

THE JAPANESE AT GÜTSCH

SUSHI & SASHIMI

The original sushi originated in Southeast Asia in the 8th century and slowly made its way to Japan via China. However, the modern sushi style that we enjoy today evolved until the middle of the 19th century. The origins of sashimi are mysterious and no one is really sure how and when the practice of eating thinly sliced raw fish developed.

Nigiri Sushi

4 pieces - salmon, tuna, hamachi, prawn	36
6 pieces - salmon, tuna, hamachi, prawn, sea bream, unagi	54

Uramaki Sushi Roll

4 pieces - avocado or cucumber	26
4 pieces - salmon & avocado	30
4 pieces - Dragon Roll ... spicy tempura shrimp, avocado, cucumber, salmon	35

Sashimi

6 slices salmon, tuna, hamachi	48
8 slices salmon, tuna, hamachi, sea bream, ebi prawn,	64

Caviar N25 with sourdough pan cake or with koshihikari rice	
50 gr SCHRENCKII RESERVE	170
125 gr SCHRENCKII RESERVE	395
50 gr KALUGA RESERVE	195
125 gr KALUGA RESERVE	460

TEMPURA

Method of preparing deep-fried dishes in Japanese cuisine.
The Japanese art of deep-frying.

Ebi 5 pieces prawns, tempura sauce, shichimi	54
Moriawase prawns, fish, vegetables, tempura sauce, shichimi	54
Yasai Various vegetables, tempura sauce, shichimi	44

SHIDASHI BENTO

Traditional Japanese Bento lunches have a history of over 1000 years. Story. Our Shidashi Bento consists of various elements that are served together in elegant dishes.

Sushi & Sashimi
Tempura
Fish & meat surprise
Koshihikari rice, furikake
Miso Soup
150

MODERN OMAKASE MENU

By the Twins

Omakase means 'trust the chef' and we are pleased to offer you a 4 or 5 course Omakase menu. Let yourself be surprised by first-class and creative Japanese dishes.

4 Course Menu	165
5 Course Menu	185

Omakase dishes can also be ordered as a starter or as a main course with rice and miso soup

Starter	39
Main course (including miso soup and rice)	75

OPENING HOURS

11:30 - 16:00

KITCHEN

11:30 - 14:30

Miso soup	16
Spring salad with Japanese dressing	16
Shoyu ramen noodles	36
Pork belly, karage, spring onion, ajitsuke tamago	
Miso ramen noodles	32
Silken tofu, spring onion, kimchi, ajitsuke tamago	
Chirashi Bowl	35
Salmon, koshihikari rice, edamame, cucumber, sushi ginger, shiso, koju negi	
Chirashi Bowl Deluxe	56
Salmon, tuna, hamachi, koshihikari rice, cucumber, sushi ginger, shiso, koju negi	
Holzen Beef (160g)	95
Including miso soup & koshihikari rice	
Original Japanese Wagyu (100g)	160
Including miso soup & koshihikari rice	

DESSERT

Tiramisu Cherry Dorayaki	20
Meringue Double cream Shiso	20
Cheesecake Macha Yuzu	20
Homemade mochi	8
Strawberry- vanilla	
Coconut- mango	
Matcha	
Chocolate	
Chocolate (vegan & lactose free)	