

EMIKO

TSUMETAI RYōRI – COLD DISHES

CLASSICS

variation of „Label-Rouge“ salmon.....	12.50
with mango and japanese chili <i>Maguro to Tobiko no tarutaru</i>	
tuna tartare.....	14.00
with tobiko and lotus root <i>Maguro no Tarutaru to tobiko</i>	
sashimi-variation.....	29.00
<i>Sashimi no moriawase</i>	
beef tartar.....	13.50
with sesame and shiso <i>Gyu no Tarutaru</i>	
tuna tataki.....	14.50
with spicy salsify and tamamiso <i>maguro no tataki to gobo</i>	

NEW STYLE

spicy avocado.....	10.50
with carrot coating and cashew togarashi cream <i>Avocado ninjinmaki</i>	
hamachi-carpaccio.....	14.50
with avocado, takuan-daikon and orange caviar <i>Hamachi to abokado to daikon</i>	
scallop sashimi.....	15.00
with turnip and yuzu-ponzusauce <i>Hotate no kabu to yuzu ponzu</i>	
tataki of veal.....	15.50
with cream of tosa-cauliflower and black garlic <i>Koushi no tataki to karifurawā</i>	
sashimi of madai.....	18.00
with mango, yam bean and lime sauce <i>Sashimi to madai to yamaimo</i>	

WAITER'S CHOICE FOR 2

8 dishes 65.00 / person

optional with 100g wagyu beef fillet for ... add. 44.00

ATATAKAI RYōRI – WARM DISHES

CLASSICS

salted and steamed soybeans.....	5.50
<i>Edamame</i>	
miso soup.....	6.00
with tamago and tofu <i>Tamago to tofu no akadashi miso</i>	
roasted eggplant.....	9.50
with warm miso-dashi sauce <i>Nas uno Misoae</i>	
crispy calamari.....	14.50
with chili, lime and seasalt <i>Ika no Karikari age</i>	
softshell crab roll.....	17.50
with wasabi cream <i>Softshell no Harumaki</i>	
prawn-dumplings “Gyoza”.....	12.50
with ponzu and pine nuts <i>Ebi Gyoza</i>	
baked tofu.....	9.50
with shitake mushrooms, dashi and spring onions <i>Agedashi tofu</i>	
Black cod.....	28.00
with ginger and kizami-wasabi <i>Saikyo yaki</i>	

NEW STYLE

leek, served as a whole.....	9.50
with miso-sesame sauce <i>Yaki negi to miso</i>	
roasted salsify.....	10.00
with shiso-orange butter and cashew <i>Gobo to shiso no kashu</i>	
“Label Rouge” salmon.....	24.00
with tamamiso and hijiki algal <i>Sake no tamamiso to hijiki</i>	
grilled scallops.....	21.00
with kinpira-carrot and leek-shiso cream <i>Hotate to kinpira to yaki negi</i>	
snow crab tempura.....	15.50
with dashi-carrots, tobiko and sriracha-mayonnaise <i>Zuwai gani no tempura</i>	
braised shortrib.....	18.50
with daikon and japanese chili <i>Gyu niku no nikomi</i>	
grilled pork belly.....	13.50
with togarashi and fennel-kimchi <i>Butabara no Confi</i>	
tranches of kobe beef, ca. 30g.....	54.00
grilled on a hot salt stone, with ponzu and kizam- wasabi <i>Kagoshima gyu no shioishi yaki</i>	

EMIKO

SUSHI

MAKI ROLL

spicy tuna	13.50
with avocado	
spicy prawn.....	11.00
with tobiko-caviar	
poached eel.....	9.50
with avocado	
avocado coated salmon maki.....	10.00
with kizami wasabi and pear	
crispy salmon skin	9.50
with cucumber	
Chirashi Maki.....	16.50
with softshell crab, avocado and cucumber	
vegetarian roll.....	8.50
in mango coating	
Daizu Shito Maki.....	9.50
with carrot, avocado and wasabi-mayonnaise	

NIGIRI SUSHI 2 PIECES

tuna.....	7.50
“Label Rouge” salmon.....	7.00
ikura caviar	6.50
hamachi.....	10.00
sea bass.....	8.00
eel	6.50
tamago	5.50
poached prawn	9.50
madai.....	13.00

EMIKO SUSHI COMBI

Nigiri & Maki & Sashimi.....25.00 / Person

MEAT SPECIALITIES

We are very proud to offer you exclusively, as the only official licensed kobe beef restaurant in Munich, this delicacy due to availability.

entrecôte, Argentina.....	250g	29.50
fillet of beef, Goldbeef, Germany.....	200g	39.00
fillet of wagyu, marbling score A5-6, Wagyu, Australia.....	100g	75.00
kobe beef, due to availability, Japan.....	100g on request	

Our meat specialities come with vegetables from the Viktualien market, tamarind sauce and murray river salt.

SIDES

rice.....	3.00	sautéed spinach.....	6.90
steamed		with sesame and miso	
Asian mushrooms.....	6.50	vegetables from the Viktualien market.....	6.50
fried		fried	