

Do you have allergies? Let us know!

It concerns the following 14 allergies:

1 cereal containing gluten, 2 shellfish, 3 eggs, 4 fish, 5 peanuts, 6 soya, 7 milk, 8 nuts,
9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites, 13 lupines, 14 molluscs

Menu of the house, minimum of 2 persons

D8 Menu of the house

(53,50 of 2 persons)

Salad avocado with Japanese mayo and dressing

Sashimi: tuna, salmon, sweet shrimps

slices of raw fish

Sushi maki California and maki cucumber

California with avocado, crabstick, masago, lettuce, cucumber and sesame seeds

Barbecued skewers

barbecued chicken, chicken meatballs

and mixed vegetables

Wakadori no karaage

marinated deep fried chicken

Teriyaki salmon and Japanese white rice

Miso soup

D16 Menu of the house

(68,- of 2 persons)

Seaweed salad

Sashimi: tuna, salmon, sweet shrimps

slices of raw fish

Sushi maki California

with avocado, crabstick, masago, lettuce, cucumber and sesame seeds

Prawn, squid and mixed vegetable tempura

Barbecued skewers and Japanese white rice

barbecued coquille, salmon and tuna

Miso soup

D20 Menu of the house

(58,50 of 2 persons)

Salad kamonoyakizuke

marinated duck salad

Sashimi: salmon and coquille

slices of raw fish

Sushi maki California

with avocado, crabstick, masago, lettuce, cucumber and sesame seeds

Ebi fried

crispy fried prawns

Barbecued skewers

barbecued salmon, chicken, and chicken meatballs

Saikoro tuna and Japanese fried rice

grilled tuna with mixed vegetables and sweet soy sauce

Miso soup

Family menu 2020

(56,- of 2 personen)

Edamame

Sashimi assortment special

salmon (4 st.), tuna (4 st.), mackerel with spring onion (4 st.) and surf clams (4 st.)

Sushi maki

salmon avocado roll (8 st.), crispy chicken roll (8 st.) and tempura prawn roll (8 st.)

Nigiri sushi (2 st.)

tuna (2 st.), avocado (2 st.)

D25 Vegetarian menu

(24,50 per person)

Seaweed salad

Maki vegetarian California (6 pcs.)

with avocado, omelet, lettuce, cucumber, sesame seeds and Japanese mayo

Nigiri sushi

avocado (2 st.), Inari (sweet tofu) (2 st.)

Mixed vegetable tempura

Omakase – chef choice menu

(39,50 per person)

Special Japanese dishes

Tempura

fried vegetables, fish or prawns with a light coating, served with a warm ginger soy sauce

F10. Mixed vegetable tempura (10 pcs.) ^{1, 3}	7,75
F11. Salmon tempura (8 pcs.) ^{1, 3, 4}	8,-
F12. Oyster tempura (4 pcs.) and squid tempura (4 pcs.) ^{1, 2, 3, 14}	12,50
F13. Prawn tempura (minimum 4 pcs. extra per piece 2,50) ^{1, 2, 3}	10,75
F23. Tempura mix ^{1, 2, 3}	15,25
mixed vegetable tempura (10 pcs.) and prawn tempura (3 pcs.)	

Japanese salads

L1. Salad vegetarian truffle ^{1, 3, 10, 11}	5,25
lettuce, sweet tofu, avocado with Japanese mayo and dressing	
L2. Seaweed salad (wakame) ^{1, 11}	4,50
L4. Salad California ^{1, 2, 3, 10, 11}	5,25
lettuce, crabstick, avocado, cucumber, masago and mayonnaise	
L5. Salad tuna (raw) ^{1, 3, 4, 10, 11}	6,25
lettuce, cucumber, raw tuna and sesame dressing	
L6. Salad kamonoyakizuke ^{1, 11}	7,25
marinated duck salad with lettuce	
L7. Crispy chicken salad ^{1, 11}	7,-
lettuce, cucumber, tomato, crispy chicken and Japanese dressing	
L8. Seafood salad (raw) ^{1, 2, 3, 4, 10, 11, 14}	13,-
lettuce, cucumber, salmon, tuna, coquille, squid and sweet shrimps	
L10. Cucumber coriander salad met special sauce ^{1, 11}	5,25
L11. Kimchi spicy Korean, Chinese cabbage ^{1, 11, 12}	4,00
L14. Takuan pickled radish ^{11, 12}	3,75

Temaki sushi (hand roll per piece)

hand roll, cone of seaweed filled with raw/cooked ingredient(s) and sushi rice

T1. Cucumber ¹¹	4,00
T2. Crabstick ^{1, 2, 11}	4,25
T3. Tuna ⁴	4,75
T4. Salmon ⁴	4,75
T5. California ^{1, 2, 3, 10, 11}	5,50
with avocado, crabstick, masago, lettuce and cucumber	
T6. Unagi (eel) with avocado ^{1, 4, 11}	5,75
T7. Fried salmon ^{1, 3, 4, 10, 11}	5,75
with avocado and Japan mayo	

Maki sushi (6 pieces)

seaweed rolled with raw/cooked ingredient(s) and sushi rice

M1. A. Cucumber ¹¹	4,25
B. Avocado ¹¹	4,50
C. Oshinko pickled radish ^{11, 12}	4,25
M2. Omelet ^{1, 3}	4,25
M3. Crabstick ^{1, 2, 11}	4,50
M4. Tuna ⁴	4,75
M5. Salmon ⁴	4,75
M6. California ^{1, 2, 3, 10, 11}	6,75
with Japanese mayo, avocado, crabstick, masago, lettuce and cucumber and sesame seeds	

Inside out maki (8 pieces)

M7. Vegetarian sushi roll with sweet tofu and oshinko ^{1, 6, 11, 12}	8,25
M8. Salmon cream cheese roll	
with salmon, cooked asparagus, cream cheese and masago ^{4, 7}	10,25
M9. Vegetarian truffle roll ^{1, 7}	9,75
with avocado, asparagus, cream cheese, romaine sla and unagi sauce	
M10. Maki sushi tempura prawns ^{1, 2, 3, 11}	10,-
with masago, lettuce and cucumber	
M11. Tempura Tuna roll with cucumber and tempura batter ^{1, 3, 4}	9,-
M12. Tempura vegetarian maki (big) ^{1, 3, 8, 11}	12,25
with pine nuts, lettuce, omelette, avocado, sesame seeds, cucumber and tempura batter	
M13. Tempura salmon maki (big) ^{1, 3, 4, 8, 11}	14,-
with pine nuts, lettuce, salmon, avocado, sesame seeds, cucumber and tempura batter	
M15. Soft shell crab maki (big) ^{1, 2, 3, 11}	15,75
with soft shell crab, masago, avocado, spring onion, lettuce, cucumber and tempura batter	
M16. Spicy tuna roll with tuna, masago and spring onion ^{1, 4, 11}	9,25
M17. Spicy ebi fried roll with tempura prawn and spring onion ^{1, 2, 3}	10,50
M18. Salmon avocado roll ^{3, 4, 8, 10, 11}	10,50
salmon, avocado, pine nuts, sesame seeds and mayonnaise	
M19. Red dragon roll ^{1, 2, 3, 4, 11}	14,25
tempura prawn, salmon, avocado, masago, lettuce, sesame seeds and unagi sauce	
M20. Special California roll ^{1, 2, 3, 4, 10, 11}	12,25
California maki, flambéed salmon or tuna, spicy mayonnaise and unagi sauce	
M21. Crispy chicken roll ^{1, 11}	8,75
katsu chicken, cucumber and teriyaki sauce	
M22. Caterpillar roll ^{1, 4, 11}	10,25
eel, avocado, romaine sla and unagi sauce	
M23. Tempura special roll ^{1, 2, 3, 4, 10}	16,75
tempura prawn, avocado, flambéed coquille, truffle, spring onion, wasabi mayonnaise and unagi sauce	
M24. Vegetarian roll ^{1, 3, 10}	8,75
A. Fried onion rings, avocado, Japanese mayo and teriyaki sauce	
B. Vegetarian spring roll, cucumber and mayonnaise	

Nigiri sushi (minimal 2 pieces)

sushi rice ball with a slice of raw/cooked fish/ingredient on top. Flambéed +0,50 cents

N1. 2x Omelet ^{1,3}	3,75
N2. 2x Mackerel with spring onion ^{1,4}	4,75
N3. 2x Sweet shrimps ²	4,50
N4. 2x Salmon ⁴	4,75
N5. 2x Squid ¹⁴	4,50
N6. 2x Tuna ⁴	5,50
N7. 2x Cooked prawn ²	5,50
N8. 2x Tobiko (fish eggs) ⁴	5,25
N9. 2x Unagi (eel) ^{1,4}	5,75
N10. 2x Coquille ²	5,75
N12. 2x Inari (sweet tofu) ^{1,6}	3,75
N11. Sushi Sushi Artis A ^{2,3,4,10,11}	15,50
Nigiri sushi: salmon 2x	
Maki sushi: California 6x and tuna 6x	
N13. Sushi Artis B ^{2,3,4,10,11}	28,75
Nigiri sushi: tuna 2x, salmon 2x, and avocado 2x	
Maki sushi: California 6x and cucumber 6x and salmon 6x	

Sashimi slices of raw fish

S1. Sashimi assortment ^{1,2,4}	9,75
4x tuna, salmon and sweet shrimps	
S2. Sashimi assortment special ^{1,2,4,14}	17,25
4x tuna, salmon, sweet shrimps, squid and coquille	
S3. Sweet shrimps (8 pcs.) ^{1,2}	7,75
S4. Salmon (8 pcs.) ⁴	8,-
S5. Squid (6 pcs.) ¹⁴	7,-
S6. Tuna (8 pcs.) ⁴	9,-
S7. Coquille scallops (8 pcs.) ²	8,-
S8. Special tuna tataki (6 pcs.) ^{2,4}	10,75
grilled tuna or coquille, truffle, cucumber, chili pepper, Japanese sweet sesame sauce or yakitori sauce	
S9. Saba sashimi (6 pcs.) mackerel with spring onion ^{1,4}	7,-
S10. Hokkigai sashimi (6 pcs.) surf clams ^{1,2}	7,-

Don big bowl of sushi rice with fish and avocado salad

D9. Sake don ^{1,4}	13,50
big bowl of sushi rice topped with raw salmon	
D10. Teku don ^{1,4}	14,75
big bowl of sushi rice topped with raw tuna	
D11. Kaisen don ^{1,2,4,14}	16,75
big bowl of sushi rice topped with raw tuna, salmon, sweet shrimps, squid and coquille	
D13. Una don ^{1,4,11}	16,50
big bowl of warm rice with grilled eel	

Deep fried/warm dishes

F1. Wakadori no karaage marinated deep fried chicken 1	7,00
F2. Yasaitame 1, 9, 11 sauteed mixed vegetables and asparagus with oyster sauce (with squid 14 10,50)	7,75
F3. Deep Fried mix with Japanese mayo 1, 3, 4, 10, 11, 13 with mini spring roll 2x, takoyaki 2x, onion rings 2x, salmon 2x	8,75
F4. Katsu chicken 1 deep fried chicken in crispy breadcrumbs	7,50
F6. Tonkatsu 1 deep fried pork in crispy breadcrumbs	8,00
F8. Ebi with Japanese sesame sauce (4 pcs.) 1, 2, 11 king prawns, sweet-sour sauce, sesameseeds and lettuce	10,25
F9. Ebi fried (4 pcs.) deep fried prawns with mayonnaise 1, 2, 3, 10	9,-
F14. Fried cheese (6 pcs.) with ketchup 1, 7	7,50
F15. Age dashi tofu 1, 6, 11 deep fried tofu in a warm soy sauce broth	7,50
F16. Saikoro tofu 1, 6, 9, 11 deep fried tofu with vegetables and sweet soy sauce	7,75
F17. Teriyaki chicken pan fried in teriyaki sauce 1	8,-
F18. Teriyaki salmon pan fried in teriyaki sauce 1, 4	8,25
F19. Wafu beef 1 slices of grilled beef served with a cold ginger dressing	8,50
F20. Saikoro beef 1, 9 beef with mixed vegetables and sweet soy sauce	8,50
F21. Saikoro tuna 1, 4, 9 tuna with mixed vegetables and sweet soy sauce	8,75
F22. Almond prawns (4 pcs.) 1, 2, 3, 8, 10 prawns coated with crispy almonds and mayonnaise	10,25
F24. Vegetarian mini spring rolls (6 pcs.) with Japanese sweet-sour sauce 1, 11	5,75
F26. Gyoza (5 pcs.) patties filled with chicken and vegetables 1	6,50
Vegetarian gyoza (6 pcs.) patties filled with vegetables 1	6,50
F27. Takoyaki with Japanese mayo (octopus ball 4 pcs.) 1, 3, 10, 14	5,25
F28. Korean beef 1, 11 grilled beef slices with sesame sauce and fresh coriander	11,25
F29. Soft grilled lamb chops (2 pcs.) 1, 11 with salad and Japanese sesame sauce	9,25

Noodles

B16. Yaki udon 1, 3, 9 baked udon with onion, celery, carrot, cabbage and egg	13,-
B17. Yaki udon beef 1, 9 baked udon with beef and mixed vegetables	17,00
B18. Yaki udon soup 1, 2, 6, 9 udon with miso soup, prawns (4 pcs.) and mixed vegetables	18,50

Yakitori/Kushiyaki barbecued set menu

with miso soup, salad naturel and Japanese white rice

D2. Yakitori chicken-beef menu ¹	18,50
barbecued chicken (2 sticks), barbecued chicken meatballs (2 sticks), barbecued beef (2 sticks) and mixed vegetables (1 stick)	
D3. Yakitori fish menu ^{1, 2, 4}	19,75
barbecued salmon (2 sticks), barbecued tuna (2 sticks), barbecued prawns (2 sticks) and mixed vegetables (1 stick)	

Yakitori/kushiyaki

2 sticks per portion. Roasted ingredients on skewers,
grilled on hot barbecue charcoal

Y1. Chicken ¹	3,50
Y2. Chicken meatballs ^{1, 3}	3,50
Y4. Chicken with spring onion ¹	3,75
Y6. Asparagus rolled in bacon	3,50
Y7. Salmon ⁴	3,75
Y8. Tuna ⁴	3,75
Y9. Courgette rolled in bacon	3,75
Y10. Tuna with spring onion ^{1, 4}	3,75
Y11. Lamb ¹	5,50
Y12. Beef ¹	5,25
Y13. Prawn ^{1, 2}	5,25
Y14. Mixed vegetables ¹	3,-
Y15. Duck with spring onions ¹	5,50
Y16. Salmon rolled in bacon ⁴	5,50
Y17. Coquille ^{1, 2}	9,25

Side dishes

B1. Japanese miso soup ^{1, 6}	3,00
B2. Japanese white rice	2,00
B3. Japanese fried rice ^{1, 3}	3,25
B4. French fries ^{3, 10}	3,25
B5. Japanese potato croquette ¹	4,75
fried potato with vegetables	
B8. Edamame Japanese boiled soybeans ⁶	3,75

Do you have allergies? Let us know!

It concerns the following 14 allergies:

1 cereal containing gluten, 2 shellfish, 3 eggs, 4 fish, 5 peanuts, 6 soya, 7 milk, 8 nuts,
9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites, 13 lupines, 14 molluscs