

# RAKU MENU

A) € 37,00

**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) € 42,50

**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) € 48,00

**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) € 62,00

**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

Asparagus of the day 気まぐれアスパラ	€ 11,00
Stir-Fried Bamboo Shoots with Fermented Black Bean Sauce 竹の子の豆豉醬炒め	€ 9,50
Grilled soft beef tongue with green onion and miso 柔らか牛タンの葱味噌焼き	€ 10,00
Pan-fried green beans, marinated and served in green gazpacho いんげんのグリーンガスパッチョ浸し	€ 9,50
Boiled octopus with <i>Nori</i> dressing たこぶつの磯辺ドレッシングがけ	€ 12,00
Pan-fried cabbage with herbs キャベツの香味炒め	€ 9,50
Roasted Duck with Plum-Infused Tomato Sauce 鴨ロースト、梅風味のトマトソース	€ 12,00
Bottarga from Sardinia, Italy イタリア、サルディーニア産カラスミ大根	€ 11,00

## Chef's Recommendation

Seaweed salad 海藻サラダ	€ 12,00
Beef tongue grilled with salt 牛タン塩焼き	€ 17,50
Balsamic flavoured grilled pork spareribs スペアリブのバルサミコ焼き	€ 18,50
Seabass carpaccio with <i>Yuzu</i> miso dressing すずきのカルパッチョ、柚子味噌ドレッシング	€ 19,50
Fried chicken salad with herb sauce 鶏のから揚げサラダ、薬味ソース	€ 17,50
Slices of roast Iberico pork イベリコチャーシュー	€ 18,50
Assorted Yakitori (5 pieces) 串焼き盛り合わせ	€ 16,00
Tofu steak with sesame sauce 豆腐のステーキ、胡麻ソース	€ 18,50
Mapo eggplant in Indian sayle (curry) インド風マーボー茄子	€ 17,50
Teriyaki-Glazed Veal Liver with Apple Flavor 仔牛のレバーの照り焼き、林檎風味	€ 20,00
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)	€ 37,50

## Sashimi

Tuna sashimi	€ 16,50
Salmon sashimi	€ 14,00
Sashimi mix	daily price

## Sushi

6pcs Nigiri sushi	€ 20,00
12pcs Sushi Mix (6 Nigiri-sushi 6 Maki-sushi)	€ 26,00
15pcs Sushi Mix (9 Nigiri-sushi 6 Maki-sushi)	€ 35,00

## Roll sushi

Cucumber-roll	€ 6,50
Salmon-roll	€ 7,50
Tuna-roll	€ 9,00
California-roll	€ 8,75
Salmon with avocado-roll	€ 8,75
Tuna with avocado-roll	€ 9,75

## Sushi Hand Roll

California hand roll € 6,50

3 pcs hand roll set € 17,00

## Tempura

Mixed Tempura € 25,00

Prawn Tempura € 19,50

## Osyokuji

Steamed rice € 3,00

Miso-soup € 5,00

Kinoko chazuke € 13,00  
(Rice with bouillon with mushroom)

Karasumi chazuke € 15,00  
(Rice with Bottarga, served with bouillon )

Pork-ramen(small) € 13,50  
(Ramen with pork bouillon)

Raku-Vegan-ramen(small) € 16,50

Chasyu-han € 15,00  
(Slices of roast pork with rice)

Iberico chasyu-han € 18,50  
(Slices of roast Iberico pork with rice)

Kaisen-don L € 37,50  
Donburi(rice bowl) topped with various  
sashimi and seafood S € 27,50

## Dessert

Japanese green tea ice-cream € 7,00

Black sesame ice-cream € 7,00

## Japanese drink

Japanese tea € 2,75

Kirin beer € 5,75

Hot sake € 6,00

Cold sake € 6,00

Plum wine € 6,50

Calpis € 3,50

HIBIKI 12 year € 50,00

## Bottles of sake

Kakurei (Jyunmai-ginjou) 720ml € 60,00

300ml € 27,50

Kakurei (Jyunmai-daiginjou) 720ml € 95,00

Ryusei spakring sake 720ml € 80,00

Raku (Jyunmai-ginjou) 720ml € 60,00

Dassai jyunmai daiginjou 45 300ml € 30,00

Dassai jyunmai daiginjou 39 300ml € 37,50

Dassai jyunmai daiginjou 23 300ml € 50,00

Kikumasamune 300ml € 17,50

Salt Yuzu 720ml € 60,00

Glas € 7,50