st **10**
Riesengarnele, Krabben, Avocado, Tobico, würzige Mayonnaise, Reisflocken
Tiger prawn, salmon, cucumber , avocado , tobico , spicy mayonnaise, rice flakes

CRUNCHY TUNA TEMPURA ROLL 8st **12**
Gurke, würziger Thunfisch obendrauf, Reisflocken
Cucumber , spicy tuna on top , rice flakes

VEGGIE TEMPURA ROLL 6st **9**
Gurke, Spargel-Tempura, Avocado, Paprika, Kürbis, Rucola
Cucumber , asparagus tempura , avocado , paprika , pumpkin, rucola

EBI INSIDE OUT 8st **10**
Tigergarnelen, Avocado, Philadelphia, Tobico, Mayonaise
Tiger prawns , avocado , philadelphia , tobico , mayonaise

SAKE INSIDE OUT 8st **10**
Lachs, Avocado, Philadelphia, Tobico, Mayonaise
Salmon , avocado , philadelphia , tobico , mayonaise

OTORO ROLL 6st **19**
Futo Maki Thunfisch & Thunfisch Bauch, Schnittlauch, Gurken, Rettich, Tobico
Futo maki tuna & tuna belly, chives, cucumber, radish, tobico

SHIBUYA SPECIAL ROLL 8st **15**
Krabbenfleisch, Gurke, Mango, umwickelt mit Avocado, Tobico, qp Mayonaise
Crab meat , cucumber, mango, wrapped with avocado, tobico , qp mayonaise

ASPARAGUS SPECIAL 8st **16**
Spargel Tempura , Philadelphia, Rucola, umwickelt mit flambiertem Lachs & Entrecote , parmesan
Fried asparagus , philadelphia , rucola ,wrapped with flambeed salmon & entrecôte , parmesan

SALMON SPECIAL ROLL 8st **16**
Lachs-Tempura, Avocado, Philadelphia, Lachstatar, Avocado, würzige Mayonnaise
Tiger prawns tempura , avo, philadelphia , salmon tatare , avocado , spicy mayonnaise

KING FUSION SPECIAL ROLL 8st **16**
Tigergarnelen Tempura, Gurke, Philadelphia, Omelett, umwickelt mit Lachs & gegrillter Aal
Tiger prawns tempura , cucumber , philadelphia, omelette , wrapped with salmon, grilled eel

MAGURO SPECIAL ROLL 8st **17**
Spicy Thunfisch, Gurke, umwickelt mit Blue Fin Tuna , Katsuoboshi, Lauch , Trüffel
Spicy tuna , cucumber , wrapped with blue fin tuna , katsuoboshi , scallion , truffle

THE REAL CALIFORNIA ROLL 8st **17**
Weichschalenkrabbe, Avocado, Philadelphia, Schnittlauch, umwickelt mit Fisch-Moriawase
Soft-shell crab , avocado , philadelphia, chives, wrapped with fish moriawase

You can ask for vegan sushi !

SWEETSデザート

MOCHI MOCHI 8
2st Mochis & Früchten
2pc of mochis & fruits

CHOCO 8
Schokoladen Fondant & Himbeer Sorbet
Chocolate fondant & rasperry sorbet

TEAお茶

GENMAICHA 4
Grüntee mit geröstetem Reis
Green tea with roasted rice

GINGER & PEPPERMINT 4
Frischer Ingwer, Minze , Orange
Fresh ginger, mint, orange

JASMIN 4
Mit Jasminblüten
With Jasmin blossoms

SENCHA 4
Grüntee , green tea

SOFTDRINKS飲み物

AQUA still 0,75l 5

AQUA sparkling 0,75l 5

COCA-COLA regular / zero 0,2l
SPRITE 0,2l 3

APPLE JUICE / SPRITZER
CRANBERRY JUICE 3,5

GOLDBERG - TONIC
GOLDBERG - GINGER ALE
GOLDBERG - SPICY GINGER
GOLDBERG - BITTER LEMON 3,5

BEERビール

ASASHI vom Fass 0,25l / 0,5l 4 / 6

BECK'S vom Fass 0,25l / 0,5l 3 / 5

ERDINGER HEFEWEIZEN 0,5l 5,5

PALE ALE CRAFT BEER 0,33l 4

CLAUSTHALER alk. Frei 0% 0,5l 4,5

SHOTSショット

ABSOLUT VODKA 5

HAKU VODKA 7

BELUGA VODKA 6

JIM BEAM WHISKEY 6

TEQUILAR 5

HIBIKI japanese harmony 16

HIBIKI blossom harmony limited 26

HIBIKI 21 years 48

THE YAMAZAKI 12 years 17

THE HAKUSHU 12 years 16

NIKKA COFFEY GRAIN WHISKEY 16

APERITIV食前酒

SHICHIKEN 13
Sparkling Sake , perfect as aperitif , 0,11

OSAKA ROSE SPRITZ 10
Ferdinand's rosé vermouth, prosecco

KYOTO 12
Roku gin, sake, lime juice, vanilla , melon

SAKURA 11
Roku gin, campari, rose water, lemon juice

KAPPA 10
Pisco, lime juice, egg white, cucumber

92 MONKEY 12
47 monkey gin , lime juice , ramazotti , blood orange

GINZA 11
Roku gin, sake, lime juice, elderfower liqueur

YUZU GIN TONIC 11
Yuzu sake liquor , Gin & tonic

YUZU WATERMELON 10
Watermelon , yuzu lime juice , sake

GIN BASIL SMASH 11
Roku gin , basil , lime juice

MOSKOW MULE / TOKYO MULE 10
Vodka / Sake , cucumber , lime juice , ginger

WHISKEY SOUR 11
Jim Beam, lime, egg white

MATCHA GIN SOUR 12
Roku gin, matcha, lime, egg white

HUGO 8
Elderflower , lime juice , Prosecco

APEROL SPRITZ 8
Aperol , prosecco , orange

NON - ALCOHOL

KAWAI OMAI 7
Seedlip, sour cherry, lime

THYME OUT 6
Ginger beer, lime juice, cranberry juice, thyme

YUZU FRESH LEMONADE 6
Yuzu juice , soda water

RASPERRY NIGHTS 7
Rasperry , lime juice , ginger ale

BASIL BEE 7
Ginger , cucumber , mint , lime , basil , soda

MOMO ICETEA 6
Peach ice tea

SAKE BAR
日本酒バー

SPARKLING SAKE / APERTITIF

	0,36l	0,72l
SHICHIKEN „ sparkling dry “ , Light, fresh, ideal for dessert	35	65
SHICHIKEN „ sparkling blue sky “ Light, fruity, complex, ideal for dessert	50	100

SAKE LIQUER

	0,1l /	0,3l
YUZU SAKE Fukuju , Hyogo Sake-based liqueur with yuzu	12	35
TETE - Japan Botanicals Amabuki , Saga Liqueur based on shochu with ume plum, lemon, ginger, sancho pepp	15	45

PREMIUM SAKE

	0,15l /	0,33l /	0,72l
KIMOTO TRADITION Junmai , Kimoto / Yamahai Amabuki , Saga Walnut and toasted cereal, umami. Goes well with fish, sashimi, beef	15	27	48
URAKASUMI Junmai Präfektur Miyagi Green apple, white peach, fruity & gentle. Enjoy it with fish, chicken, tempura	16	30	55
DEWAZUKURA „ KIRSCHBLÜTE “ Tendo, Yamagata, Japan Lily and anise aromas, aromatic, light. Perfect match with spicy dishes, fish	14	28	36
AMABUKI „ Rosé Sake “ Junmai Saga, Japan Delicate aromas of wild berries. Elegant, fruity taste. Enjoy it with fish, grill	15	30	55
NINKI „ Gold Label “ Junmai Daiginjo Fukushima, Japan Fruity & fresh, elegant. Enjoy it with fish, carpaccio, vegetables	18	36	68
FUKUJU KOBE „ GOLD “ Daiginjo Nada, Kobe Subtle, complex & fine. Companion for tartare, carpaccio, steak		50	100
KATSUYAMA „ **Lei** “ Junmai Ginjo Präfektur Miyagi Subtle, complex & fine. Companion for fine dishes & cheese		32	55
FUKUJU KOBE „ SPECIAL “ Junmai Daiginjo Kobe, Shushinkan, Hyogo, Japan Complex aromas & elegant. Enjoy it with tuna, meat			80
HEAVEN SAKE Junmai Daiginjo (Label Orange) Franco & Japanische Komposition. Gold Medal 2022 New York World Wine Silky & umami & fruity. Perfect match with strong dishes, meat, fish			150

SAKE TASTING

32

Entdecken Sie unsere exklusive Auswahl von 3 Premium Sake-Sorten

Discover our exclusive Selection of 3 premium sake varieties

WINE ワイン

WHITE WINE

	0,1l	0,2l	0,75l
2021 **HOUSE WINE** of day Dry		8	24
2021 **RIESLING „Hermsheimer“** , Bio Vegan Dry, Neumer, Rheinhessen Citrus, pineapple, peach, fresh, slightly schmaltzy-mineral	4	8	24
2022 **CORNADO** Chardonnay Dry, Vino Varietable d'Italia Gooseberry, passion fruit, fruity dry	4	8	24
2022 **WEISSBURGUNDER** , Bio Vegan Dry, Balthasar Ress - Rheingau Light fruit, fresh and elegant, creamy texture	4	8	24
2022 **GRAUBURGUNDER** , Bio Vegan Dry, Balthasar Ress - Rheingau Light fruit, fresh and elegant, creamy texture	4	8	24
2022 **MUSKATELLER & RIESLING** Lieblich, süß, Weingut Korrell Johanishof - Nahe Sweet, Fruit explosion, refreshing, exotic		10	27

RED WINE

	0,1l	0,2l	0,75l
2017 **HOUSE WINE** of day Dry		9	27
2017 **BORGO del MANDORLO** Negroamaro , Copertino Riserva , Italy Blackberry, cassis, cherry, plum		9	27

ROSE WINE

2022 **„ALIE“** Toscana , frescobaldi Grapefruit, white peach, fruity-fresh		9	30

CHAMPAGNE

MOET Imperial Brut / Imperial Ice 0,75l	80 / 130
PAUL BARA 0,75l	55