

5 COURSE DINNER MENU

STARTER
SASHIMI

INTERMEDIATE COURSE
TEMPURA

MAIN COURSE
FISH OR MEAT

SPECIAL NIGIRI

SPECIAL INSIDE OUT MAKI

p. P. 92.00

we recommend

HENSSLER MIX

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

from 2 people

p. p. 55.00

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

Aperitiv recommendation

HENSSLERS'S PLUM KIKK

0.2 L 13.00

WINE OF THE MONTH

WEISSBURGUNDER

2023 · dry · Salwey · Baden

0.75 L 49.00 GLAS 0.2 L 13.50



Please follow us on Instagram: [hensslerhenssler](https://www.instagram.com/hensslerhenssler)



CLASSIC STARTER

OYSTERSHOOTER with spicy tomatosalsa and tobiko crown	8.00
MISO SOUP with silk tofu, wakame seaweed and spring lek	8.00
EDAMAME classic with maldon salt	8.50
or with spicy miso sauce	9.00
or with truffle ponzu	10.00
CHICKEN SKEWER classic yakitori	16.00
spicy yakitori	17.50
AVOCADO SALAD with avocado, leaf salad and apple-miso dressing	16.50
FRIED CALAMARETTI endive salad, chilli lime coriander	23.00
FLAMED SALMON pointed cabbage, ginger-orange vinaigrette, avocado, trout caviar	24.50
BLUEFIN TUNA TATAKI pickled radish and aged soy sauce (shinko)	32.00

TEMPURA

TEMPURA VEGETABLE with three kinds of dips	17.00
SPICY TUNA TEMPURA ROLL with avocado and homemade mayonnaise	19.50
TEMPURA BLACK TIGER GARNELEN with three kinds of dips	22.00

FRESH CLIFF OYSTER

per piece 7.00

pur "On the Rocks" or
with onion ceviche

MAIN COURSE

WHOLE-COOKED TROUT (boneless) mentsuyu vegetable broth	33.00
GRILLED HALIBUT miso lacquer, sake-lime butter	38.00
CRISPY PORK BELLY hoisin jus	32.00
SIRLOIN RUMPSTEAK US GREATER OMAHA	48.00

SIDE DISHES

MARINATED RICE	5.50
CUCUMBER WAKAME SALAD	5.50
WILD BROCCOLI miso hollandaise	6.50
KIMCHI PAK CHOI	6.50
SPINACH sesame sauce	6.50
BAKED POTATO SPRING ROLL chive sauce	7.50
CRISPY SWEET POTATO chili-lime dip	8.00

HENSSLER'S SAUCES

TRUFFLE PONZU BUTTER
TERIYAKI SAUCE · MISO HOLLANDAISE
HOME MADE MAYONNAISE

3.50 each

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SUSHI MIX

HENSSLER SUSHI MIX CLASSIC 38.00
Inside-out-Maki, Maki, Nigiri SPECIAL 44.00

HENSSLER
SUSHI-SASHIMI MIX CLASSIC 39.00
Inside-out-Maki, Sashimi, Nigiri SPECIAL 47.00

PURE SUSHI-SASHIMI MIX 48.00
california roll, maki, nigiri, sashimi

SPECIAL SUSHI ROLLS

HOLIDAY GREEN ROLL VEGGIE 19.00
avocadosashimi, asparagus tempura,
onion ceviche, shiso leaf, chilimayonnaise
and teriyakisauce

ROOT POWER ROLL VEGGIE 19.00
tempura of pickled carrot,avocado,
cucumber, marinated radish, mentsuyu
radish, coriander-pepper sauce

CRISPY DUCK ROLL 21.00
crispy duck spring roll, avocado, Hoisin,
pickled onions

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 loup de
mer sashimi, cucumber,
avocado truffle ponzu butter

CRISPY SALMON ROLL 24.50
crispy crab-stick, cucumber, avocado, salmon
sashimi, salmontatar, teriyaki sauce

HOT YELLOW TAIL ROLL 25.00
green asperagus tempura, cucumber, avocado,
grilled hamachi sashimi, spicy ponzu sauce

2 FACE ROLL 25.00
crispy panko shrimp, grilled salmon and
tuna sashimi, creamy crab stick, teriyaki,
avocado tartare, creamy tobiko

TUNA SASHIMI ROLL 25.00
pankoshrimp, cucumber, avocado,
creamy crabstick and teriyakisauce

GREEN TUNA ROLL 26.50
green asparagus, avocado, cucumber,
grilled tuna sashimi, creamy gremolata,
kizami wasabi

UNAGI TEMPURA ROLL 26.50
unagi tempura, avocado sashimi,
spicy unagi sauce, ceviche, TNT creme

CLASSIC SUSHI ROLLS

CALIFORNIA ROLL	16.00
crabstick, avocado, cucumber	HAND ROLL 9.00
CHICKEN TERIYAKI ROLL	17.00
crispychicken, cucumber, avocado, sesame and teriyaki sauce	HAND ROLL 10.50
CRUNCHY ROLL	17.00
tempura gamba, cucumber, avocado, chili mayonaise	HAND ROLL 10.50
HOT TUNA ROLL	18.50
hot tuna tartare and cucumber	HAND ROLL 11.00
LACHS 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
SALMON MAKI	12.00
CRISPY SALMON MAKI	13.00
TUNA MAKI	13.00
HOT TUNA MAKI	13.00
UNAGI MAKI	16.00
TUNA TARTAR TRUFFLE PONZU MAKI	17.50

SASHIMI PUR "ON THE ROCKS" WITH PONZU SAUCE

LOUP DE MER SASHIMI	28.00
SALMON SASHIMI	31.00
HAMACHI SASHIMI	34.00
THUNFISCH SASHIMI from the bluefin tuna	38.00
HENSSLER`S SASHIMI MIX tuna, salmon, loup de mer and hamachi	48.00

NIGIRI

AVOCADO ONION CEVIECHE, 2 PCS.	8.50
EBI, 2 PCS.	8.50
TEMPURA SHRIMP, 2 PCS.	9.50
SALMON, 2 PCS.	10.50
LOUP DE MER, 2 PCS.	11.00
TUNA, 2 PCS.	11.50
FRIED PEPPER TUNA, 2 PCS.	11.50
HAMACHI, 2 PCS.	12.00
BEEF TRUFFLE PONZU, 2 PCS.	13.00
UNAGI, 2 PCS.	14.00

APERITIF

Our recommendation

HENSSLERS'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
SHERRY LUSTAU DRY 5 CL	7.50
BELSAZAR - HIGH-CLASS VERMOUTH -	
BELSAZAR BIANCO substantial 5 CL	7,50
BELSAZAR DRY dry and direct 5 CL	7.50
BELSAZAR ROSÉ varied and light 5 CL	6.50
CAMPARI SODA 4 CL	11.00
CAMPARI ORANGE 4 CL	12.00

GIN

SIEGFRIED WONDERLEAF GIN 4 CL "ALKOHOLFREI" 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

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 FL. 180 ML	16.50

DIGESTIF

SALWEY 2 CL	12.00
MIRABELLE / RASPBERRY / PEAR	
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 CARDENAL MENDOZA	10.00
FÜRST BRANDY XO VINTAGE 1995 2 CL	16.00
REISETBAUER RASPBERRY 2 CL	24.00

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.

SOFT DRINKS

WATER	0.25 L	4.00
gas or non gas	0.75 L	7.50
COCA-COLA	0.2 L JE	4.50
COCA-COLA LIGHT		
COCA-COLA ZERO · SPRITE		
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
KLINDWORTH ORANGE JUICE	0.2 L	4.00

HOT DRINKS

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

Since 2014, ingredients that may cause allergens or intolerances must be labeled.

For any questions, please contact our staff or ask for our menu with allergens and intolerances labeled.

All prices in euros include VAT and service.