

MENU

WE RECOMMEND OUR
**6-COURSE
OMAKASE MENU**
79.00

**3-COURSE
OMAKASE MENU**
49.00

APERITIF

PLUM-KIKK	9.50
HENSSLER'S APERITIF	9.50
CRÉMANT DE LOIRE BRUT 0.1 L "Blanc de Blanc" 100% Chardonnay	10.50
CRÉMANT DE LOIRE BRUT 0.1 L "Rosé" 100% Cabernet Franc	10.50
SPARKLING GRAPE JUICE 0.1 L	6.00
SHERRY LUSTAU DRY 5 CL	7.50
BELSAZAR - HIGH-CLASS VERMOUTH	
BELSAZAR BIANCO substantial & complex	5 CL 7.50
BELSAZAR DRY dry & direct	5 CL 7.50
BELSAZAR ROSÉ varied & light	5 CL 6.50
CAMPARI SODA 4 CL	6.50
CAMPARI ORANGE 4 CL	10.00
CUBA LIBRE Mezan Rum Jamaika X.O / 4 cl & Coca Cola	13.00

GIN

GIN BOMBAY 4 CL with Fever Tree Tonic	12.00
GIN HENDRICKS 4 CL with Fever Tree Tonic	14.00
8025 "GENUINE ALPINE GIN" 4 CL highest quality gin of the alpine region. intense fruity, juniper + lemon.	16.00

We cook without a lot of frills, but very contrasting. All of our dishes follow a clear line.
We combine classic Japanese cuisine with modern international influences.
Our style of „Cuisine Pacifique“ and our way of preparing sushi should provide
enjoyment and joy in as varied a way as possible.

STARTER

PIZZA BREAD (PRO PERSON)	1.50
with Henssler's Curry Dip	
MISO SOUP WITH TOFU AND WAKAME	6.00
OYSTERSHOOTER	6.00
OYSTER "ON THE ROCKS" 3PCS	12.50
EDAMAME	
with maldon salt	8.00/
or in spicy miso sauce	9.00
CHICKEN SKEWER "YAKITORI"	11.00
TURNIPS CHILI SOUP	13.50
with Shrimps Wan Tan	
LAMB'S LETTUCE SALAD	14.50
with kimchi potato dressing and vegetable chips	
AVOCADO CEVICHE	16.50
with poached bio egg, flamed TNT and zatar	
TATAKI FOM THE NORWEGIAN PREMIUM SALMON	18.50
with togarashi crust, bali cream and gari herb salad	
GRILLED TUNASASHIMI	19.50
with cerignola olives, granny smith apple and hazelnut	
CREAMY BEEF TATARE CUTS	21.50
with spicy beef tea and udon nuddles	

TEMPURA

TEMPURA VEGETABLES	13.50
SPICY TUNA TEMPURA ROLL	15.00
TEMPURA BLACK TIGER SHRIMPS	16.50
SEAFOOD TEMPURA	17.50
with shinus aioli and piment d`e espelette	



SASHIMI

FJORDSALMON PURE OR „TATAKI“	21.00
TUNA PURE OR „TATAKI“	23.00
HAMACHI PURE OR „TATAKI“	23.50
HENSSLER'S SASHIMI MIX	36.00
tuna, fjordsalmon, hamachi, loup de mer, ponzu sauce	

MAIN COURSE

FILLED LOUP DE MER FILLETS	26.50
"spicy pumpkin style"	
GRILLED FILLET FROM THE NORWEGIAN PREMIUM SALMON "RARE"	27.50
with miso cream and sweat angry radish salad	
TUNASTEAK „RARE“ OR „BLACKENED“	32.00
SHORT RIP 24H BRAISED	28.50
with Asia Jus and herbal butter	
RIB-EYE FROM THE HEATH BEEF „DRY AGED“	34.00
280g	
RUMPSTEAK „BLACK RARE“ FROM THE HEATH BEEF „DRY AGED“	39.00
280g	

SAUCES TO THE MAIN COURSES

TRUFFLEPONZUBUTTER · TERIYAKISAUCE ·
HENSSLER'S HERBAL BUTTER ·
2.00 EACH

SIDE DISHES

PUREE OF THE WEEK	5.50
RED CABBAGE KIMCHI VEGETABLE	6.00
ROOT VEGETABLE	6.50
in panko butter and chili pesto	
SPICY POTATO GRATIN	6.50
SMALL LAMB'S LETTUCE	6.50
BROCCOLI/CAULIFLOWER/ROMANESCO	6.50
damped with black bean sauce	
TRUFFLEFRIES	7.00

DESSERT

HOMEMADE ICE CREAM	8.50
COCONUT PARFAIT "ON THE ROCKS"	12.00
with passion fruit	
FRIED HONEY VANILLA ICE	12.00
CRÉME BRÛLÉE	13.00
with condensed milk licorice ice	

HENSSLER FAVOURITES

HENSSLER HENSSLER MIX

MAKI, INSIDE-OUT-MAKI, NIGIRI,
SPECIAL SASHIMI, TEMPURA

FROM 2 PERSONS

P.P. 45.00

SUSHI MIX

HENSSLER SUSHI MIX

inside-out-maki, maki, nigiri

SMALL 21.00

LARGE 28.00

HENSSLER SUSHI-SASHIMI MIX

inside-out-maki, sashimi, nigiri

SMALL 27.50

LARGE 35.50



SPECIAL SUSHI ROLLS

VEGI DELUXE ROLL

15.50

asparagus tempura, pickled beetroot, cucumber, red onions ceviche and guacamole

NEW CRISPY DUCK ROLL

16.50

crispy duck spring roll, cucumber, avocado, carrot kimchi tempura and wasabi hollandaise

DOUBLE DELUXE SHRIMP ROLL

17.50

with baked black tiger shrimp, creamy shrimp tatare, cucumber, avocado and shisoleef

NEW GREEN SALMON ROLL

18.50

grilled salmon sashimi, tempura avocado, cucumber, green misosauce and fried edamame

SURF AND TURF ROLL

19.50

"BACK TO THE ROOTS"

grilled beef sashimi, panko shrimp, cucumber, spicy teriyakisauce and sour cream

U.M.V UNAGI MEETS VEGI ROLL

20.50

crispy Unagi, cucumber, avocado tatare, betroot pickles and unagi sauce

CHILI TERI KINGFISH ROLL

20.50

with grilled hamachisashimi, panko shrimp, cucumber, avocado and lamas hot sauce

MODERN CALIFORNIA ROLL

20.50

tunasashimi, spicy marinated crabmeat, cucumber, avocado, chilimayonnaise and teriyakisauce

SUSHI ROLLS CLASSIC

CALIFORNIA ROLL 12.50
crabstick, avocado, cucumber **HAND ROLL** 7.50

CHICKEN TERIYAKI ROLL 12.50
crispy chicken, cucumber, **HAND ROLL** 7.50
avocado, sesame, teriyaki sauce

CRUNCHY ROLL 12.50
tempura gamba, cucumber, **HAND ROLL** 8.00
avocado, chili mayonnaise

HOT TUNA ROLL 13.00
hot tuna tartare, cucumber **HAND ROLL** 8.50

SALMON ROLL 13.50
salmon, cucumber, avocado **HAND ROLL** 8.50

TUNA ROLL 14.50
tuna, cucumber, avocado **HAND ROLL** 9.00

SEXY SALMON ROLL 17.50
salmon tatare, crispy crabstick, cucumber,
avocado, creamy Tobikko, crunchy Stuff

TUNASASHIMI ROLL 20.50
with tunasashimi, tempura shrimp, crabstick,
cucumber, teriyakisauce and spicy sour cream

NIGIRI

AVOCADO, 2 PCS. 5.00

EBI, 2 PCS. 6.50

SALMON, 2 PCS. 7.50

TEMPURA SHRIMP, 2 PCS. 7.50

FRIED PEPPER TUNA, 2 PCS. 8.50

TUNA, 2 PCS. 8.50

UNAGI, 2 PCS. 11.00

MAKI ROLLS

CUCUMBER MAKI 5.50

AVOCADO MAKI 6.50

SALMON MAKII 8.00

TUNA MAKI 9.00



Beverages such as foods and drinks could contain additives, dyes and flavor enhancers.

If you have any questions, please contact our staff or ask for our menu with allergens and incompatibilities.

All Prices in EURO including Tax and Service.

BEER

BECK'S BEER 0.33 L PILS GOLD	EACH 4.50
BECK'S BEER 0.33 L NON ALCOHOL	4.50
JAPAN'S NO.1 BEER ASHAI	5.00

SAKE

SAKE WARM 0.1 L	5.50
SAKE SPECIAL 0.1 L	11.00
SAKE KOJO KIKUMASAMUNE FL. 0.3 L	14.00

DIGESTIF

SALWEY 2 CL MIRABELLE / RASPBERRY / PEAR	10.00
HELBING KÜMMEL 2 CL	4.00
HELBING AQUAVIT 2 CL	6.00
VODKA ALPHA NOBLE 4 CL	6.50
BORGMANN HERBAL LIQUEUR 4 CL	10.00
GRAPPA MOSCATO RISERVA 2 CL	7.50
SPAN. BRANDY 2 CL GRAN DUQUE D'ALBA	7.50
COGNAC HINE VSOP 2 CL	15.00

THE MADNESS IN THE BOTTLE!
"MY NOBLE BRANDIES STRAIN IN ANY PHASE OF
DRINKING THE BODY BUT ENJOY - IN MODERATION -
BODY AND SOUL"
THE BRANDIES OF HANS REISETBAUER.

REISETBAUER CARROT 2 CL	13.00
REISETBAUER WILLIAMS 2 CL	13.00
REISETBAUER APRICOT 2 CL	13.00
REISETBAUER RASPBERRY 2 CL	24.00

SOFT DRINKS

WATER 0.25 L 2.30
gas and non gas 0.75 L 5.00

COCA-COLA · COCA-COLA LIGHT · 0.2 L EACH 3.50
COCA-COLA ZERO · SPRITE

BITTER LEMON 0.2 L 3.70
SCHWEPPEs

TONIC WATER · GINGER ALE 0.2 L EACH 3.70
FEVER TREE

ORANGINA 0.2 L 3.50

APPLE JUICE 0.2 L 3.50

APPLE SPRITZER 0.2 L 3.50

TOMATO JUICE 0.2 L 3.50

ORANGE JUICE 0.2 L 3.50

SPARKLING GRAPE JUICE WITH WATER 0.2 L 8.00

SPARKLING MATCHA-LIME 0.33 L 3.90
from seicha with refreshing character

HOT DRINKS

ESPRESSO 3.20

DOUBLE ESPRESSO 5.00

CAFÉ CREMA 3.20

CAPPUCCINO 3.80

GREEN TEA 2.20

ORANGE GINGER TEA 2.70

FRESH GINGER TEA 3.50



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