

RAKU MENU

A) € 35,00

OTUMAMI

japanese appetizer

MISO SOUP

japanese soy-bean soup

MAKI-SUSHI

rolled sushi

SAKANA-YAKI

grilled fish with sauce

KUSHI-YAKI 5pcs

5 kinds of grilled
meat/vegetable skewers

Ice of the day or Coffee

B) € 40,00

OTUMAMI

japanese appetizer

MISO SOUP

japanese soy-bean soup

SUSHI 4pcs

4 kinds of nigiri-sushi

EBI-YAKI & SAKANA-YAKI

grilled prawn and fish with sauce

KUSHI-YAKI 5pcs

5 kinds of grilled
meat/vegetable skewers

Ice of the day or Coffee

C) € 45,50

OTUMAMI

japanese appetizer

MISO SOUP

japanese soy-bean soup

SUSHI & SASHIMI

3 kinds of nigiri sushi & sashimi

EBI-TEMPURA

fried prawn

KUSHI-YAKI 5pcs

5 kinds of grilled
meat/vegetable skewers

Japanese Ice or Coffee

D) € 59,50

OTUMAMI

japanese appetizer

MISO SOUP

japanese soy-bean soup

SUSHI & SASHIMI

3 kinds of nigiri sushi & sashimi

EBI-TEMPURA

fried prawn

IBP US Beef-Steak

Iowa Beef Processors beef steak
with wasabi

Japanese Ice or Coffee

All Menus served with salad and rice

Starters

Chicken liver cooked in plum wine € 9,50

鳥レバーの梅酒煮

Taro manju (steamed and mashed taro rolled into a ball with cheese inside, then fried served with Japanese dashi sauce.

里芋まんじゅう € 9,50

Steamed lotus root, pickled in plum-flavoured dashi soup

梅れんこん € 7,50

Beef tendon and burdock stew in Hatcho Miso

牛すじとゴボウの八丁味噌煮 € 9,50

Cooked daikon radish served with Ankimo (monkfish liver) sauce

大根・あん肝ソース € 9,50

Beetroot salad with tartar sauce

ビーツサラダ € 7,50

Slow-cooked oysters with ginger marinated with olive oil.

牡蠣の生姜煮・オリーブオイル漬 € 9,50

Bottarga from Sardinia, Italy

イタリア、サルデーニャ産カラスミ大根 € 9,75

Seasoned (hot and spicy) cod roe

明太子 € 9,75

Chef's Recommendation

Seaweed salad 海藻サラダ	€ 10,00
Beef tongue grilled with salt 牛タン塩焼き	€ 13,50
Cooked pumpkin, served with minced chicken sause . Hint of Yuzu flavour. カボチャのそぼろ煮・柚子風味	€ 15,50
Spare ribs braised in red wine スペアリブの赤ワイン煮	€ 17,50
Fried chicken salad with herb sauce 鶏のから揚げサラダ、薬味ソース	€ 15,00
Slices of roast Iberico pork イベリコチャーシュー	€ 17,50
Assorted Yakitori (5 pieces) 串焼き盛り合わせ	€ 14,00
Tofu steak with sesame sauce 豆腐のステーキ、胡麻ソース	€ 17,00
1/4 Blanched Pak Choi, served with seafood sauce 1/4 白菜の海鮮あんかけ	€ 17,50
Sake-steamed cod, served with Shiso sauce 銀だらの酒蒸し・大葉ソース	€ 25,00
Iowa Beef Processors US beef steak with wasabi IBP USビーフのステーキわさび風味	€ 28,50
Donburi (rice bowl) topped with various sashimi and seafood 海鮮丼 (kaisen-don)	€ 36,00
Conger eel tempura 穴子の天ぷら	€ 27,00

Sashimi

Tuna sashimi	€ 15,50
Salmon sashimi	€ 13,00
Sashimi mix	daily price

Sushi

6pcs Nigiri sushi	€ 18,50
12pcs Sushi Mix (6 Nigiri-sushi 6 Maki-sushi)	€ 25,00
15pcs Sushi Mix (9 Nigiri-sushi 6 Maki-sushi)	€ 34,00

Roll sushi

Cucumber-roll	€ 5,50
Salmon-roll	€ 6,00
Tuna-roll	€ 8,00
California-roll	€ 7,75
Salmon with avocado-roll	€ 7,75
Tuna with avocado-roll	€ 8,75

Sushi Hand Roll

California hand roll	€ 6,00
3 pcs hand roll set	€ 16,00

Tempura

Mixed Tempura	€ 25,00
Prawn Tempura	€ 18,50

Osyokuji

Steamed rice	€ 3,00
Miso-soup	€ 5,00
Kinoko chazuke (Rice with bouillon with mushroom)	€ 12,00
Karasumi chazuke (Rice with Bottarga, served with bouillon)	€ 14,50
Pork-ramen(small) (Ramen with pork bouillon)	€ 12,50
Raku-Vegan-ramen(small)	€ 15,50
Chasyu-han (Slices of roast pork with rice)	€ 14,00
Iberico chasyu-han (Slices of roast Iberico pork with rice)	€ 17,50
Kaisen-don	L € 36,00
Donburi(rice bowl) topped with various sashimi and seafood	S € 26,00

Dessert

Japanese green tea ice-cream	€ 6,00
Black sesame ice-cream	€ 6,00

Japanese drink

Japanese tea	€ 2,75
Kirin beer	€ 4,75
Hot sake	€ 5,75
Cold sake	€ 5,75
Plum wine	€ 6,00
Calpis	€ 3,00
HIBIKI 12 year	€ 40,00

Bottles of sake

Kakurei (Jyunmai-ginjou) 720ml	€ 58,00
300ml	€ 25,00
Kakurei (Jyunmai-daiginjou) 720ml	€ 90,00
Houraisenn WA (Jyunmai-ginjou) 720ml	€ 50,00
Hachibei (Yamahai-Junmai)	€ 57,00
Raku (Jyunmai-ginjou) 720ml	€ 58,00
Dassai jyunmai daiginjou 45 300ml	€ 27,00
Dassai jyunmai daiginjou 39 300ml	€ 35,00
Kikumasamune 300ml	€ 13,50
Salt Yuzu 720ml	€ 58,00
glas	€ 7,50