



Izakaya Share Menu

Japanese dishes to share and a la carte

The menu changes every month

Menu Himura 1 | The big one for 2 persons

79 / person

Otoshi

Ebi Fry

4 prawns breaded, fried with panko | Japanese mayo | tempura sauce

Gyoza mixed

Traditional Japanese gyoza with prawns and vegetables or just vegetables

Horenzo Goma Ae

Cooked spinach salad | roasted black sesame seeds

Takoyaki

Traditional Japanese balls (rice) filled with squid | Japanese mayo | Tonkatsu sauce (reduced sauce made from vegetables and fruit) Katsuobushi (Japanese dried bonito fish zest)

Washoku

Traditional main courses to share

Tsukemono (Japanese pickles)

Unagi don (Caramelised freshwater eel)

Japanese rice | fried vegetables | sesame oil | tsukemono | sesame seeds

Maguro Tataki

Tuna grilled on Binchotan charcoal | Sliced cabbage | Leek | Seasonal vegetables
Katsuobushi (Japanese mayo)

Wagashi

Matcha-Cheesecreme: Yuzo (Japanese citrus fruit, similar flavour to lime & orange) & Umeshu (Japanese plum) Sesame seeds | Vanilla

Plain Mochi: Yuzo

Menu Himura 2 | The small one for 2 persons

62 / person

Otoshi

Edamame

Fried | black truffle | fleur de sel

Horenzo Goma Ae

Cooked spinach salad | roasted black sesame seeds

Takoyaki

Traditional Japanese balls (rice) filled with squid | Japanese mayo | Tonkatsu sauce (reduced sauce made from vegetables and fruit) Katsuobushi (Japanese dried bonito fish zest)

Washoku

Traditional main courses to share

Yakisoba

Japanese noodles | fried vegetables | beef | tsukemono

Maguro Tataki

Tuna grilled on Binchotan charcoal | Sliced cabbage | Leek | Seasonal vegetables | Katsuobushi
Japanese mayo

Wagashi

Matcha-Cheesecreme: Yuzo (Japanische Zitrusfrucht, ähnlicher geschmack wie Limette & Orange) & Umeshu (japanische Pflaume) Sesamsamen und Vanilla



Izakaya Share Menu

Japanese dishes to share for 2 or more people

Japanese dishes to share for 2 or more people

You are also welcome to also order

Teppanyaki

Lohs Niku	Filet John Stone Teriyaki	150 gr	48
Omaru Ebi	Lobster tail	130 gr	40
Shake	Fresh salmon	150 gr	30

Izakaya A la carte

Yakisoba 30

Japanese noodles | fried vegetables in sesame oil | beef vegetables and some tsukemono

Japanese fried rice 32

Pan-fried vegetables | beef | sushi rice in sesame oil | soya sake and mirin | served with a fried egg

Maguro Tataki 48

Tuna 150 gr grilled on Binchotan charcoal | fleur de sel fresh wasabi | Seasonal vegetables | rice

Unagi don ((Caramelised freshwater eel, 150 gr) 48

Japanese rice | fried vegetables | sesame oil | tsukemono | sesame seeds

Ramen noodles

Clear soup | leek | vegetables | bean sprouts | wakame

• **Vegetables/egg** (Vegetarian without egg) 28

• **Prawns** 38

• **Chicken breast** 30

Sushi plates

Soy sauce | wasabi | ginger

Please take a look at our sushi menu

Tavolata Izakaya & Sushi

Let us advise you for a reservation 24 hours in advance

Dessert

Matcha-Cheesecake: Yuzo (Japanese citrus fruit, similar flavour to lime & orange) & Umeshu (Japanese plum) sesame seeds | vanilla
Plain Mochi: Yuzo