



Lunch Menu

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

BENTO BOX

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

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

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

NOODLES

Chicken Udon / Geflügel 24
 Spicy Seafood Udon / Meeresfrüchte / pikant 25
 Inaniwa Udon Tempura / Garnele / Gemüse Tempura 28
 Miso Ramen / Miso Nudelsuppe 17

APPETIZERS

Edamame with Sea Salt or Spicy Sojabohnen / Meersalz oder Pikant	5.50
Crispy Rice with Spicy Salmon or Spicy Tuna (6 pcs) Knuspriger Reis / Lachs oder Thunfisch	16 / 19

SASHIMI

Yellowtail Sashimi Jalapeno Gelbschwanzmakrele / Pikante Paprika	26
White Fish Dry Miso Weißfisch / Getrocknete Sojabohnenpaste	20
Seared Salmon Karashi Su Miso Lachs / Milder Senf / Sojabohnenpaste	20
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	14
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	19.50 / 34

HOT DISHES

Black Cod Yuzu Miso / Half Portion	42 / 21
Schwarzer Kabeljau / Japanische Zitrone / Sojabohnenpaste	
Nasu Miso	14.50
Aubergine / Sojabohnenpaste	
Grilled Asparagus with Yuzu Juice and Dry Miso	18
Spargel / Japanische Zitrone / Sojabohnenpaste	
Grilled Chicken with Teriyaki or Wasabi Pepper Sauce	26
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	23
Tiger Garnelen / Zitrone-Soja / Pikant cremig / Scharfe Paprika	
Baby Tiger Shrimp 3 Sauces	27
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	5.50
Toro / Fein marmoriert	12
Yellowtail / Gelbflossenmakrele	5
Salmon Egg / Lachskaviar	4
Fresh Salmon / Lachs	4.50
Japanese Wagyu	9
Flying fish Egg /Stintkaviar	4
Seabass / Wolfsbarsch	4
Scallop / Jakobsmuschel	4
King Crab / Königskrabbe	7.50
Mackerel / Makrele	3
Red Shrimp / Rote Garnele	7
Sea Urchin / Seeigel	8.50

SUSHI ROLLS

	Hand Roll	Cut Roll
Tuna / Thunfisch	7.50	9.50
Spicy Tuna / Thunfisch pikant	8.50	9.50
Tuna & Avocado Inside Out / Thunfisch & Avocado	8.50	11.50
Negi Toro / Thunfisch & Frühlingszwiebel	14.50	17.50
Yellowtail Jalapeno / Gelbschwanzmakrele	8.50	10.50
Negi Hama / Gelbschwanzmakrele & Frühlingszwiebel	8.50	10.50
Fresh Salmon / Lachs	7.50	9.50
Salmon & Avocado Inside Out / Lachs & Avocado	9.50	11.50
Spicy Scallop / Jakobsmuschel pikant	10.50	12.50
California Inside Out / Eismeerkrabbe & Avocado & Gurke	13.50	15.50
Eel & Cucumber / Aal & Gurke	9.50	12.50
Soft Shell Crab / Taschenkrebs		16.50
Shrimp Tempura Inside Out / Garnele Tempura & gr. Spargel	8.50	12.50
House Special		15.50
Kappa / Gurke	4.50	5.50
Oshinko / Japanischer Rettich	5.50	6.50

DESSERT

Matcha brownie	
Matcha & Walnuts Brownie / Passion Fruit Sauce / Chocolate Cremeux	16
Vanilla Ice Cream	
Matcha & Walnuss Brownie / Passionsfrucht Sauce	
Schokoladencremeux / Vanille Eis	
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	
Matsuhisa Cheesecake	16
Cheesecake with Raspberry Jelly / Oats Crumble /Ginger Ice Cream	
Käsekuchen mit Himbeergelee / Hafer Crumble / Ingwer Eis	
Seasonal Exotic Fruit Selection	18
Exotische Früchteauswahl	
Recommendation of the Day	15
Matsuhisa Special Dessert	
Mochi Ice Cream	
Green Tea / Vanilla / Strawberry Cheese Cake / Yuzu / Coconut	4.50 per Scoop
Grüner Tee / Vanille / Erdbeer – Käsekuchen /Japanische Zitrone / Kokosnuss	je Kugel
Daily Selection of Ice Creams and Sorbets	4,50 per Scoop
Täglich wechselnde Auswahl an Eis und Sorbets	je Kugel

COFFEE & TEA

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

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.

Indulge yourself...

Sparkling O, 1l

	Perrier – Jouet Grand Brut	Épernay	17
	Louis Roederer Brut	Reims	19
2011	Louis Roederer Brut Rosé	Reims	24

Whites O, 1l

2016	Weisser Burgunder	Korrell	6.50
2015	Lugana	Tommasi	8.00
2015	Sancerre	Pascal Jolivet	8.50
2014	Sancerre Rosé	Patrick Girault, Loire	7.50

Reds O, 1l

2014	Kaliber 12, Spätburgunder	Simone Adams	7
2014	Il Baciata	Braida	8
2002	Château Fontenil	Fronsac	15

Beer

Kirin Beer 0,33l	7
Hacker Pschorr Hell 0,33l	5

Lunch Beverage Box

Munich natural spring water
Carbonated or noncarbonated

Choice of coffee or tea 5.50 per person / tableside

Non Alcoholic

Adelholzener still / sprudel 0,7l	7
Munich spring water carbonated or noncarbonated	4
Coca Cola, Coca Cola light, Coca Cola Zero 0,2l	4.50
Seven Up, Fanta 0,2l	
Ginger Ale, Bitter Lemon 0,2l	6.50
Ginger vs Thyme Lemonade	9
fresh Thyme / Ginger / Lime / Soda	
Cool Tower	9
Mango / Raspberry / Ginger Ale / Mint	
Homemade Iced Tea	7
Earl Grey Classic – Bergamot flavoured with a twist of lemon	
Matcha Green Tea – Nobu's favourite with sliced ginger	