

SUSHI & TIRADITO

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| <p>SPICY TUNA ROLL</p> <p>Thunfisch / Avocado / Frischkäse / Gurke / Togarashi / rote Cevichesaucce 6 Stück <i>tuna / avocado / cream cheese / cucumber / Togarashi / red Cevichesaucce 6 pieces</i></p> | 19.5 |
| <p>SALMON ROLL</p> <p>Wildlachs / Gurke / Frischkäse / Avocado / flambiert / Cevichesaucce 6 Stück <i>wild salmon / cucumber / cream cheese / avocado / flambéed / Cevichesaucce 6 pieces</i></p> | 19 |
| <p>HAMACHI ROLL</p> <p>Hamachi / Gurke / Frischkäse / Avocado / flambiert / gelbe Cevichesaucce 6 Stück <i>hamachi / cucumber / cream cheese / avocado / flambéed / yellow Cevichesaucce 6 pieces</i></p> | 17.5 |
| <p>VEGGIE ROLL</p> <p>Tofu / Avocado / Trüffel / flambiert / Trüffelsaucce 6 Stück <i>tofu / avocado / truffle / flambéed / truffle saucce 6 pieces</i></p> | 14.5 |
| <p>NIKKEI FURAI ROLL</p> <p>Ebi Furai / Gurke / Avocado / Eel Saucce 5 Stück <i>ebi furai / cucumber / avocado / eel saucce 5 pieces</i></p> | 20.5 |
| <p>TIRADITO SALMON NIKKEI</p> <p>Wildlachs / Avocado / Limette / gelbe Cevichesaucce / Yuzu 7 Stück <i>wild salmon / avocado / lime / yellow Cevichesaucce / yuzu 7 pieces</i></p> | 25.5 |
| <p>TIRADITO NIKKEI</p> <p>Thunfisch Sashimi / Sesam / Sake / gelber Chili / Mirin / Sojasaucce 7 Stück <i>tuna sashimi / sesame / sake / yellow chili / Mirin / soy saucce 7 pieces</i></p> | 29.5 |
| <p>NIGIRI TUNA</p> <p>Toro Thunfisch Sashimi flambiert / Eel Saucce 1 Stück <i>toro tuna sashimi flambéed / eel saucce 1 piece</i></p> | 10.5 |
| <p>NIGIRI SALMON</p> <p>Wildlachs Sashimi flambiert / gelbe Cevichesaucce 1 Stück <i>wild salmon sashimi flambéed / yellow Cevichesaucce 1 piece</i></p> | 7.5 |
| <p>NIGIRI WAGYU</p> <p>Wagyu A5 flambiert / Zitronengras / Nikkeisaucce 1 Stück <i>flambéed wagyu A5 / lemon grass / Nikkeisaucce 1 piece</i></p> | 14.5 |

STARTERS €

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| EDAMAME klassisch <i>classic</i> | 8 |
| EDAMAME NIKKEI mit Togarashi / Sesam <i>with Togarashi / sesame</i> | 9 |
| PANKO SHRIMPS knusprige Shrimps / Miso Mayo <i>crispy shrimps / miso mayo</i> | 18.5 |
| TARTAR TUNA NIKKEI Thunfisch / Togarashi / Rote Pfefferkörner / Koriander / Nikkeisauce <i>tuna / togarashi / red peppercorns / coriander / Nikkeisauce</i> | 24.5 |

SPECIALS

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| NIKKEI's CHEF CHOICE | groß / <i>big</i> (2 Pers.) | 120 |
| (Tiradito & Nigiri Variation) | klein / <i>small</i> (1 Pers.) | 60 |
| ROYAL SASHIMI SELECTION & IMPERIAL CAVIAR | | 150 |
| Tiradito-Variation & 30g Imperial Caviar im Hangiri serviert <i>variations of Tiradito & 30g of Imperial Caviar served in hangiri</i> | | |

MAIN

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| MISO SALMON Miso Lachs 24 Stunden mariniert / Edamame-Püree / japanische Pilze <i>24 hours marinated salmon / edamame-puree / Japanese mushrooms</i> | 29.5 |
| HOT CEVICHE FROM HAMACHI Hamachi flambiert in Pisco / Leche de Tigre / Kokosnussmilch / Koriander / Zwiebel / Reis <i>hamachi flambéed in Pisco / leche de tigre / coconut milk / coriander / onion / rice</i> | 39.5 |
| YAKIMESHI VEGGIE gebratener Reis nach japanischer Art / frischer Trüffel / Gemüse <i>Japanese style fried rice / fresh truffle / vegetables</i> | 29 |

GRILL €

BEEF FILET | 62
 250g Uruguay
 250g Uruguay

ENTRECÔTE | 60
 350 g Black Angus US

WAGYU FILET | 105
 A5 Japan 120g

TOMAHAWK | 120
 1000g / dry aged / Deutschland
 1000g /dry aged / Germany

SIDES & NIBBLES

CHAMPINONES A LA PARRILLA | 6
PIMIENTOS AL PADRON AL NIKKEI
TRUFFLE FRIES
BEETROOT IN ORANGE JUICE
WARM SPINACH SALAD
EDAMAME NIKKEI
GINGER PAK CHOI
EDAMAME-PURÉE
BUTTER-GARLIC-RICE

DESSERT

BOMBÓN | 18.5
 hausgemachtes Zucker-Bombon / Mango-Espuma / Maracujasorbet
 homemade Sugar-Bombon / mango espuma / passionfruit sorbet

TRES LECHES DE YUZU | 19
 Biskuit / dreierlei Milch / Yuzu / Matcha Eiscreme
 biscuit / three kinds of milk / yuzu / matcha icecream

BAR

21.5 NIKKEI ROYAL

Roku gin, fresh blueberries,
Yuzu, lemon, sugar, egg-white,
soda

Belvedere vodka, passionfruit,
vanilla, lemon,
Ruinart champagne

BLUE-YUZU **14.5**

14.5 RASPBERRY
THYME SMASH

Roku gin, Chambord liqueur,
lime juice, sugar, thyme

white rum,
Ziegler wild raspberry spirit,
lime, sugar

RASPBERRY
DAIQUIRI **16.5**

15.5 SUMMER
GRAPEFRUIT

Roku Gin, fresh lemongrass,
raspberry, grapefruit, sugar,
lemon, grapefruit soda

Tequila, fresh passionfruit,
lemon, sugar, salt

PASSION
MARGARITA **16.5**

14 PERU MULE

Ziegler „Alte Zwetschge“,
sugar, Angostura bitter

Pisco, Mezcal spirit, lemon,
ginger beer, Jalapeño,
coriander garnish

15.5 SMOKEY
BOULEVARD

PLUM OLD
FASHIONED **18.5**

Belvedere vodka, Ziegler hazelnut
liqueur, coffee liqueur, espresso

red vermouth, Campari,
Laphroaig 10 whiskey

HAZEL
MARTINI **16.5**

CHAMPAGNER 0,1 L

€

Ruinart Blanc de Blancs aus der Magnum

25

Ruinart Rosé

24

CHAMPAGNER 0,75 / 1,5 L

Veuve Clicquot Brut

0,75 l

95

1,5 l

185

Moët & Chandon Rosé

0,75 l

150

1,5 l

350

Ruinart Blanc de Blancs

0,75 l

170

1,5 l

370

Ruinart Rosé

0,75 l

170

Veuve Cliquot La Grande Dame 2015

0,75 l

350

Veuve Cliquot La Grande Dame Rosé 2012

1,5 l

500

Armand de Brignac Gold

0,75 l

600

Dom Pérignon 2013

0,75 l

430

1,5 l

950

Perrier-Jouët Belle Epoque 2014

0,75 l

450

BUBBLES

BEER

€

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| Benediktiner Hell vom Fass | 0,3 l | 4.5 |
| Bitburger Alkohlfrei | 0,33 l | 4.5 |

GLAS 0,1 L

WEISS

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|---|------------|
| Sauvignon Blanc Emil Bauer Pfalz | 6.5 |
| Riesling Rotschiefer Sorentberg Mosel | 7 |
| Pinot Bianco DOC Elena Walch Südtirol | 8 |
| Muskateller Siegloch Württemberg | 6.5 |

ROSÉ

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| Cuvée M Rosé Château Minuty Côté Provence | 7 |
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ROT

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| Malbec Terrazas de los Andes Argentinien | 7 |
| Barbera d'Alba Enzo Boglietti Piemont | 8 |
| Héritage Bordeaux Rothschild Frankreich | 8.5 |

WINE

WEISS 0,75 L

€

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| Muskateller, Siegloch, Württemberg | 43 |
| Weissburgunder QbA, Max Müller I, Franken | 45 |
| Sauvignon Blanc, Emil Bauer, Pfalz | 45 |
| Riesling Rotschiefer, Sorentberg, Mosel | 49 |
| Lugana „010“, Bulgarini, Venetien | 53 |
| Pinot Bianco, Hofstatt, Südtirol | 53 |
| Riesling, Jacobus Peter Jakob Kühn, Rheingau | 55 |
| Sauvignon Blanc »Klassik«, Wohlmuth, Südsteiermark | 55 |
| Pinot Bianco DOC, Elena Walch, Südtirol | 59 |
| Chardonnay, Chateau Ste Michelle, Columbia Valley | 65 |
| Savignon Blanc, Cloudy Bay, New Zealand | 65 |
| Chardonnay, Cloudy Bay, New Zealand | 69 |
| Grüner Veltliner Steinporz Smaragd, Weingut Gritsch, Wachau | 78 |
| Riesling Setzberg Smaragd, Weingut Gritsch, Wachau | 78 |
| Chablis AOC, Domaine Laroche, Burgund | 85 |
| Pouilly Fumé AOC, De Ladoucette, Loire | 99 |
| Meursault AOC, Bouchard Père et Fils, Burgund | 159 |
| Beyond the Clouds DOC, Elena Walch, Südtirol | 195 |

WINE

ROSÉ 0,75 L

€

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| Cuvée M Rosé, Château Minuty, Côté Provence | 49 |
| Minuty Prestige Rosé, Château Minuty, Côté Provence <i>Magnum- und Doppelmagnum auf Anfrage</i> | 59 |
| Rock Angel, Cave d'Esclans, Côté Provence | 100 |

ROT 0,75 L

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|---|-------------------------|
| Cabernet Sauvignon, Terrazas, Argentinien | 49 |
| Malbec, Terrazas, Argentinien | 49 |
| Barbera d'Alba, Boglietti, Piemont | 53 |
| Héritage Bordeaux, Rothschild, Bordeaux <i>Magnum</i> | 55 110 |
| Blaufränkisch Pinot Noir, Michael Wenzel, Burgenland | 60 |
| Syrah, Chateau Ste Michelle, Columbia Valley | 63 |
| Clos des Reboussiers Rouge, Christophe Peyrus, Pic-Saint-Loup | 80 |
| Eolithe Cabernet Franc AOC, Château de Fosse-Séche, Loire | 85 |
| Mouton Cadet Réserve Pauillac AOC, Rothschild, Bordeux | 95 |
| Cold Creek Cabernet Sauvignon, Chateau Ste Michelle, Columbia Valley | 99 |
| Korem IGT, Argiolas, Sardinien | 100 |
| Brunello di Montalcino DOCG, Castel Giocondo, Toskana | 165 |
| Amarone della Valpolicella DOCG, MASI, Venetien | 169 |

MINERALWASSER 0,75 L

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| | € |
| San Pellegrino | 9 |
| Acqua Panna | 9 |

SOFTDRINKS 0,2 L

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| Coca Cola / Zero | 4.5 |
| Sprite | 4.5 |
| Fever Tree | 4.5 |
| Red Bull classic / Sugarfree / Wassermelone | 5.5 |
| Säfte „van Nahmen“ Apfel naturtrüb, Schwarze Johannisbeere, Maracuja, Mango, Guave | 4.5 |
| Saftschorle 0,4 l | 5.5 |

KAFFEE & TEE

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| Espresso | 3 |
| Espresso doppio | 5 |
| Cappuccino | 4 |
| Tee Spezialitäten | 5 |