



ISHI

BY HENSSLER

**MENU**



## VORSPEISEN

EDAMAME <i>Klassisch mit Meersalz</i>	12
SHISHITO KOSHO AMAMISO <i>Shishito Paprika, Süße Miso</i>	14
JAKOBSMUSCHEL 1 PC. <i>Jakobsmuschel, Foie Gras, Vanille Miso</i>	15
CRISPY RICE <i>Avocado   Lachs   Tuna</i>	17   21   23

## TEMPURA

GEMÜSE TEMPURA <i>Saisonales Gemüse</i>	18
GARNELEN TEMPURA AIOLI <i>Garnelen, Tobikko Aioli</i>	20
WATARIGANI CRAB JALAPEÑO <i>Weichschalenkrabbe, Jalapeño</i>	31

## SIGNATURE GERICHTE KALT

ROTE BEETE SASHIMI <i>Yamagobo, Yuzu, Peperoni</i>	16
CARPACCIO GYU <i>Shiitake, Yakiniku, Parmesan, Trüffel</i>	25
LACHS TATAKI KARASHISUMISO	25
JAKOBSMUSCHEL SASHIMI <i>Yuzu Koshu, Birne, Walnuss</i>	26
HAMACHI SASHIMI YUZU KOSHU	26
SUZUKI TIRADITO <i>Wolfsbarsch, Koriander, Jalapeño</i>	27
CEVICHE MIT KAVIAR <i>Umami-Tomaten, Ossietra-Kaviar</i>	28

## SIGNATURE GERICHTE WARM

HÜHNCHEN HOUBA YAKI <i>Gegrilltes Hühnchen, Teriyaki-Sauce</i>	26
TUNA TATAKI <i>Tuna, Pimientos, Trüffel-Teriyaki-Sauce</i>	34
ANKOU <i>Seeteufel, Krustentier-Bouillabaisse, Buchenpilze</i>	39
MISO GINDARA <i>Schwarzer Kabeljau, Miso</i>	41
WAGYU VOM HEISSEN STEIN <i>A5 Wagyu, hausgemachte Saucen</i>	71

## SALATE

GRÜNER FELDSALAT <i>Hausgemachtes Dressing nach Wahl</i>	16
SHIITAKE SALAT <i>Knusprige Shiitake-Pilze, Goma-Trüffel Dressing</i>	27
KAISAN SALAT <i>Blattsalat, Tuna, Lachs, Hamachi, Spicy Soja</i>	29

## EXTRAS

GEDÄMPFTER REIS	7
MISO SUPPE	8
SCHARFES GEMÜSE	11

### OMAKASE MENÜ NACH WAHL DES KÜCHENCHEFS

5 GÄNGE

99 p.P





## MAKI | HANDROLLS

<b>EBI FURAI</b> <i>Tempura Garnele</i>	10   8
<b>SAKE</b> <i>Lachs</i>	11   8
<b>HAMACHI</b> <i>Gelbflossenmakrele</i>	14   11
<b>AKAMI</b> <i>Bluefin Tuna</i>	15   11
<b>NEGI TORO</b> <i>Bluefin Tuna Tatar, Frühlingszwiebeln</i>	16   14

## SIGNATURE ROLLS

<b>HULK ROLL</b> <i>Shiso, Spargel, Avocado, Gurke, Hulk-Sauce</i>	21
<b>ULTRA ROLL</b> <i>Avocado, Ceviche, Garnele, Gurke, Mayonnaise, Teriyaki</i>	24
<b>RICH BOY ROLL</b> <i>Kimcheé Kanikama, flambierter Lachs, Gurke, Safran-Trüffel-Mayonnaise, Ikura Kaviar</i>	26
<b>KING ROLL</b> <i>Hiramasu Tempura, Chili, Gurke, Jalapeño-Sauce, Schnittlauch</i>	28
<b>ROLL OF THE DAY</b> <i>Wahl des Küchenchefs</i>	28
<b>WAGYU ROLL</b> <i>Shiitake-Tempura, Spargel, gebratenes A5 Wagyu, Shichimi</i>	45

## SASHIMI & NIGIRI | NEW STYLE NIGIRI

<b>UMAMI TOMATO</b> <i>Peperoni Tapenade</i>	6
<b>SUZUKI</b> <i>Wolfsbarsch, Peperoni, Ceviche</i>	6   7
<b>SABA</b> <i>Makrele</i>	6   7
<b>AMA EBI</b> <i>Süße Garnelen</i>	6   7
<b>SAKE</b> <i>Lachs, Nussbutter, Ponzu</i>	7   8
<b>TEMPURA GARNELE</b> <i>Creamy Tobikko</i>	8
<b>HAMACHI</b> <i>Gelbflossenmakrele, Sesam, Sudachi Ponzu</i>	8   9
<b>AKAMI</b> <i>Geräucherter Bluefin Tuna, Jalapeño-Dressing</i>	8   9
<b>HOTATE</b> <i>Jakobsmuschel, Foie Gras, Vanille Miso</i>	9   10
<b>CHUTORO</b> <i>Bluefin Tuna</i>	10
<b>OTORO</b> <i>Bluefin Tuna</i>	12
<b>WAGYU</b> <i>Trüffel-Ponzubutter, Kizami Wasabi</i>	16
<b>WAGYU GUNKAN</b> <i>Foie Gras, Teriyaki-Jus, Schalotten-Konfit</i>	21

## EXTRAS

<b>KLEINE AUSWAHL DES KÜCHENCHEFS</b>	4
<b>N25 SCHRENCKII KAVIAR PRO GRAMM</b>	7
<b>FRISCHER WASABI PRO GRAMM</b>	7





## BITES

EDAMAME <i>classic with sea salt</i>	12
SHISHITO KOSHO AMAMISO <i>shishito paprika, sweet miso</i>	14
SCALLOP 1PC. <i>foie gras, vanilla miso</i>	15
CRISPY RICE <i>avocado   salmon   tuna</i>	17   21   23

## TEMPURA

SHOJIN TEMPURA <i>vegetable tempura</i>	18
EBI TEMPURA AIOLI <i>prawn tempura, tobikko aioli</i>	20
WATARIGANI CRAB JALAPEÑO <i>softshell crab tempura, jalapeño</i>	31

## SIGNATURE COLD

BEETROOT SASHIMI <i>yamagobo, yuzu, pepperoni</i>	16
CARPACCIO GYU <i>shiitake, yakiniku, creamy parmesan, truffle</i>	25
SALMON TATAKI KARASHISUMISO	25
SCALLOP SASHIMI <i>yuzu kosho, pear, walnut</i>	26
HAMACHI SASHIMI YUZU KOSHU	26
SUZUKI TIRADITO <i>sea bass, coriander, jalapeño</i>	27
CEVICHE WITH CAVIAR <i>umami tomatoes, ossietra caviar</i>	28

## SIGNATURE WARM

CHICKEN BREAST HOUBA YAKI <i>grilled chicken, teriyaki sauce</i>	26
TUNA TATAKI <i>tuna, pimientos, truffle teriyaki jus</i>	34
ANKOU <i>bouillabaisse, beech mushrooms, monkfish</i>	39
MISO GINDARA <i>saikyo black cod</i>	41
WAGYU HOT STONE YAKINIKU <i>A5 wagyu with a choice of sauces</i>	71

## SALAD

LAMB'S LETTUCE <i>homemade dressing</i>	16
CRISPY SHIITAKE SALAD <i>crispy shiitake, goma-truffle dressing</i>	27
KAISAN SALAD <i>lettuce, tuna, salmon, hamachi, spicy soy</i>	29

## EXTRAS

STEAMED RICE	7
MISO SOUP	8
SPICY VEGETABLES	11

**OMAKASE DINNER**  
BY EXECUTIVE CHEF

5 COURSE

99 p.P





## MAKI | HANDROLLS

<b>EBI FURAI</b> <i>prawn tempura</i>	10   8
<b>SAKE</b> <i>salmon</i>	11   8
<b>HAMACHI</b> <i>yellowtail</i>	14   11
<b>AKAMI</b> <i>bluefin tuna</i>	15   11
<b>NEGI TORO</b> <i>bluefin tuna tatar, spring onions</i>	16   14

## SIGNATURE ROLLS

<b>HULK ROLL</b> <i>shiso, asparagus, avocado, cucumber, hulk sauce</i>	21
<b>ULTRA ROLL</b> <i>avocado, ceviche, shrimp, cucumber, mayonnaise, teriyaki</i>	24
<b>RICH BOY ROLL</b> <i>kimcheé kanikama, flamed salmon, cucumber, saffron truffle mayonnaise, ikura caviar</i>	26
<b>KING ROLL</b> <i>hiramasa tempura, chili, cucumber, jalapeño sauce, chives</i>	28
<b>ROLL OF THE DAY</b> <i>chefs choice</i>	28
<b>WAGYU ROLL</b> <i>shiitake tempura, asparagus, fried a5 wagyu, shichimi</i>	45

## SASHIMI & NIGIRI | NEW STYLE NIGIRI

<b>UMAMI TOMATO</b> <i>pepperoni tapende</i>	6
<b>SUZUKI</b> <i>sea bass, pepperoni, ceviche</i>	6   7
<b>SABA</b> <i>mackerel</i>	6   7
<b>AMA EBI</b> <i>sweet prawn</i>	6   7
<b>SAKE</b> <i>salmon, nut butter, ponzu</i>	7   8
<b>TEMPURA EBI</b> <i>prawn tempura, creamy tobikko</i>	8
<b>HAMACHI</b> <i>yellowtail, sesame, sudachi ponzu</i>	8   9
<b>AKAMI</b> <i>tuna, smoked, jalapeno dressing</i>	8   9
<b>HOTATE</b> <i>scallop, foie gras, vanilla miso</i>	9   10
<b>CHUTORO</b> <i>bluefin tuna</i>	10
<b>OTORO</b> <i>bluefin tuna</i>	12
<b>WAGYU</b> <i>truffle ponzu butter, kizami wasabi</i>	16
<b>WAGYU GUNKAN</b> <i>foie gras, teriyaki sauce, shallots-confit</i>	21

## ADD ON

<b>CHEF'S CHOICE</b>	4
<b>N25 SCHRENCKII CAVIAR PER GRAMM</b>	7
<b>FRESH WASABI PER GRAMM</b>	7





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DRINKS



## DRINKS

<b>VODKA</b>	<i>4cl</i>	<b>RUM</b>	<i>4cl</i>
KAKUZO	13	BANKS 5 ISLANDS	15
HAKU	14	BANKS 7Y	16
BELVEDERE	17	KYOMI JAPANESE RUM	17
<b>GIN</b>	<i>4cl</i>	<b>TEQUILA/MEZCAL</b>	<i>4cl</i>
ROKU	14	PATRON SILVER	18
BROCKMANS	15	ALIPUS TIO	19
ETSU	15	PATRON ANEJO	21
ELEPHANT SOLE GIN	16	DON JULIO 1942	58
YUZILLA	16		
KINOBE	17		
JINZU	17		
YASO 100	18		
<b>WHISKEY</b>	<i>4cl</i>		
THE CHITA	14		
TOKI SUNTORY	15		
NIKKA COFFEY GRAIN	19		
NIKKA FROM THE BARREL	21		
HIBIKI HARMONY	22		
YAMAZAKI 12Y	32		
YAMAZAKI 18Y	88		
MIX IT UP	+4		
AS LONGDRINK			



## SIGNATURE COCKTAILS

<b>WHITE SWAN</b> <i>ki no bi gin, yuzu tonic, cucumber, lime, espuma</i>	16
<b>JUST BERRIED</b> <i>brockmans gin, elderflower syrup, lime-juice, yuzu tonic</i>	18
<b>GO REN ISHI</b> <i>pink gin, sloe gin, vermouth</i>	18
<b>HATTORI HANZONO LEMONADO</b> <i>kakuzo green tea infused vodka lemon, soda, sugar syrup</i>	18
<b>SHISOHITO</b> <i>kiyomi Japanese white rum, shiso leaves, yuzu, sugar syrup</i>	18
<b>SHISO SMASH</b> <i>roku gin, shiso leaves, yuzu</i>	18
<b>KITSUNE</b> <i>hibiki Japanese harmony, campari, antica formula, amaro</i>	18
<b>KABUKI PORNSTAR</b> <i>passion fruit, vanilla syrup, nikka from the barrel, wasabi, champagne</i>	19 19
<b>ZEN GARDEN</b> <i>roku gin, maraschino liqueur, rosmarin, fever tree tonic</i>	19
<b>DIRTY BUTTERFLY</b> <i>haku vodka, soy sauce, sake</i>	20
<b>YAKUZA</b> <i>plantation pineapple rum, amaretto, yuzu, black magic</i>	20
<b>IICHIKO</b> <i>shochu, don benedictine, niolly prat, Japanese amaro</i>	21
<b>THE RONIN</b> <i>nikka coffey grain, Japanese coffee liqueur, aztec chocolate bitters</i>	23
<b>PURPLE HAZE</b> <i>rum, purple shizo, lime, sugar, champagne</i>	23

For classic cocktails kindly ask our waiter for suggestions.



## LEMONADES

<b>QCUMBA</b> <i>cucumber, yuzu, cucumber syrup, yuzu tonic</i>	9.5
<b>ELDERFLOWER</b> <i>yuzu, elderflower syrup, soda</i>	9.5
<b>SHISO LEMONADE</b> <i>yuzu, shiso leaves, sugar, sodawater</i>	12

## BASICS

<b>JUICES</b> <i>0,3 l</i>	4
<b>SOFTS</b> <i>0,2 l</i>	5
<b>YUZU TONIC</b> <i>0,2 l</i>	6
<b>WATER</b> <i>from the bottle 0,75 l</i>	7.5
<b>NOAM BEER</b> <i>0,3 l</i>	8
<b>ASAHI BEER</b> <i>0,3 l</i>	5
<b>WEIHENSTEPHANER HELLES</b> <i>0,3 l</i>	5
<b>WEIHENSTEPHANER HEFEWEISSBIER</b> <i>0,5 l</i>	6

All prices are quoted in Euro and incl. VAT.





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WINE



## CHAMPAGNER & SCHAUMWEIN

	0.1 L	0.75 L
<b>AYALA BRUT MAJEUR</b> <i>Champagne Ayala, Champagne, Frankreich</i>	17	85
<b>RUINART CHAMPAGNE BRUT</b> <i>Reims, Frankreich</i>	25	210
<b>RUINART CHAMPAGNE ROSÉ</b> <i>Reims, Frankreich</i>	28	220
<b>RUINART BLANC DE BLANCS</b> <i>Reims, Frankreich</i>		290

## WHITE

<b>2020 GO BY STEFFEN HENSSLER EDITION WEISSBURGUNDER</b> <i>Weingut Gut Hermannsberg, Nahe, Deutschland</i>	6	36
<b>2020 GRÜNER VELTINER LÖSS</b> <i>Weingut Schloss Gobelsburg, Kamptal, Deutschland</i>	6	36
<b>2020 HILARY STEP RIESLING</b> <i>Weingut F. &amp; F. Peters, Rheinhessen, Deutschland</i>	7.5	49
<b>2020 SAUVIGNON BLANC KALK &amp; KREIDE</b> <i>Weingut Familie Tement, Südsteiermark, Österreich</i>	8.5	59

## ROSÉ

<b>2021 TRIENNES ROSÉ</b> <i>Domaine Triennes, Provence, Frankreich</i>	7.5	49
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## RED

<b>2018 LES AURELIENS ROUGE</b> <i>Cabernet Sauvignon / Syrah, Domaine Triennes, Provence, Frankreich</i>	7.5	49
<b>2018 FELINO MALBEC</b> <i>Vina Cobos, Argentinien</i>	9.5	65

### BIG BOTTLE STYLE 2021 DREISSIGACKER GRAUBURGUNDER

*Rheinhessen, Deutschland*

0,1 l BY THE GLASS 9  
1,5 l MAGNUM BOTTLE 120





## WHITE BY THE BOTTLE

<b>2020 LE AURELIENS BLANC, CHARDONNAY, VIOGNIER</b> <i>Domaine Triennes, Provence, Frankreich</i>	40
<b>2020 FELIX ANTON CHARDONNAY, PINOT BIANCO, PINOT GRIGIO</b> <i>Weingut Baron Longo, Südtirol, Italien</i>	40
<b>2019 URGESTEIN SAUVIGNON BLANC</b> <i>Baron Longo, Südtirol, Italien</i>	45
<b>2019 RAUSCH RIESLING KABINETT</b> <i>Weingut Forstmeister Gletz-Ziliken, Saar, Deutschland</i>	50
<b>2020 WÜRZBURG SILVANER</b> <i>Weingut am Stein, Franken, Deutschland</i>	50
<b>2019 MAX RIESLING</b> <i>Weingut von Othegraven, Saar, Deutschland</i>	55
<b>2019 WEISSBURGUNDER STEINBACH ERSTE LAGE</b> <i>Weingut Lackner-Tinnacher, Südsteiermark, Österreich</i>	55
<b>2017 BOURGOGNE BLANC ST VINCENT</b> <i>Domaine Vincent Girardin, Burgund, Frankreich</i>	55
<b>2020 CHARDONNAY LEITHAKALK</b> <i>Weingut Kollwenz-Römerhof, Burgenland, Deutschland</i>	60
<b>2018 GRAND VILLAGE BLANC</b> <i>Chateau Grand Village, Bordeaux, Frankreich</i>	60
<b>2018 GRAUBURGUNDER SCHLOSSBERG GG</b> <i>Weingut Franz Keller, Baden, Deutschland</i>	85
<b>2019 SAUVIGNON BLANC SERNAU KÖNIG GROSSE STK LAGE</b> <i>Weingut Familie Tement, Südsteiermark, Österreich</i>	89
<b>2019 CHASSAGNE MONTRACHET</b> <i>Domaine Michel Niellon, Burgund, Frankreich</i>	145
<b>2018 MEURSAULT "LES NARVAUX"</b> <i>Domaine Vincent Girardin, Burgund, Frankreich</i>	155

## ROSÉ BY THE BOTTLE

<b>2020 LAS FINCAS ROSADO</b> <i>Bodegas Chivite, Navarra, Spanien</i>	45
<b>2020 ROSÉ VOM KALK</b> <i>Weingut Trummer am Obegg, Südsteiermark, Österreich</i>	50

## RED BY THE BOTTLE

<b>2019 ROCHE CALCAIRE PINOT NOIR</b> <i>Weingut F.&amp; F. Peters, Rheinhessen, Deutschland</i>	55
<b>2013 CHIANTI CLASSICO RISERVA</b> <i>Villa Mangiacane, Toskana, Italien</i>	65
<b>2018 BARBARESCO</b> <i>Bruno Rocca, Piemont, Italien</i>	90
<b>2015 SPÄTBURGUNDER SCHLOSSBERG GG</b> <i>Weingut Franz Keller, Baden, Deutschland</i>	150
<b>2015 PINOT NOIX</b> <i>Weingut Daniel Twardowski, Mosel, Deutschland</i>	170
<b>2015 PAUILLAC DE CHATEAU LATOUR</b> <i>Chateau Latour, Bordeaux, Frankreich</i>	185
<b>2018 POMMARD 1ER CRU COMBES DESSUS</b> <i>Domaine Marquis D'Angerville Burgund, Frankreich</i>	195
<b>2011 FIGEAC</b> <i>Chateau Figeac, Bordeaux, Frankreich</i>	265

