



THE SAKAI

Spring Menü „Relaxation“ Red

108€

Starters

Oyster Tsukudani
Salmon in Namban Style
Mini-Soup of Shrimp
Fried Tofu with Sweet-n-Sour-Sauce
White Asparagus-Gratin
Saison's Fruits with Cream Cheese

Sashimi

Tuna, Salmon, Scallops, White Meat Fish, Mackerel

Soup

Broccoli-Potage-Soup with Soy Milk

Sushi

Mackerel, Crabmeat, Salmon, Tuna, White Meat Fish, Grilled Eel,
Shrimp, Salmon Flambé, Tartar of Tuna and Salmon, Wagyu-Sushi

[*Fish* (Optional, €20 additional price)
Ocean Symphony (Black Cod, Scallop, Shrimp)
with Hiro Sauce Nr.2]

Steak

Wagyu-Steak by Hibiki-Whisky Flambé
Seasonal Vegetables
Hiro Sauce Nr.3

Dessert

Honeycomb Cake
Mousse au Sesam
Salted-Caramel-Icecream



THE SAKAI

Spring Menü „Relaxation“ Green

108€

Starters

White Asparagus Gratin with Soy Milk
Fried Aubergine marinated in Dashi-Fond
Mushroom Sauté
Mini Soup of Dashi
Fried Tofu with Sweet-n-Sour-Sauce
Saison's Fruits with Soy Cheese

Instead of Sashimi...

Shingen-Roll with fried Tofu and Vegetables

Suppe

Brokkoli-Potage-Suppe mit Sojamilch

Sushi

Baby-Broccoli, Asparagus, Avocado, Paprika, Young Corn,
Aubergine, Zucchini, Snappea, Green Onion Tempura, Inari-Sushi

Lentils & Co.

The Sakai Original *Farci* of Various Lentils and Vegetables
with Hiro Sauce Nr.10.1 (Ponzu-Beetroot-Soy Milk)

Dessert

Apple and Rice Cream Pie
Soy Yoghurt Fantasy
Vegan Ice Cream

Please inform us about any food allergies in advance. On-the-side vegetables can vary.