

# SUSHI CLUB

MUNICH

*Culinary Concept by Nobu Matsuhisa*

OUR CONCEPT, FEATURING DISHES FROM THE JAPANESE-PERUVIAN CUISINE BY NOBU MATSUHISA, IS CREATED FOR SHARING, AND DISHES ARE NOT SERVED INDIVIDUALLY:

## COLD DISHES

Yellow Tail Japapeno	34
Salmon Karashi Su Miso	26
Lobster Ceviche on Butter Lettuce	28
Spicy Tuna Salad	33
Butter Lettuce Dry Miso	29

## SIGNATURE DISHES

<b>Black Cod Miso</b>	39
<b>Wagyu Roll Yakiniku with Caviar</b>	84
<b>Avocado Nori Taco with Caviar</b> <i>3 pieces - 24 grams caviar</i>	72
<b>Vegetable Avocado Kataifi Roll</b> 	24

## HOT DISHES

Edamame with Sea Salt or Truffle 	10   14
Kagoshima Wagyu Beef Kushiyaki (100 Gramm) with Teriyaki or Anticucho Sauce	92
Asparagus Kushiyaki Yuzu Dry Miso 	22
Soft Shell Shrimp on Lettuce Taco	20

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## SUSHI ROLLS

California Roll   <b>with Caviar</b>	18   <b>32</b>
Softshell Crab Roll	19
Salmon Avocado   <b>with Caviar</b>	16   <b>30</b>
Spicy Tuna Roll	14
Oshinko Roll	10

## CAVIAR

### **Osietra Caviar**

*125g, served with blinis, chives and shallots*

440

### **Imperial Caviar**

*125g, served with blinis, chives and shallots*

380

## DESSERTS

Litschi Colada	21
<i>Coconut cream, raspberry jelly, lychee and lemon granite</i>	
Berry Bowl	19
<i>Yuzu-lemon jasmine syrup</i>	
Mochi Selection	18
<i>3 pieces of mochi - your choice</i>	