

SUSHI MENU



FOREWORD

The term "Kaizen" (改善) originates from Japanese culture and is composed of the Japanese words "Kai" (改) for "change" and "Zen"(善) for "for the better".

Our concept aims at "continuous improvement" of our work processes and quality standards.

Kaizen is a state of mind.

I dedicate the name of the restaurant to two women who have always supported me. You have helped me to achieve Kaizen - both personally and professionally.

Heartfelt thanks to

Lieni & Thao

VAN DUC

SUSHI MASTER

"Sushi is not just fish rolled up in rice, it combines traditional craftsmanship with art and culture."

A Japanese master in Bavaria was willing to take Van Duc on as an apprentice and mentor him on his way to becoming a master. But he too had to wash and cook rice or sharpen knives for a long time before he was allowed to learn the craft. 10 years passed before Van Duc was able to perfect his craft and his first maki rolls were sold over the counter.

His sushi is not only traditional, but also includes individual and innovative variations inspired by his trip to Germany.

With KAIZEN, he opened his first restaurant and realised his dream of being able to share his creations with the world.



I NIGIRI (1 piece)



101. Sake ^a 3.50 salmon



102. Flamed Sake ^a 3.70 flambéed salmon



103. Ebi ^a 3.70 shrimp



104. Maguro ^a 3.70



105. Flamed Maguro ^a 3.90 flambéed tuna



106. Akira ^a 3.70 flambéed butter fish



107. Suzuki ^a 3.70 sea wolf



108. Ika ^a 2.90 squid



109. Saba ^a 3.70 butter mackerel



110. Kani ^a 2.70 crab meat



111. Avocado a 2.70 avocado



112. Tamago ^a 2.70 japanese omlet



113. Shinko a 2.70 pickled radish



114. Asupara ^a 2.70 green asparagus



115. Inari ^a 2.70 fried tofu



116. Hokkigai ^a 2.90 trough mussel



117. Tai ^a 3.70 sea bream



118. Tako ^a 2.90 octopus



119. Unagi ^a 4.20 flambéed eel



120. Emi ^a 3.80 flambéed butter mackerel with ginger, tobikko



121. Honoka ^a 4.50 tuna on avocado, flambéed with chilli strings



122. Shizuka ^a 4.50 salmon on green asparagus, flambéed with chilli strings



123. Tabotto ^a 3.80 turbot



• GUNKAN (1 piece)



131. Ikura ^a 3.80 salmon caviar



132. Tobikko ^a 3.30 flying fish caviar



133. Mayo Crab ^a 3.30 surimi, tsuki mayo, tobikko



134. Spicy Sake ^a 4.20 spicy salmon tartare



135. Spicy Maguro ^a 4.20 spicy tuna tartare

TE-MAKI (1 piece)



136. Sake Te-Maki ^a 6.50 salmon, avocado, cucumber, salad, sesame



137. Unagi Te-Maki ^a 7.50 flambéed eel, salad leaf, mango, cucumber, avocado, sesame



138. Ebi Te-Maki ^a 6.90 shrimp, cucumber, avocado, tobikko



139. Inari Te-Maki ^a 6.20 fried tofu, pickled radish, avocado, sesame

HOSO-MAKI (6 pieces)



141. Sake ^a 5.70 salmon



142. Tekka ^a 5.90 tuna



143. Kazumi ^a 6.10 tuna, salmon, ginger, chives, chili sauce



144. Avocado a 5.50 avocado



145. Kappa ^a 5.10 cucumber, sesame



146. Asupara ^a 5.90 **M** asparagus tempura



147. Shinko a 5.10 pickled radish



148. Suito ^a 5.50 sweet potato tempura



149. Kani ^a 5.50 crab meat

URA-MAKI (6 pieces)



151. Sayuri ^a 7.60 asparagus, cream cheese, arugula, black sesame



152. Philadelphia ^a 7.80 shrimp, arugula, cream cheese



153. Tamago ^a 6.10 omlet, cucumber, sesame



154. Sake Avocado ^a 7.50 salmon, avocado



155. Alasuka ^a 7.50 salmon, cucumber, sesame



156. Tempura ^a 8.90 shrimp tempura, sesame



157. Mango Tango ^a 6.90 salmon, mango



158. Aiko ^a 7.90 smoked salmon, apple, cream cheese, cilantro



159. California ^a 8.10 shrimp, cucumber, tobikko, avocado



160. Sake Kawa ^a 6.10 roasted salmon skin, cucumber, sesame



161. Kyo ^a 6.90 eggplant tempura, chives, yuzu pepper



162. Shiso ^a 8.10 spicy salmon tartare, Ikura on top



163. Pirikara ^a 7.60 spicy tuna tartare



164. Unakyu ^a 8.90 flambéed eel, cream cheese, cucumber, yuzu pepper

FUTO-MAKI (6 pieces)



194. Totori ^a 9.90 chicken, avocado, cucumber, fried onions, truffle mayo, mild chili sauce



195. Naomi ^a 7.20 crab meat, avocado, cream cheese



196. Natsumi ^a 7.20 mango, avocado, cream cheese



197. Fuji ^a 9.90 shrimp, avocado, cucumber, tobikko, mild chili sauce



198. Fumiko ^a 9.90 salmon, avocado, cucumber, tobikko, mild chili sauce



199. Riku ^a 9.90 fried crab, avocado, cucumber, tobikko



200. Hana ^a 8.90 kani, avocado, inari, cucumber, pickled radish, mango, truffle mayo, purple chips

SPECIAL ROLLS (8 pieces)



171. Yukiko ^a 13.90 eel, roasted salmon skin, cucumber, cream cheese, salmon, ikura



172. Daiki ^a 12.90 shrimp, aspargus, avocado, flambéed salmon, tobikko



173. Tomoko ^a 9.90 duck tempura, sesame, chives, mild chili sauce



174. Haruna ^a 9.90 asparagus tempura, avocado, cream cheese, yasai seasoning



175. **Hitomi** ^a 10.90 fried crab, avocado, cucumber, tobikko



176. Momoko ^a 13.20 spicy salmon tartare, mango, cucumber, flambéed salmon, tobikko



177. Yoko ^a 9.90 fried chicken, mango strips, cucumber, sesame



178. Nagano ^a 10.90 kani, avocado, flambéed salmon, fried onions, chives



179. Midori ^a 13.90 spicy tuna tartare, asparagus, avocado, flambéed tuna, wasabi tobikko



181. Saté ^a 10.50 marinated chicken, avocado, peanut sauce

182. Ebisu ^a 12.20 shrimp tempura, salad, avocado on top

183. Kenzo ^a **11.90** salmon tempura, cream cheese, spicy salmon tartare, chives



184. Ochi ^a 11.50 tuna, avocado, smoked salmon, asparagus, sesame (on request with fresh salmon

185. Kaito ^a 12.20 tuna tempura, avocado on top, crispy noodle flakes

186. Viet's Dragonroll ^a 14.90 avocado truffle cream, shrimp tempura, cucumber, flambéed salmon, purple chips



187. Konoha ^a 11.50

Yakeba, mild chili sauce, sesame, chives

188. Nanaka ^a **11.50** sweet potato tempura, cream cheese, avocado on top, truffle mayo, purple chips

189. **Kyuri** ^a 11.50 Yakeba, avocado, cucumber on top, tsuki sauce, mild chili sauce, fried onions

202. Katoh ^a 17.50

6 Nigiri + 1 Ura Maki (6 pcs)

4 Nigiri + 1 Ura Maki (6 pcs)

MASTER'S CHOICE

(Selection made by the sushi master)

Experience the tradition of Japan!

While in Western countries sushi is always prepared more exciting, exotic, spicy and with more sauces, in Japan the exact opposite is the preference.

To take nature as it is. Getting the best out of the typical characteristics and special features of each natural product.

Emphasising strengths, not falsifying them - that's what it's all about when preparing sushi and sashimi compositions.

With our Master's Choice plates we want to bring you closer to the tradition and food culture of Japan.

Our masters create a random selection of <u>nigiris</u>, <u>makis or</u> sashimi for you.

Let us surprise you!



205. Osaka ^a 23.90

6 Nigiri + 1 Ura Maki (6 pcs) + Sashimi (8 pcs) **206.** Saga ^a 29.90

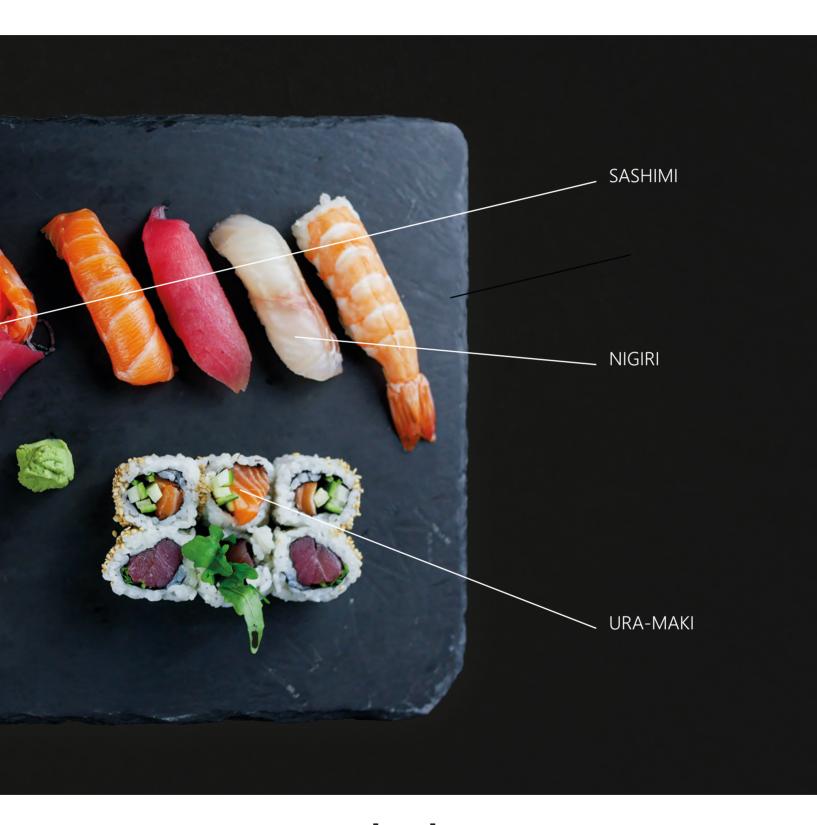
8 Nigiri + 2 Ura Maki (12 pcs) + Sashimi (8 pcs) **203. Ichimori** ^a 20.50

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204. Tokyo ^a 20.50

8 Nigiri + 1 Ura Maki (6 pcs)

4 Nigiri + 1 Ura Maki (6 pcs) + Sashimi (8 pcs)



207. Asahi ^a 33.50

208. Saishoku ^a 16.50 **M**

10 Nigiri + 2 Ura Maki (12 pcs) + Sashimi (8 pcs) Sayuri Ura-Maki (6 pcs) + Kappa-Maki (6 pcs) + Shinko Maki (6 pcs) + Avocado Maki (6 pcs)

TARTARE ON RICE

(1 piece)

- **191. Spicy Salmon Tartare** ^a 12.90 avocado, aspargus, tsuki sauce
- **192. Spicy Tuna Tartare** ^a 13.90 avocado, cucumber, tsuki sauce



SASHIMI

(8 pieces)

- **211. Sake** ^a 13.90 salmon
- **213**. **Maguro to Sake** ^a 14.90 tuna and salmon

- **212. Maguro** ^a 15.90 tuna
- **214. Moriawase** ^a 14.90 mixed fish



Did you enjoy the food?

You were satisfied with our service? Then

leave us a review on Google or TripAdvisor!



www.kaizen-sushi.de

Despite the most careful checking of all products used, allergenic reactions may occur. Our staff will be happy to answer any questions you may have.

Allergens:

Wheat, rye, barley, oats, spelt, crustaceans, eggs, fish, peanuts, soybeans, milk, almonds, hazelnuts, walnuts, frozen nuts, brazil nuts, pistachios, macadamia or queensland nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupins, molluscs.



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