

Allergens

If you have any food allergies or intolerances, please inform a member of our staff.
Many dishes may contain hidden allergens that are not immediately apparent.



Soybean



Mollusc



Fish



Gluten



Sesame



Garlic



Milk



Shellfish and
Crustacean



Peanut



Egg



Mustard



Sulfide

1 Colourants

2 Preservatives

3 Phenylalanine

4 Sweeteners

5 Caffeine

6 Antioxidants

7 flavor enhancer

8 quinine



Limited

While stocks last



Recommendation

Most sold items.
Trust our regulars,
they know what's the best.

Beef is not manufactured in a factory or packaged at birth. All beef has its own color, texture, marbling, and shape. Therefore, we ask that you take into account that the meat may look different from the pictures and taste may not be consistent.

牛の個体差により、霜降り、肉の色、形が異なることがあります。写真はイメージとなりますので、ご了承ください。

日本産和牛 Wagyu aus Japan

A life-time experience awaits you with the original Japanese Wagyu. A taste sensation unlike anything you've ever encountered before. With its authentic Japanese genetics, raised, bred, and fattened according to traditional Japanese standards, you can be sure you're getting the real deal. No hybrids, no imitations, just pure, unadulterated Japanese beef.

Tender, melt-in-your-mouth, buttery experience with an unforgettable taste of the finest beef. Full-bodied and slightly pithy, with a mild, indescribable flavor. Words simply cannot do justice to the sensory journey that awaits you. I hope you can taste, smell, see and feel the following:

- The cattle had a long and stress-free life
- The cattle have been fed well
- The breeders and fatteners have done an excellent job
- We have an understanding of our work and love what we do.
- Mother Nature presents us with wonderful gifts every day

This is our “Way of the Beef” – Ushido (うし道).



Changing offers

For the daily cut, please ask our service staff.



Discover the variety of flavours and find your favourite.
3 Sake in pairing with Wagyu or Black Angus, selected by our sake experts.

Wagyu Sake Tasting Set

3 x 40ml - 40€

Ninki Gold & Ikekame Turtle Red & Katsuyama Den

Black Angus Sake Tasting Set

3 x 40ml - 24€

Hatsumago & Ura Gazanryu Fuka & Bijofu

Special Sake

Warm Sake

160ml
Carafe

19€

Warm Hatsumago-Honjozo. Served at max.
55 degrees to retain the aroma.

Ninki Sparkling - Junmai Ginjo

300ml
Bottle

39€

An exclusive sparkling sake with second
fermentation in the bottle and fine perlage.
Sake for special occasions.



Premium Wagyu - Karubi

70€

This cut is not without reason one of the most popular cuts in Japan. The meat from the beef's ribs melts on the tongue. Incredible umami and a sheer explosion of taste. Something that you shouldn't miss out on in your life.



Premium Wagyu - Strip loin

90€

Best quality, best choice - this Striploin is always a winner. Experience unparalleled tenderness with every bite of this premium Striploin. A rich and juicy cut that can be parted with ease by just your lips, leaving mouth sensation that's truly beyond compare. Don't miss out on the chance to taste perfection in every bite!

和牛 Wagyu

Soy marinade: 🍷 🌿 🍶



日替わり和牛

Wagyu of the Day 38€

For Wagyu newbies - Wagyu for those who would like to try what Wagyu can be.



ザク切り和牛

Wild Cut Wagyu 41€

A mix of Wagyu and Japanese Wagyu cuts. Not perfectly cut, but sometimes imperfection is what makes it perfect. (Soy marinade)

Soy marinade: 🍷 🌿 🍶



和牛盛皿

Wagyu Mix Plate 51€

A variation of three different Wagyu cuts. A gourmet's dish for Wagyu lovers, that wish to experience a range. (Soy marinade or Salt & Pepper)

🍷 🌿 🍶 🍷 🌿 🍶



壺漬けカルビ

Umami Garlic Wagyu 42€

A mix of Wagyu and Japanese Wagyu cuts. For those who enjoy eating the edge of fat on a good steak. Served in a sweet-soy-garlic-sauce. Very hearty, very tasty, very limited.

アンガス牛 Black Angus



厚切りカイノミ

Thick Cut Flap

16€

Despite the subtle marbling, it is tender like a filet and juicy like an entrecôte. Because of the unique meat texture, it truly falls apart on your tongue.



トモサンカク

Tri Tip

13€

The best and most tender cut from the hip. For those who prefer their meat more low-fat.



焼きしゃぶ

Yakishabu + Sesam Dip

16€

Three extremely thin and large cut slices. Our recommendation:

1. Grill for a short time until it turns light brown.
2. Wrap the leek with the meat.
3. Dip it in the sesame sauce.



ハラミ

Outside Skirt

17€

Very well marbled. For those who wish to experience meat new.
(Soy marinade or salt & pepper)



14



ザブトン

Chuck Flap**13€**

A pleasant marbling and very tender. A tasty allrounder that can rarely go wrong.



15



ミスジ

Oyster Blade**13€**

Easy to grill. Very aromatic, tangy and hearty.



16



ピリ辛串焼き

Spicy Skewered Beef**13€**

Spicy marinated beef on a skewer. (Spicy Dip)



17



カタロール

Chuck Roll**13€**

Juicy, flavourful and very tender. Highly recommended. (Soy marinade)

18



サガリ

Hanging Tender**15€**

The word “tender” in its name is there for a good reason. (Soy marinade)



塩葱タン

Beef Tongue 19€
Beef tongue with minced leek and lemon.



ソーセージ

Japanese Sausages^{2,6,7} 9€
Crisp and juicy without a parallel.



エビ

Black Tiger Prawns 23€
King prawns. Lives up to its name. (Spicy soy marinade)



ホタテ

Scallops 23€
Sushi quality. (Spicy soy marinade)

Soy: Miso:



鶏モモ

Chicken Drumsticks 10€
Incredibly tender and juicy.
(Soy- or Miso marinade)



豚バラ

Pork Belly 10€
Very hearty and tasty.
(Soy- or Miso marinade)

盛皿 Sets

Available for 2 people or more
2名様より

Photo shows the amount
for 2 people

Vegetables: 🍄 Sushi, Wild Cut: 🍣 🍱 🍱 🍱 Wagyu Chuck Flap, Angus marinade: 🍷 🍷 🍷 Sorbet: 🍧



31

Ushido Omakase - Chef's Choice

155€ Price per person

Only for pre-order*

For the important and special occasions. You only live once and magical moments are priceless? In that case trust our chef and let yourself be enchanted. Everything we work for has been united into this one set.

*Pre-order at least 4 days in advance

(Sake is not included in the set and price)

Available for 2 people or more
2名様より

Photo shows the amount
for 2 people

Vegetables: 🍄 Spicy marinade: 🌶️ 🌿 🍯 🥓 🥓 Sesame dip: 🌶️ 🌿 🍯 🥓 🥓

32



Sneak Peek スニークピーク **82€ Price per person**

Have you always been curious how Wagyu tastes like?
This set is the perfect choice to gain an insight into the taste of original Japanese Wagyu aka the best beef in the world. The beef that melts on your tongue.

Vegetables: 🍄 Chicken/Pork/Angus marinade: 🌶️ 🌿 🍯 Chicken/Pork/Angus marinade: 🌶️ 🌿 🍯 Spicy marinade: 🌶️ 🌿 🍯 🥓 🥓

33



Variety Plate バラエティプレート **63€ Price per person**

Discover the versatility of meat. No nerves to piece your own meal together?
With this set you can't go wrong.

Available for 2 people or more
2名様より

Photo shows the amount
for 2 people

Vegetables: 🥬 Angus marinade: 🍷 🌿 🍯 Spicy marinade: 🍷 🌿 🍯 🌶️ Sesame dip: 🍷 🌿 🍯 🥚

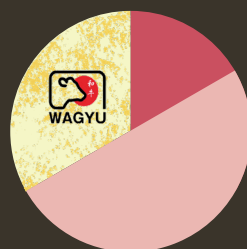
34



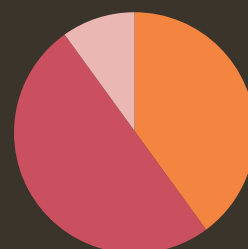
Beef Plate ビーフプレート

53€ Price per person

For the beef lovers who can't get enough. All cuts from the Black Angus Beef.

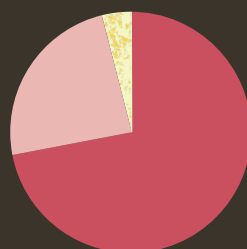


31 Chef's Choice

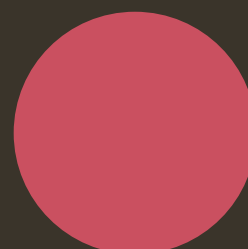


33 Variety Plate

- Wagyu from Japan
- Wagyu
- Black Angus
- Pork/Chicken



32 Sneak Peek



34 Beef Plate

焼き野菜 Vegetables



Soy marinade: 🍷 🌿 🍶

All Sorts : 🍷

40



焼き野菜盛皿

Vegetable Mix Plate

Vegetables of the season

11€

47



トウモロコシ

Corn

Seasonal



サツマイモ

Sweet Potato

6€

41



カボチャ

Pumpkin

5€

42



ニンジン

Carrot

5€

43



ピーマン

Bell Pepper

5€

44

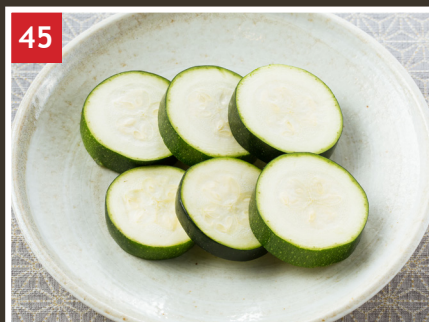


マッシュルーム

Mushroom

5€

45



ズッキーニ

Courgette

5€

46



レンコン

Lotus Root

5€

単品 Sides



唐揚げ

Karaage 9€

Fried boneless chicken with a light touch of ginger



キムチ

Kimchi 6€

Spicy chinese cabbage



ほうれん草の胡麻和え

Sesame Spinach 6€

Spinach with a creamy sesame sauce



ポテトサラダ

Potato Salad 6€

Potato salad in traditional Japanese style.



揚げ出し豆腐

Agedashi Tofu 7€

Fried tofu in dashi stock



枝豆

Edamame 6€

Lightly salted soy beans



やみつきキャベツ

Addictive Cabbage 6€

Pointed cabbage with house dressing. Fresh to snack on.



ワカメサラダ

Seaweed Salad⁷ 6€

Classical Japanese seaweed salad



ピリ辛キュウリ

Cucumber Salad 6€

Spicy cucumber sticks

汁 Soup



味噌汁

Miso Soup⁷

5€

ライス Rice

61

Rice

ライス

4,5€

タレ Dips

70

Soy marinade / 醤油ダレ



2,5€

73

Sesame Dip / 胡麻ダレ



2,5€

71

Spicy Dip / 辛味噌



2,5€

74

Umami Dip / 塩ダレ



2,5€

72

Really Spicy Dip / ピリ辛ダレ



2,5€

75

Wasabi^{1,6}



2,5€

76

!! Soy sauce for rice !!

Give a chance to the taste of our rice!



20€

デザート Dessert

90 Dessert Combo : Dessert of the day + a scoop of Ice cream

11€



Mochi + Ice cream

Japanese rice cake with
candied bean filling

+ a scoop of ice cream:
Matcha / Sesame / Lemon sorbet



Dorayaki + Ice cream

Japanese pancake with
candied bean filling

+ a scoop of ice cream:
Matcha / Sesame / Lemon sorbet



Mochi

6€

Japanese rice cake with candied bean filling



Ice cream

5€

Matcha / Sesame / Lemon sorbet

Ice cream mix

+1€