



The genuine taste of JAPAN

Lunch Menu

Monday - Friday 12:00-14:45

Kaisen don	2,3,4,6,11,14	770,-
pieces of raw and boiled fish, vegetables served on sushi rice, miso soup, dessert, green tea		
Sake avocado don	3,4,6,11	790,-
pieces of marinated salmon, avocado, caviar, served on sushi rice, miso soup, pickled vegetables, dessert, green tea		
Maguro zuke don	3,4,6,11	860,-
pieces of marinated tuna served on sushi rice, pickled vegetable, miso soup, dessert, green tea		
Sushi teishoku	2,3,4,6,11,14	690,-
nigiri zushi 4 pcs, hosomaki 6 pcs, miso soup, dessert, green tea		
Sakana teishoku	1,2,4,6,11,14	640,-
grilled fish, rice, miso soup, salad, pickled vegetables, dessert, green tea		
Yasai teishoku	1,4,5,6,11	640,-
vegetarian sushi, vegetable tempura, miso soup, salad, dessert, green tea		
Sashimi to tempura teishoku	1,2,4,5,6,11,14	660,-
ssashimi moriawase, tempura moriawase, rice, salad, miso soup, dessert, green tea		
Toriniku to tempura teishoku	1,2,4,5,6,10,11,14	640,-
chicken (with teriyaki or wasabi sauce or mustard miso), tempura moriawase, rice, salad, miso soup, dessert, green tea		
Gyuniku to tempura teishoku	1,2,4,5,6,10,11,14	690,-
beef (with teriyaki or wasabi sauce or mustard miso), tempura moriawase, rice, salad, miso soup, dessert, green tea		
Toriniku to sashimi teishoku	2,4,6,10,11,14	690,-
chicken (with teriyaki or wasabi sauce or mustard miso), sashimi moriawase, rice, salad, miso soup, dessert, green tea		
Gyuniku to sashimi teishoku	2,4,6,10,11,14	780,-
beef (with teriyaki or wasabi sauce or mustard miso), sashimi moriawase, rice, salad, miso soup, dessert, green tea		

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SASHIMI

pieces of raw fish served with seaweed, vegetable and fresh wasabi, 50g

Sashimi moriawase **1,2,4,6,11,14** 1290,-
Chef's selection of raw fish, 150g, suitable for two persons

Traditional Sashimi

Toro / Chu-toro - bluefin tuna belly	4,6	660,-
Maguro - tuna	1,4,6	530,-
Sake - salmon	1,4,6	490,-
Suzuki - wild sea bass	1,4,6	390,-
Shime Saba - marinated mackerel	1,4,6	350,-
Hamachi - yellowtail fish	1,4,6	440,-
Tai tosajime - marinated sea bream	1,4,6	390,-
Aka ebi - raw red shrimp	1,2,4,6	470,-
Hotate - St. Jacob scallops	1,4,6,14	480,-

Signature Sashimi

Hamachi sarada **1,4,6,11** 560,-
yellowtail fish with umeboshi dressing, vegetables, and black truffles

Aka ebi sarada **1,2,4,6** 530,-
wild red shrimp with wasabi dressing and vegetables

Hotate tataki style **6,14** 790,-
scallops with yuzu wasabi dressing and rice chips

Sake aburi sarada **4,6,11** 520,-
salmon seared over an open flame, sesame dressing, vegetables, and herbs

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YAMATO

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NIGIRI ZUSHI

pieces of raw fish served on rice, 1 piece

Toro / Chu-toro - bluefin tuna belly	4,6	280,-
Maguro - tuna	1,4,6	180,-
Beeru maguro zuke - tuna marinated in dark beer	1,4,6,7	180,-
Pōtowain maguro zuke - tuna marinated in Portuguese wine, chocolate miso, walnuts	4,6,8	220,-
Sake - salmon	1,4,6	170,-
Suzuki - wild sea bass	1,4,6	160,-
Shime Saba - marinated mackerel	1,4,6	120,-
Unagi - grilled eel	1,4,6	190,-
Hamachi - yellow tail fish	1,4,6	220,-
Tai tosajime - marinated sea bream	1,4,6	160,-
Ebi - boiled shrimp	2,4,6	120,-
Aka ebi - raw red shrimp	2,4,6	170,-
Hotate - St. Jacobs scallops	1,6,14	220,-
Ikura - salmon roe	1,4,6	230,-
Kani - King crab meat	1,2,6	360,-
Foie gras - duck liver with black truffle	1,2	270,-
Wagyu tataki - japanese beef, mustard miso, dried egg yolk	1,3,6,10,11	390,-
Wagyu aburi - wagyu flamed by fire	6	390,-
Tamago - egg roll	1,3,4,6	110,-
Shiitake - shiitake mushrooms	1,6	110,-
Avocado	1,6	110,-

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HOSO MAKI

traditional Japanese roll, 6 pieces

Sake maki – salmon	1,4,6	330,-
Tekka maki – tuna	1,4,6	370,-
Unakyu maki – eel and cucumber	1,4,6,11	390,-
Hotate-ikura maki – St. Jacobs scallops and salmon roe	4,6,14	590,-
Negi-toro maki – tuna belly and spring onion	4,6	490,-
Negi-hama maki – yellow tail and spring onion	1,4,6	370,-
Kappa maki – cucumber and sesame seeds	1,6,11	160,-
Oshinko maki – pickled Japanese radish, sesame, shiso	1,6,11	180,-
Avocado maki – avocado and sesame	1,6,11	180,-
Shiitake maki 4 ks – boiled shiitake mushrooms	1,6	210,-
Kampyo maki 4 ks – boiled Japanese gourd	1,6	210,-
Futomaki 8 ks – kampyo, takuan, tamago, cucumber, shiitake	1,4,6,3	880,-

URAMAKI

modern-style Japanese roll, 6-8 pieces

Kalifornia maki avocado, crab meat, scallops, Japanese mayonnaise, coated in tobikko caviar	1,2,3,6,14	990,-
Midori maki fried avocado wrapped in slices of raw tuna	1,4,6,3	990,-
Natsu maki salmon, seasonal vegetables, wrapped in cucumber slices, caviar, herbs	4,6	990,-
Wagyu maki wagyu steak tataki style, wagyu tartare, vegetables, yuzu kosho sauce	6	2200,-

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Yamato Specials

Shiitake no bata yaki shiitake mushrooms roasted in butter	1,6,7	250,-
Kani no oogon yaki grilled crab with spicy Japanese mayonnaise	2,3,6	1090,-
Hotate no ume miso yaki scallops with Japanese plum sauce	1,5,6,7,14	530,-
Foie Gras no yuzu miso yaki roasted duck liver with yuzu miso	1,5,6,7	690,-
Kaiso sarada seaweed salad, vegetable, sesame dressing	4,6,11	M.P.

Tempura

Tempura ebi fried shrimp in a light batter, 3 pieces	1,2,5,6	470,-
Tempura moriawase fried fish and vegetables in a light batter	1,4,5,6	420,-
Tempura yasai fried vegetables in a light batter	1,5,6	370,-

Otsumami

Edamame boiled soybeans	6	180,-
Hijiki no nomino seaweed and carrot salad with tofu	1,4,6	240,-
Agedashi tofu fried tofu	1,6	170,-
Shun yasai no goma ae seasonal vegetables with sesame dressing	1,6,11	180,-
Tsukemono pickled vegetables	1,6	130,-
Misoshiru traditional Japanese miso soup	1,2,4,6	160,-
Gohan Japanese rice		130,-

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Shusai

main dishes

Buta no kaku-ni Japanese-style braised pork belly	1,3,6,10	490,-
Yaki sakana grilled fish fillet of the day, pickled vegetables	1,4,6,11	640,-
Unaju grilled eel served on rice, miso soup, pickled vegetables	1,4,6	860,-
Kamo no moromi miso yaki roasted duck breast with barley miso	1,6	640,-
Wagyu steak in A5+ quality	1,6,10	M.P.
Gyuniku no sansho yaki beef steak with Japanese pepper	1,6,10	830,-
Toriniku no teriyaki roasted chicken with teriyaki sauce	1,6,11	480,-
Kani no yuzu-bata yaki grilled King crab with yuzu butter, 200g	2,3,4,6,11	M.P.

Dezato

desserts

Nama Choco Japanese chocolate	1,3,6,7,8,11	100,-
Dessert of the day	1,3,8	240,-
Matcha ice cream homemade green tea ice cream	3	180,-
Ice cream of the day	3	180,-

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List of allergens

PUBLISHED IN DIRECTIVE 2000/89 EC FROM 13.12.2014 BY DIRECTIVE 1169/2011 EU.

1		CEREALS CONTAINING GLUTEN Wheat, rye, barley, oats, spelt, Kamut or their hybrid varieties and products thereof
2		CRUSTACEANS and products thereof
3		EGGS and products thereof
4		FISH and products thereof
5		GROUNDNUTS (PEANUTS) and articles thereof
6		SOYA BEANS (SOYA) and products thereof
7		MILK and products thereof
8		NUTMEG FRUITS Almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and products thereof
9		CELERY and products thereof
10		MUSTARD and articles thereof
11		SESAME SEEDS (SESAME) and products thereof
12		SULPHUR DIOXIDE AND SULPHITES in concentrations greater than 10 mg, ml/kg, l, expressed as SO ²
13		LUPINE (LUPINE) and products thereof
14		MOLLUSCS and products thereof

Errors and omissions excepted.