

ITAREI 礼

Menu

ANTIPASTI

Sourdough bread Miso butter	5
Olives Yuzu Miso Soy Herbs	4
Edamame al Parmigiano Maldon salt Parmesan	5
Crispy Shrimps Wasabi Mayo	9
Gyoza Salsiccia Shrimp Crispy chili bacon jam Bonito flakes	9
Arancini di Mare Rice balls Sushi rice Salmon Hamachi Lemon Spicy mayo	11
Nasu Burrata Burrata Black eggplant purée Miso	13
Polpo Sarada Octopus Japanese potato salad Kewpie garlic mayo	14
Burrata & Beetroot Yuzu Olive oil Pistachios	13

CRUDO

Sake Tatar Salmon tartare Ikura Chives Sesame Cucumber Shallots Spicy mayo	14
Tataki di Hamachi Hamachi Olive oil Ponzu	17
Sicilian Crudo Misto Sicilian crudo Salmon Hamachi Tuna Capers Olive oil Shallots	21
O-Toro Carpaccio O-Toro Shoyu gel Caviar	25
Vitello Tatar Miso Veal Miso Mayo Sesame Soy Shallots Capers Garlic	14

PASTA

Udon Verde Udon Shiso pesto Mushrooms Thai basil Sesame Extra burrata (+4 €)	16
Udon Miso Truffle Udon Miso Spinach Walnut Autumn Truffle	24
Tokyo Cacio e Pepe Spaghetti Pepper Matcha Parmesan	15
Tokyo Carbonara Spaghetti Guanciale Pepper Matcha Parmesan	16
Mentaiko Spaghetti Pollack roe Unagi eel Nori	21

SECONDI

Suprema di pollo Teriyaki Corn-fed chicken Teriyaki sauce Vegetables	21
Salmon al Miso Butter Salmon Mashed potatoes Shiitake butter miso sauce	24
Katsu alla Milanese Duroc pork chop Tonkatsu sauce Wild herb salad	28
Carré di Vitello Dashi Dry aged veal carré Dashi shiitake sauce Mashed potatoes	38
Pulpo al Shichimi Octopus Spicy tomato sauce Potato Olives Bonito flakes	25
Tagliata di Manzo Shiitake Entrecôte Dashi shiitake sauce Nori fries	32
Catch of the Day – Itameshi Style Fresh fish of the day in Itameshi style	market price
please ask our service staff for today's recommendation.	

ITAREI 礼

Menü

ANTIPASTI

Sauerteigbrot Miso-Butter	5
Oliven Yuzu Miso Soja Kräuter	4
Edamame al Parmigiano Maldon-Salz Parmesan	5
Crispy Shrimps Wasabi Mayo	9
Gyoza Salsiccia Garnele Knusprige Chili-Bacon-Marmelade Bonito-Flocken	9
Arancini di Mare Reisbällchen Sushi-Reis Lachs Hamachi Zitrone Spicy mayo	11
Nasu Burrata Burrata Schwarzes Auberginenpüree Miso	13
Polpo Sarada Octopus Japanischer Kartoffelsalat Kewpie-Knoblauch-Mayo	14
Burrata & Beetroot Yuzu Olivenöl Pistazien	13

CRUDO

Sake Tatar Lachstatar Ikura Schnittlauch Sesam Gurke Spicy mayo	14
Tataki di Hamachi Hamachi Olivenöl Ponzu	17
Sicilian Crudo Sizilianisches Crudo Lachs Hamachi Tuna Kapern Olivenöl Schalotten	21
O-Toro Carpaccio O-Toro Shoyu-Gel Kaviar	25
Vitello Tatar Miso Kalbs Miso Mayo Sesam Soja Schalotten Kapern Knoblauch	14

PASTA

Udon Verde Udon Shiso-Pesto Pilze Thai-Basilikum Sesam Extra Burrata (+4 €)	16
Udon Miso Truffle Udon Miso Spinat Walnuss Herbst Trüffel	24
Tokyo Cacio e Pepe Spaghetti Pfeffer Matcha Parmesan	15
Tokyo Carbonara Spaghetti Guanciale Pfeffer Matcha Parmesan	16
Mentaiko Spaghetti Pollack-Rogen Unagi-Aal Nori	21

SECONDI

Suprema di pollo Teriyaki Maishähnchen Teriyaki-Sauce Gemüse Kartoffeln	21
Salmon al Miso Butter Lachs Kartoffelpüree Shiitake-Butter-Miso-Sauce	24
Katsu alla Milanese Duroc-Schweinekotelett Tonkatsu-Sauce Wildkräutersalat	28
Carré di Vitello Dashi Kalbskarree Dry Aged Dashi-Shiitake-Sauce Kartoffelpüree	38
Pulpo al Shichimi Würzige Tomatensauce Kartoffeln Oliven Bonito-Flocken	25
Tagliata di Manzo Shiitake Entrecôte Dashi-Shiitake-Sauce Nori Pommes	32
Catch of the Day – Itameshi Style Fangfrischer Fisch des Tages im Itameshi-Stil Tagespreis bitte fragen Sie unseren Service nach der aktuellen Empfehlung.	