

CELEBRATE CHRISTMAS EVE

CHRISTMAS OMAKASE MENU AT MATSUHISA, MUNICH

On 24 December
Dinner from 5:30 pm

Scallop sashimi with shallot salsa & Oscietra caviar



Salmon Tataki style with dill miso and fresh herbs



Premium selection of sushi



Oven baked Turbot in Yuzu crust
with mandarin-fennel salad



Slow cooked Wagyu cheek with roasted sweet potato,
Perigord truffle and shiso butter



Pumpkin cheesecake with ginger sable,
maple syrup mousse,
orange cremeux and candied orange ginger

Price per person EUR 165
including the six-course omakase menu, water and coffee



Matsuhisa
MUNICH

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