



Lunch Menu

LUNCHEON

Business Luncheon 21
 Chicken Katsu & Beetroot Salad
 Served with Miso Soup
 Suntory Whisky Cappuccino

Special Luncheon 26
 Salmon Karashi Su Miso
 Baby Spinach Salad with Shrimps
 Premium Selection of Sushi & Rolls

BENTO BOX

Business Bento Box 23
 Beef Salad Shiro Miso Vinaigrette
 Grilled White Fish & Spicy Tomato Salsa
 Assorted Sushi and Mochi Ice Cream

Regular Bento Box 32
 Sashimi Salad with Matsuhisa Dressing
 Baby Tiger Shrimp Ponzu
 Black Cod Yuzu Miso
 Vegetable Spicy Garlic with Rice
 Assorted Sushi & Miso Soup

Bar31 Bento 34
 Mushroom Salad
 Misoyaki Glazed Salmon
 Ribeye Teryaki or Anticucho
 Tuna Tataki Ponzu
 Assorted Sushi & Miso Soup

Deluxe Bento Box 39
 Toro Sashimi Karashi Su Miso
 King Crab Tempura Jalapeno Dressing
 Wagyu Steak Teriyaki
 Scallop Spicy Garlic with Rice
 Assorted Sushi & Miso Soup

Vegetarian Bento Box 29
 Shitake Salad Spicy Lemon Dressing
 Grilled Asparagus with Dry Miso
 Nasu Miso
 Vegetable Spicy Garlic with Rice
 Vegetable Sushi Roll & Miso Soup

Children's Bento Box 29
 Tiger Shrimp Tempura
 Chicken Kushiyaki
 Mixed Vegetable Teriyaki Donburi
 Field Green Salad Matsuhisa Dressing
 Salmon & Avocado Roll & Miso Soup

DONBURI

Served with Miso Soup and Pickles / serviert mit Miso Suppe und eingelegtem Gemüse

Chicken Teriyaki Donburi / Geflügel Teriyaki	25
Beef Teriyaki Donburi / Rind Teriyaki	28
Vegetable Spicy Garlic / Gemüse / pikant	20
Tekka Donburi (Sashimi)/ Thunfisch	33
Salmon Oyako Donburi (Sashimi) / Lachs / Lachseier	33

NOODLES

Chicken Udon / Geflügel	24
Spicy Seafood Udon / Meeresfrüchte / pikant	25
Inaniwa Udon - hot or cold / Warm oder Kalt	19
Inaniwa Udon Tempura / Garnele / Gemüse Tempura	28

APPETIZERS

Edamame with Sea Salt or Spicy Sojabohnen / Meersalz oder Pikant	5
Padron Peppers with Karashi Su Miso Padron Paprika / Milder Senf / Sojabohnenpaste	11
Crispy Rice with Spicy Salmon or Spicy Tuna (6 pcs) Knuspriger Reis / Lachs oder Thunfisch	15 / 18
Wagyu Gyoza with Spicy Ponzu (4 pcs) Wagyu / Pikante Zitronen- Soja	24

SASHIMI

Yellowtail Sashimi Jalapeno Gelbschwanzmakrele / Pikante Paprika	26
White Fish Dry Miso Weißfisch / Getrocknete Sojabohnenpaste	19
Seared Salmon Karashi Su Miso Lachs / Milder Senf / Sojabohnenpaste	19
Tuna Tataki Ponzu Thunfisch / Zitronen- Soja	20
Beef Tenderloin Tataki with Tosazu and Onion Ponzu Rind / Fischsauce / Essig / Zwiebel / Zitrone-Soja	24

SALADS

Field Green Salad with Choice of Dressing Marktsalate / Dressingauswahl	12
Sashimi Salad Matsuhisa Dressing Sashimi / Matsuhisa Dressing	21
Mushroom Salad with Yuzu Dressing Pilze / Japanische Zitrone	23
Spinach Salad Dry Miso /with Shrimp Spinat / Getrocknete Sojabohnenpaste / Garnele	19 / 34

HOT DISHES

Black Cod Yuzu Miso / Half Portion	42 / 21
Schwarzer Kabeljau / Japanische Zitrone / Sojabohnenpaste	
Nasu Miso	12.50
Aubergine / Sojabohnenpaste	
Grilled Asparagus with Yuzu Juice and Dry Miso	18
Spargel / Japanische Zitrone / Sojabohnenpaste	
Grilled Chicken with Teriyaki or Wasabi Pepper Sauce	24
Hühnchen Teriyaki oder Meerrettich / Pfeffer	
Fillet of Salmon with Teriyaki or Anticucho	28
Lachs / Teriyaki	
Shrimp Spicy Garlic or Wasabi Pepper Sauce	36
Garnele / Knoblauch oder Meerrettich / Pfeffer	
Scallops Spicy Garlic or Wasabi Pepper Sauce	37
Jakobsmuscheln / Knoblauch oder Meerrettich / Pfeffer	
Grilled Beef Fillet with Teriyaki or Wasabi Pepper Sauce (220g)	40
Rind / Teriyaki oder Meerrettich / Pfeffer	

SOUP & RICE

Miso / Sojabohnen	7.50
Clear / Klar	9.50
Rice / Reis	5.50

TEMPURA

Baby Tiger Shrimp Choice of Ponzu, Creamy Spicy, Jalapeno	22
Tiger Garnelen / Zitrone-Soja / Pikant cremig / Scharfe Paprika	
Baby Tiger Shrimp 3 Sauces	26
Tiger Garnelen / 3 Saucen	
Tofu Tempura with Creamy Spicy	21
Tofu / Pikant cremig	

SUSHI & SASHIMI

Price per piece

Preis pro Stück

Tuna / Thunfisch	
Akami / Mager	5
Toro / Fein marmoriert	12
Yellowtail / Gelbflossenmakrele	5
Salmon Egg / Lachskaviar	4
Fresh Salmon / Lachs	4
Smoked Salmon / Räucherlachs	4
Japanese Wagyu	9
Flying fish Egg / Stintkaviar	4
Seabass / Wolfsbarsch	4
Scallop / Jakobsmuschel	4
King Crab / Königskrabbe	7
Snow Crab / Eismeerkrabbe	6
Mackerel / Makrele	3
Red Shrimp / Rote Garnele	7
Sea Urchin / Seeigel	8

Sushi Lunch	39
7 pieces	

Sashimi Lunch	39
10 pieces	

Sushi & Sashimi Lunch	39
5 Sashimi / 3 Nigiri / 1 Sushi Roll	

SUSHI ROLLS

	Hand Roll	Cut Roll
Tuna / Thunfisch	7	9
Spicy Tuna / Thunfisch pikant	8	9
Tuna & Avocado Inside Out / Thunfisch & Avocado	8	11
Negi Toro / Thunfisch & Frühlingszwiebel	14	17
Yellowtail Jalapeno / Gelbschwanzmakrele	8	10
Negi Hama / Gelbschwanzmakrele & Frühlingszwiebel	8	10
Fresh Salmon / Lachs	7	9
Salmon & Avocado Inside Out / Lachs & Avocado	9	11
Spicy Scallop / Jakobsmuschel pikant	10	12
California Inside Out / Eismeerkrabbe & Avocado & Gurke	13	15
Salmon Skin / Lachs	6	8
Eel & Cucumber / Aal & Gurke	9	12
Soft Shell Crab / Taschenkrebs		16
Shrimp Tempura Inside Out / Garnele Tempura & gr. Spargel	8	12
House Special		15
Kappa / Gurke	4	5
Oshinko / Japanischer Rettich	5	6

DESSERT

Matsuhisa Cheesecake	15
Blood Orange Sorbet / Mandarin Sauce Käsekuchen / Blutorangensorbet / Mandarinsauce	
Suntory Whisky Cappuccino	7.50
Milk Ice Cream / Crunchy Coffee Crumble / Coffee Crème Brûlée / Suntory Whisky Foam Milcheis / Café Streusel / Café Crème Brûlée / Whisky Schaum	
Seasonal Exotic Fruit Selection	18
Exotische Früchteauswahl	
Special of the Day	15
Matsuhisa Special	
Mochi Ice Cream	
Green Tea / Vanilla / Strawberry Cheese Cake / Yuzu / Coconut / Sesame / Mango - Chili Grüner Tee / Vanille / Erdbeer – Käsekuchen / Japanische Zitrone / Kokosnuss / Sesam / Mango – Chili	4.50 per Scoop / pro Kugel
Daily Selection of Ice Creams and Sorbets	
Täglich wechselnde Auswahl an Eis und Sorbets	Scoop / Kugel

COFFEE & TEA

Espresso / Doppio	3.50 / 4.50
Nobu Matcha Tea	7
Jing House Blend Tea Sencha, Silver Needle Lapsang Souchon	9

Sehr geehrte Gäste,

Informationen über Zutaten in unseren Speisen, die Allergien oder Unverträglichkeiten auslösen können, erhalten Sie auf Nachfrage bei Ihrem Servicepersonal.

Dear Guest,

If you require any information about ingredients in our dishes which may cause allergies or intolerances, please do not hesitate to contact our service team.