



Matsuhisa Brunch

1. Selection of Sushi Chef`s Choice, per Person:
(4 pieces of Nigiri, 3 pieces of Hosomaki or Uramaki, 2 pieces of Sashimi)
2. Seasonal Appetizers Chef`s Choice, per Person:
(4 dishes, changed on weekly bases)
3. Signature Dish Main Courses Chef`s Choice to share:
(4 dishes, including meat, fish and vegetarian plates)
add Tomahawk Steak: 1,2-1,3 kg for 320€
4. Selection of Desserts to share:
(Passion fruit Crème Brulé, Chocolate Bento Box with Matcha Ice Cream, Exotic fruits, Mochis)

118€

*Including the 4 courses above, water, coffee and JING tea selection
Kids under the age of 6 years dine for free*

59€

Kids from 6 to 12 years

Additional 35€

Including Cocktails, Kirin Ichiban and our house wines

Additional 55€

Including a Champagne Package



We are committed to responsible seafood sourcing and the offering of sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption.



We are committed to responsible sourcing and the offering of sustainable coffee, tea, and vanilla. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption