

SUSHI WITH KOSHIHIKARI RICE

We pay great importance to the quality of rice. The Japanese rice variety Koshihikari is one of the best known and highest quality varieties of Japanese round grain rice.

URA-MAKI INSIDE-OUT

🍣 **Kampyō Soya Roll 12.90**
tofu, kampyō, avocado,
cucumber, spicy sour cream

🍣 **Sweet Potato
Buddah Roll 12.90**
pickled pumpkin,
chili-ponzu, teriyaki sauce

Chicken Chili Roll 13.90
chicken, chili mayonnaise, avocado,
jalapeño, toasted sesame seeds

Spicy Tartar Roll 14.90
spicy salmon tartar, avocado,
fennel-kimchi, cucumber, sesame,
honey mayonnaise

Crunchy Salmon Roll 15.90
shrimp tempura, salmon,
coriander, cucumber, cream cheese

Smoked Hamachi Roll 15.90
smoked hamachi, tobiko,
fennel-kimchi in tempura & marinated,
teriyaki sauce

brenner kitchen Roll 16.90
briefly grilled beef, capers,
green asparagus, avocado, tomato pesto,
cream cheese, shallot ponzu

SASHIMI

Label Rouge Salmon 13.50
mango, lime sauce, chilli

Hamachi 15.50
yuzu soy sauce, miso, olive oil

Beef 14.50
amanigi sauce, coriander, pickled plums

Avocado 6.90
furikake spice,
Tropea onions, sea salt

SCHROBENHAUSENER ASPARAGUS

We have our asparagus freshly harvested every day near Schrobhausen. The tender stalks are peeled while they are still squeaking and they are put into the pot or on the grill by the evening at the latest. In addition to fine appetizers, we serve our cooked and grilled asparagus spears in a classic style.

🍴 **Pure White Asparagus Soup 7.50**
without cream, with pureed asparagus

🍴 **Asparagus Salad 15.50**
with marinated radishes, turnips, frisée, blueberries,
eggs, potatoes and orange dressing

🍴 **Asparagus Yuzu Roll 15.90**
with shrimp tempura, white asparagus, spicy Hollandaise, avocado,
yuzu-sesame & Parma ham

STARTERS AND SALADS

🍴 **Avocado and Creamy Hummus 13.50**
with mint, olives, lemon and a roasted dukkah crunch

Beef Tartar 16.50
with dried tomatoes, basil, summer artichokes & Tropea onions

Crispy Calamari 13.50
with wasabi mayonnaise, sea salt, chilli & lime

Octopus Salad 17.00
with marinated olives, rocket, apple capers, diced potatoes, carrots & celery

Caesar Salad 13.50
with Romaine lettuce, freshly sliced parmesan, anchovy fillets and
crispy croutons from our homemade bread

🍴 **Superfood Salad 17.50**
with baby spinach, avocado, blueberries, quinoa, goji berries, hemp seeds,
hazelnuts, pistachios, pomegranate seeds and pear wedges

🍴 **Brenner Kitchen Paleo Salad 14.50**
with red cabbage, carrots, crispy savoy cabbage, baby spinach
salted peanuts and sesame-chilli dressing

BRENNER KITCHEN COMBI

Inside Out Maki & Sashimi · 35.90

- brenner kitchen Roll
- Sweet Potato Buddah Roll
- Salmon Sashimi
- Hamachi Sashimi
- Avocado Sashimi

VEGGIE COMBI

Veggie Box · 29.90

- Sweet Potato Buddha Roll
- Miso Eggplant Roll
- Cucumber Ura Maki
- Avocado Sashimi



FROM THE GRILL

FISH

Calamari	17.50
on rocket and marinated tomatoes	
Octopus	200g · 19.50
delicately steamed, then hot and briefly grilled served with marinated tomatoes	
Black Cod	32.00
marinated in miso with pickled plums, spring onions and Koshihikari rice	
Atlantic Sole	450g · 36.00
grilled whole	
Label Rouge Salmon Filet	200g · 19.50
from sustainable breeding in Scottish fjords	
Sea Bream Royal	400g-450g · 21.50
grilled whole	

MEAT

Scaloppine al Limone	19.50
slices of veal back with lime sauce and braised artichokes	
Black Angus Beef Straccetti	26.50
with mango-chilli salsa and coriander	
Crying Tiger de Paris	25.50
strip loin of Black Angus beef with coriander, soy lime dip and beech mushrooms	
Thin Slices of Beef Fillet	26.50
briefly grilled, with rocket salad and freshly sliced Parmesan	
Entrecôte	380g · 34.00 / 280g · 26.50
of Black Angus Beef	
Rinderfilet	380g · 48.50 / 220g · 32.00
of Black Angus Beef	

SIDE DISHES

(M) Steamed Spinace, (M) Rosemary Potatoes, (M) Steamed Vegetables, (M) Tomato Salad, (M) Koshihikari Sushi Rice	each · 4.50
Grilled White and Green Asparagus with Piment d'Espelette Hollandaise	8.50 (M)
Braised Artichokes	6.50 (M)

VEGETABLES FROM THE GRILL

Selected vegetables with high quality nuts and seeds - as often as possible from gardeners of the Munich area

(M) Roasted Aubergine	12.50
with warm miso sauce and seaweed	
(M) Cauliflower Steak	15.00
gently steamed, glazed with our apple BBQ sauce and briefly grilled, served with a yogurt tahini dip	
(M) Sweet Potato Polpetti	15.50
with aubergine cream, marinated tomatoes and Pane Carasau from Sardinia	
(M) Roasted Cabbage	14.50
with tama miso & chilli lime sauce	
(M) Warm Vegetable Salad	14.50
with grilled green asparagus, corn, spring onions, courgette, mixed with avocado, tomatoes and green salad	