

MENU

WE RECOMMEND OUR
**4 COURSE
 CLASSIC DINNER MENU**
89.00

THE CLASSIC DINNER MENU WILL
 SERVED BY TABLE ONLY.
 PLEASE ORDERED UNTIL 8:45 PM

GIN

SIEGFRIED WONDERLEAF GIN "NON ALCOHOLIC" with Fever Tree Tonic	10.50
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 and lemon.	18.00

APERITIF

OUR RECOMMENDATION

HENSSLER'S PLUM-KIKK	13.00
CRÉMANT DE LOIRE BRUT 0.1 L "Blanc de Blanc" 100% Chardonnay	12.00
CRÉMANT DE LOIRE BRUT 0.1 L "Rosé" 100% Cabernet Franc	12.00
SPARKLING GRAPE JUICE 0.1 L	8.00
SHERRY LUSTAU DRY 5 CL	7.50
BELSAZAR - HIGH-CLASS VERMOUTH	
BELSAZAR BIANCO substantial & complex	5 CL 7.50
BELSAZAR DRY dry and direct	5 CL 7.50
BELSAZAR ROSÉ varied & light	5 CL 6.50
CAMPARI SODA 4 CL	8.50
CAMPARI ORANGE 4 CL	12.00

CLASSIC STARTERS

OYSETRERSHOOTER 8.00

with spicy tomatosalsa and tobiko crown

MISO SOUP 8.00

with silk tofu, wakame seaweed
and spring lek

EDAMAME 8.50

classic with maldon salt 8.50
or with spicy miso sauce 9.00
or with truffle ponzu 10.00

CHICKEN SKEWER 16.00

classic yakitori 16.00
spicy yakitori 17.50

AVOCADO SALAD 16.50

with avocado, leaf salad, Henssler´s dressing

BEETROOT CARPACCIO 17.50

with burrata, avocado and lemonbutter

AKI TROUT CAVIAR 22.50

50g, with potato chips and sour cream

SALMON-AVOCADO TATAR 24.50

with Nori-Cracker

BAKED SALMON SASHIMI 25.50

with cream cucumbers and AKI trout caviar

FLAMED HAMACHISASHIMI 28.50

with yuzu ponzu and gremolata

GRILLED TUNASASHIMI 32.00

with teriyaki sauce truffle-pozubutter, truffle

TEMPURA

TEMPURA VEGETABLE 17.00

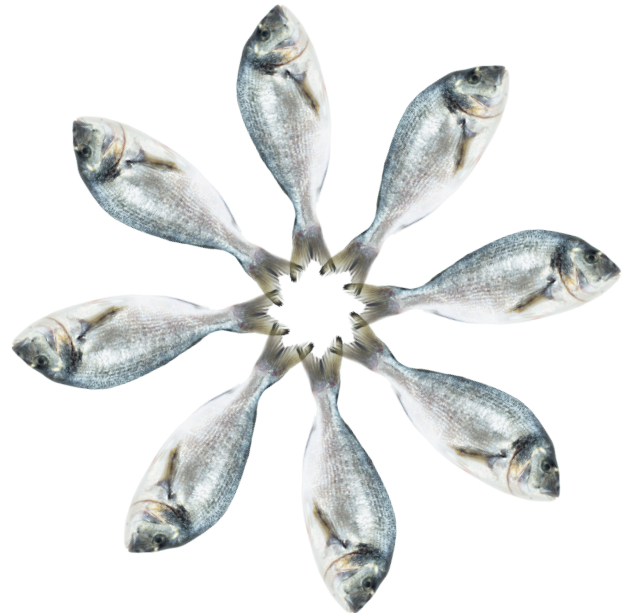
with three kinds of dips

SPICY TUNA TEMPURA ROLL 19.50

with avocado and home made mayonnaise

TEMPURA BLACK TIGER SHRIMPS 21.50

with three kinds of dips



FRESH CLIFF OYSTER

P. P. 7.00

“On The Rocks”

pure or with onion ceviche

MAIN COURSE

FRIED FILLET OF FAROESE SALMON 38.50
"Teriyaki Style"

TATAKI FROM THE YELLOW FIN TUNA 41.00
"BLACKENED"
"truffle ponzu style"

LOUP DE MER 38.00
baked whole with three dips

SURF 'N' TURF YAKITORI 36.00
Rump steak from the lava stone grill
and black tiger prawns

SIRLOIN RUMPSTEAK 42.00
from the lavastone grill 250g

SIDE DISHES

CUCUMBER WAKAME SALAD 6.50

GRATIN POTATOES 7.00

ROASTED POTATOES CHIMYCHURRI 7.00
Drillinge with parsley tapenade

LACQUERED SWEET POTATO 7.00
with herbs and sour cream

GREEN BEANS 7.00
with sesam

PAK CHOI KIMCHI-STYLE 7.00

GRILLED GREEN ASPARAGUS 7.50
with mentsuyui butter

SUSHI RICE 5.50

HENSSLER'S SAUCES

TRUFFLE PONZU BUTTER · TERIYAKISAUCE
HERBAL BUTTER · MISO HOLLANDAISE
HOME MADE MAYONAISE
3.50 EACH

HENSSLER FAVORITES

HENSSLER MIX

MAKI, INSIDE-OUT-MAKI, NIGIRI,
SPECIAL SASHIMI, TEMPURA
FROM 2 PEOPLE

P.P. 54.50

Served in two courses:
First of all, tempura with dips,
then sushi.

SUSHI MIX

HENSSLER SUSHI MIX	CLASSIC 35.00
Inside-out-Maki, Maki, Nigiri	SPECIAL 42.00
HENSSLER SUSHI-SASHIMI MIX	CLASSIC 36.00
Inside-out-Maki, Sashimi, Nigiri	SPECIAL 45.00
PURE SUSHI-SASHIMI MIX	45.00
California Roll, Maki, Nigiri, Sashimi	

SPECIAL SUSHI ROLLS

HOLIDAY GREEN ROLL VEGGIE	19.00
avocadosashimi, asparagus tempura, onion ceviche, shiso leaf, chilimayonnaise and teriyakisauce	
RED POWER ROLL VEGGIE	19.00
marinated carrot, cucumber, avocado, beetroot sashimi, avocado tartare, mentsuyu radish, hulk sauce	
CRISPY WASABI DUCK ROLL	21.00
crispy duck spring roll, cucumber, avocado and wasabihollandaise	
SEXY SALMON ROLL	22.00
salmon tartare, crispy crabstick, cucumber, avocado, creamy tobikko and crunchy stuff	
GREEN HULK ROLL	23.50
tempura green asparagus,beef sashimi, nut butter / hulk sauce / mentsuyu radish	
ORIGINAL SURF AND TURF ROLL	24.50
grilled beef sashimi, panko shrimp, cucumber, avocado, spicy teriyaki sauce, sour cream and togarashi chips	
OCEAN ROLL	24.50
crispy panko shrimp, grilled salmon sashimi, nut butter, ponzu sauce, wakame, tobiko	
2 FACE ROLL	25.00
crispy panko shrimp, grilled salmon and tuna sashimi, creamy crab stick, teriyaki, avocado tartare, creamy tobiko	
TUNASASHIMI ROLL	25.00
pankoshrimp, cucumber, avocado, creamy crabstick and teriyakisauce	
TRUFFLE TUNA ROLL	26.50
tuna sashimi, tuna tartare, green asparagus, avocado, cucumber, truffle mayo, truffle ponzu butter	
UNAGI TEMPURA ROLL	26.50
Unagi Tempura, Avocado Sashimi, Spicy Unagi Sauce, Ceviche, TNT Creme	

CLASSIC SUSHI ROLLS

CALIFORNIA ROLL	16.00
crabstick, avocado and cucumber	HAND ROLL 9.00
CHICKEN TERIYAKI ROLL	17.00
avocado, sesame and teriyaki sauce	HAND ROLL 10.50
CRUNCHY ROLL	17.00
tempura gamba, cucumber, avocado and chili mayonnaise	HAND ROLL 10.50
HOT TUNA ROLL	18.50
hot tuna tartare and cucumber	HAND ROLL 11.00
SALMON ROLL	18.00
salmon, cucumber and avocado	HAND ROLL 11.00
TUNA ROLL	18.50
tuna, cucumber and avocado	HAND ROLL 12.00

MAKI ROLLS

CUCUMBER MAKI	6.50
AVOCADO MAKI	8.00
AVOCADO CEVIECHE MAKI	8.50
ASPARAGUS TEMPURA MAKI	9.00
SALMON MAKI	12.00
CRISPY SALMON MAKI	13.00
TUNA MAKI	13.00
HOT TUNA MAKI	13.00
UNAGI	16.00
TUNA TARTAR TRUFFLE PONZU MAKI	17.50

SASHIMI PUR "ON THE ROCKS" WITH PONZUSAUCE

LOUP DE MER SASHIMI	28.00
SALMON SASHIMI	31.00
HAMACHI SASHIMI	33.50
TUNA SASHIMI	36.00
HENSSLER'S SASHIMI MIX	48.00
tuna, salmon, loup de mer and hamachi	

NIGIRI

ASPARAGUS TEMPURA, 2 PCS.	7.50
AVOCADO ONION CEVIECHE, 2 PCS	8.50
EBI, 2 PCS.	8.50
TEMPURA SHRIMP, 2 PCS.	9.50
SALMON, 2 PCS.	10.50
TUNA, 2 PCS.	11.50
FRIED PEPPER TUNA, 2 PCS.	11.50
HAMACHI, 2 PCS.	12.00
BEEF TRUFFLE PONZU, 2 PCS.	13.00
TUNA TERIYAKI SPICY SOUR CREAM, 2 PCS	13.00
UNAGI, 2 PCS.	14.00

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

GÖSSER BEER WITH LEMONADE 0,33L	6.50
BECK'S BEER 0.33 L PILS	6.50
BECK'S BEER 0.33 L NON ALCOHOL	6.50
PAULANER 0.33 L ORIGINAL MÜNCHNER HELL	6.50

SAKE

SAKE WARM 0.1 L	7.50
SAKE SPECIAL 0.1 L	14.50
SAKE JUNMAI 180 ML	16.50

DIGESTIF

SALWEY 2 CL MIRABELLE / RASPBERRY / PEAR	12.00
HELBING KÜMMEL 2 CL	6.00
HELBING AQUAVIT 2 CL	7.00
WODKA 42 BELOW 4 CL	9.00
BORGMANN HERBAL LIQUEUR 4 CL	10.00
GRAPPA MOSCATO RISERVA 2 CL	9.50
SPAN. BRANDY 2 CL GRAN DUQUE D'ALBA	8.50
COGNAC HINE VSOP 2 CL	16.00

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 RASPBERRY 2 CL	24.00
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SOFT DRINKS

WATER	0.25 L 3.50
gas and non gas	0.75 L 7.00
COCA-COLA · COCA-COLA LIGHT COCA-COLA ZERO · SPRITE	0.2 L JE 4.50
BITTER LEMON	0.2 L 4.50
SCHWEPPES	
TONIC WATER · GINGER ALE	0.2 L JE 4.50
FEVER TREE	
ORANGINA	0.2 L 4.00
LÜTAUER APPLE SPRITZER	0.33 L 5.50
VAIHINGER TOMATO JUICE	0.2 L 3.50
KLINDWORTH ORANGE JUICE	0.2 L 4.00
SPARKLING GRAPE JUICE	0.2 L 9.00

HOT DRINKS

ESPRESSO	4.00
DOUBLE ESPRESSO	6.50
CAFÉ CREMA	3.50
CAPPUCCINO	4.00
GREEN TEA	4.50
ORANGE GINGER TEA	4.50
FRESH GINGER TEA	5.00



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