



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

OUR FAVOURITE STEAKS FOR THE ADVENT SEASON AT brenner KITCHEN

Dry-aged steaks from Bavaria are a rarity - the artisan butchery Klobeck at the Viktualienmarkt in Munich selects particularly beautifully marbled cuts just for us. The meat from the Simmental cattle from the Weilheim area is matured on the bone for at least 21 days until an incomparable, tender aroma develops.

Beef Tatar 19.50
hand-cut, with artichokes, marinated tomatoes, basil and figs

Bavarian Dry Aged Filet..... 200g · 45.00
of Simmental cattle

Bavarian Dry Aged Rib Eye Steak..... 280g · 28.50
of Simmental cattle

Yellowtail Beef Roll..... 17.50
Yellowtail mackerel, flamed beef fillet, avocado, green asparagus,
ponzu, chilli mayonnaise & potato straw

STARTERS AND SALADS

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

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

Octopus Salad..... 17.50
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

🍣 **Brenner Kitchen Paleo Salad..... 14.50**
with red cabbage, carrots, crispy kale, 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

LOW CARB BOX

39.90

- 6 Daikon Salmon Roll
- 6 Nori Salmon Sashimi
- 6 Hamachi Yuzu Roll
- 6 Florets Roll
- Avocado Sashimi



FROM THE GRILL

FISH

| | |
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| Calamari | 18.50 |
| on rocket and marinated tomatoes | |
| Octopus | 200g · 21.00 |
| 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 · 22.50 |
| from sustainable breeding in Scottish fjords | |
| Sea Bream Royal | 400g-450g · 24.00 |
| grilled whole | |

MEAT

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| Scaloppine al Limone | 21.50 |
| 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 · 33.00 |
| of Black Angus Beef | |

SIDE DISHES

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| 🌱 Steamed Spinace, 🌱 Rosemary Potatoes, 🌱 Steamed Vegetables, 🌱 Tomato Salad, 🌱 Koshihikari Sushi Rice | 4.50 |
| 🌱 Braised Artichokes | 8.50 |

VEGETABLES FROM THE GRILL

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

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| 🌱 Roasted Aubergine | 12.50 |
| with warm miso sauce and seaweed | |
| 🌱 Cauliflower Steak | 16.50 |
| gently steamed, glazed with our apple BBQ sauce and briefly grilled, served with a yogurt tahini dip | |
| 🌱 Warm Vegetable Salad | 14.50 |
| with grilled green asparagus, corn, spring onions, courgette, mixed with avocado, tomatoes and green salad | |

EARLY DINNER

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| Bento Box | 25.00 |
| daily until 7 p.m., various bento boxes with a glass of wine of your choice | |