



Saturday Brunch

Matsubisa Munich

STARTER

all shared Nobu style

White Fish Dry Miso | Edamame Sea Salt | Chicken Tacos Anticucho
Egg Sando | Rock Shrimp Tempura Creamy Spicy
Okonomiyaki with Pork Belly and Octopus
Baby Spinach Salad

LIVE STATION

Garlic Spicy Mussels
Japanese Syle with Sweet Potatoes

Chef's Sushi Selection

Salmon Nigiri | Hamachi Nigiri | Seabass Nigiri
Shrimp Tempura Cut Roll | Salmon Avocado Roll
Veggies Inside Out Roll
Quinoa Ceviche | Lobster Ceviche

MAIN DISHES

one to choose per person

Fish

Black Cod Miso *or* Chilean Seabass Jalapeño *or* Grilled Salmon Teriyaki

Meat

Beef Kushiyaki Anticucho *or* Chicken Karaage Poached Egg and Sukiyaqi Sauce
or Crispy Pork Belly with Apple-Wasabi Salsa

Vegetarian

Veggie Don Buri Spicy Garlic *or* Nasu Miso *or* Corn Kakiage with Truffle Mayo

DESSERT

Live Station





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Upgrade your Brunch Experience

Ruinart Brut 0.75l	€ 190
Moet Brut 0.75l	€ 140
2022 Riesling Tonschiefer Weingut Dönnhoff	€ 84
2022 Weißburgunder Van Volxem	€ 68
2022 Grüner Veltliner Fass 4 Weingut Bernhard Ott	€ 78

Take your Saturday Brunch to the next level with our exclusive selection of fine wines and premium Champagnes at Matsuhisa Munich.

From crisp whites to bold reds and sparkling bubbles, find the perfect pour to complement your culinary journey. Elevate your brunch with a touch of luxury – because every great brunch deserves a great glass.

Don't hesitate to ask for our full wine list or get personalized recommendations from our sommelier.

