

ENJOYMENT IN THE SIGN OF THE GODS



T ● K A M I

It means: 10 gods *
I am one of them. My name is Ebisu.

As responsible for everything that comes fresh from the sea,
I have taken a very special position in this House.
I stand as guardian of quality
over the complete Tokami offer
and thus I am always a role model and leading figure in the kitchen and
service.

GOOD APPETIT!

* If you are curious about the other gods,
have a look at our website www.tokami-muenchen.eu

Opening times: daily from 12 noon to 2.30 pm • 6 pm to 10.30 pm

AN APERITIF?

Bibi

non-alcoholic

*Crodino - made from
30 herbs and fruit extracts
sunny pleasure
6,30 €*

Jiji

*Japanese Roku Gin, grapefruit juice,
Lime syrup, cava, mineral water
wonderfull fruity freshness
9,80 €*

Manu

*Lillet, sake, tonic, lime slice
extravagant pleasure
8,80 €*

Benchi

*Spanish Castillo de Perelada sparkling wine
with umeshu plum wine
delicate aroma
7,30 €*

Nunok

*Blood Orange Sake Liqueur
and Spanish Castillo de Perelada sparkling wine
fruity fullness
9,50 €*

Min

*Yuzu-Likör und Spanish Castillo de Perelada
sparkling wine
fine saure
9,30 €*

small warm dishes

- | | | |
|-----|---|---------|
| 211 | Edamame
<i>steamed and salted green soya beans</i> | 6,80 € |
| 213 | Softshell-Crab-Tempura
<i>deep fried Softshellcrab with spicy Ponzo-sauce</i> | 14,30 € |
| 214 | Gyoza
<i>japanese samosa filled with chicken and vegetables</i> | 12,80 € |
| 215 | Agedashi-Tofu
<i>deep fried Tofu in soy consommé</i> | 11,30 € |
| 222 | Koiwashi-Karaage
<i>deep fried sardines with Japanese mayonnaise</i> | 10,80 € |
| 223 | Ebi Chili
<i>fried shrimps with chilli sauce</i> | 16,30 € |
| 251 | Yakitori
<i>chicken leg pieces skewers
with yakitori sauce</i> | 10,30 € |
| 372 | Nasumiso Itame
<i>fried eggplants in Japanese miso sauce - cold</i> | 7,80 € |
| 491 | Rice <i>extra</i> | 2,00 € |

Should you be concerned about food allergies please check with our service staff.

small cold dishes

- | | | |
|-----|---|---------|
| 220 | Shiromi no usuzukuri
<i>Sashimi of Loup de mer (Carpaccio style)
with ponzu-sauce and olive oil</i> | 21,80 € |
| 221 | Maguro-Tataki
<i>tuna medium rare with ginger-soy sauce</i> | 20,80 € |
| 225 | Maguro-Chili-Zuke
<i>Shortly marinated tuna with seaweed, chilli-sauce,
spring onions and flying fish roe</i> | 20,80 € |
| 226 | Hotate no tarutaru
<i>2 tablespoons of tartar from the scallop with
Ponzu sauce, finest olive oil and spring onions</i> | 12,80 € |
| 190 | Sarada Moriawase
<i>Mixed salad in ginger and lemon dressing</i> | 6,80 € |
| 192 | Kaiso-Sarada
<i>Seaweed salad with soy dressing</i> | 7,80 € |
| 193 | Hourenso – Goma-Ae
<i>spinach with sesame sauce</i> | 8,50 € |
| 194 | Hourenso – Karashi-Ae
<i>spinach marinated in Japanese mustard soy sauce
with dried Bonito</i> | 8,50 € |

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Soups & Noodle Stew

- 280 Misowan**
soybean soup with tofu, seaweed and spring onions 4,80 €
- 282 Kaisen-Misowan**
*spicy Miso soup with crab meat,
prawns, scallops and salmon* 10,80 €
- 300 Udon or Soba**
*strong soy broth with
thick wheat noodles or thin buckwheat noodles* 9,80 €
- 283 Tempura Udon or Soba**
*strong soy broth with
thick wheat noodles or thin buckwheat noodles
and shrimp tempura* 16,30 €

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Sushi à la carte

NIGIRI-SUSHI *1 order = 2 pices*

1	O Toro <i>fat tuna</i>	16,80 €
2	Chu Toro <i>semi-fat tuna</i>	14,30 €
3	Maguro <i>tuna</i>	11,80 €
4	Ebi <i>boiled prawn</i>	9,80 €
5	Amaebi <i>raw sweetwater prawn</i>	10,30 €
6	Shake <i>salmon</i>	8,80 €
7	Ikura <i>salmon caviar</i>	11,80 €
8	Tobiko <i>flying fish roe</i>	9,30 €
9	Ika <i>squid</i>	6,80 €
12	Saba <i>makerel</i>	9,30 €
13	Tamago <i>egg custard</i>	6,80 €
14	Suzuki <i>loup de mer</i>	9,80 €
17	Hamachi <i>yellowtailfish</i>	12,80 €
18	Hotate <i>scallops</i>	12,80 €
19	Unagi <i>eel</i>	12,80 €
20	Uni <i>sea urchin</i>	13,50 €
492	Wasabi <i>fresh wasabi - grated on the shark skin</i>	9,30 €

HOSO-MAKI-SUSHI *1 roll = 6 pieces*

40	Tekka-Maki <i>tuna</i>	13,30 €
41	Shake-Maki <i>salmon</i>	10,30 €
42	Shake-Avocado-Maki <i>salmon and avocado</i>	11,30 €
45	Avocado-Maki <i>avocado</i>	7,30 €
46	Kappa-Maki <i>cucumber and sesame</i>	6,30 €
47	Takuwan-Maki <i>marinated radish</i>	7,30 €
48	Kanpyo-Maki <i>marinated japanese pumpkin</i>	7,30 €

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Sushi à la carte

URA-MAKI-SUSHI *Inside-Outside-Roll, 1 roll = 6 pieces*

- 150 **California Roll**
prawn, avocado and cucumber with flying fish roe 12,30 €
- 151 **Alaska-Maki**
salmon and cucumber with sesame 11,30 €
- 152 **Unakyu-Maki**
eel and cucumber with sesame 13,00 €
- 153 **Negi-Hotate-Maki**
*diced scallops with spring onions,
japanese pumpkin and tobiko* 14,30 €
- 154 **Negi-Hamachi-Maki**
*diced yellowtailfish with
spring onions and sesame* 14,30 €
- 155 **Spicy Tuna Roll**
diced tuna with chili sauce 14,30 €
- 149 **Boston Roll**
tuna, avocado with sesame 14,30 €

CHU-MAKI-SUSHI

- 156 **Ebi-Tempura-Maki**
fried prawn, mayonnaise 14,30 €
- 157 **Softshell-Crab-Maki**
baked softshell and spring onions 15,30 €
- 052 **Shake-Kawa-Maki** *grilled salmon skin* 9,30 €
- 158 **Yasai-Maki**
mixed vegetables 8,80 €

TEMAKI-SUSHI *handmade of Nori algae leaf shaped tip bag*

- 141 **California-Temaki**
prawn, avocado and cucumber with flying fish roe 11,30 €
- 142 **Negi-Hamachi-Temaki**
diced tuna- and yellowtailfish 12,80 €
- 143 **Yasai-Temaki**
different vegetables with spring onions 8,80 €
- 144 **Negi-Toro-Temaki**
chopped semi-fat tuna with spring onions 14,30 €
- 145 **Shake-Kawa-Temaki**
fried salmon skin with spring onions 9,30 €

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Sashimi classic

- | | | | |
|------------|--|------------------|---------|
| 330 | Shake-Sashimi
<i>salmon 9 pieces</i> | | 28,00 € |
| 331 | Maguro-Sashimi
<i>tuna 9 pieces</i> | | 39,00 € |
| 332 | Maguro- und Shake-Sashimi
<i>tuna and salmon 4 pieces each</i> | | 30,00 € |
| 333 | Sashimi-Moriawase
<i>mixed raw fish and seafood</i> | | 45,00 € |
| 334 | O Toro
<i>semi-fat tuna, Spieces on request</i> | <i>per piece</i> | 9,80 € |
| 335 | Chu Toro
<i>fat tuna, pieces on request</i> | <i>per piece</i> | 7,80 € |

Sashimi New Style

- | | | | |
|------------|--|--|---------|
| 366 | Sāmon to avocado no karupatcho
<i>Salmon and avocado carpaccio
with special ponzu olive oil and lime sauce</i> | | 21,80 € |
|------------|--|--|---------|

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Sushi Moriawase

Compilation of our chef

for 1 person

- | | | |
|-----|---|---------|
| 86 | DARUMA
8 pieces mixed sushi | 35,00 € |
| 80 | TOKAMI
10 pieces mixed sushi + 1 roll | 45,00 € |
| 81 | Benten
7 pieces mixed sushi + 1 roll | 33,00 € |
| 82 | Jyurou
6 pieces Californian roll, je 3 pieces salmon maki,
cucumber maki, nigiri sushi | 29,00 € |
| 83 | Chirashi
raw fish and vegetables on sushirice | 32,00 € |
| 84 | Daikoku
sashimi moriawase and
5 x 2 pieces nigiri sushi + 1 Californian roll | 72,00 € |
| 85 | Ebisu
1 Californian roll,
7 x 2 pieces nigiri sushi, 1 hosoto maki | 65,00 € |
| 490 | Gari extra
ginge | 2,50 € |

for 2 persons

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warm classic dishes

- | | | |
|------------|--|---------|
| 360 | Yasai-Tempura
<i>mixed deep fried vegetables</i> | 19,50 € |
| 361 | Tempura-Moriawase
<i>deep fried shrimps and mixed vegetables</i> | 26,50 € |
| 363 | Ebi-Tempura
<i>deep fried shrimps</i> | 27,50 € |
| 380 | Shake Teriyaki
<i>fried salmon in teriyaki sauce</i> | 21,00 € |
| 381 | Gindara-Teriyaki
<i>fried Black Cod in teriyaki sauce</i> | 29,00 € |
| 383 | Yakiniku
<i>finely sliced fried beef with Yakiniku-sauce</i> | 23,50 € |
| 491 | Rice <i>extra</i> | 2,00 € |

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*Preparation
at the table*



Suki-yaki

japanese fondue (minimum 2 persons)

Wafer-thin slices of beef, tofu, vegetables and Udon noodles will be boiled at the table in a fire-heated »Fondue soup« consisting of soy sauce, Saké and Mirin.

Advance order is required!

385 Suki-yaki	<i>price per person</i>	72,00 €
386 Suki-yaki-Menu		
• <i>little Sashimi Moriawase</i>		
• <i>Suki-yaki</i>		
• <i>little mixed dessert</i>	<i>price per person</i>	83,00 €
387 Suki-yaki - extra meat portion		26,00 €

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Tasting menus in the evening

389 Menü »TOKAMI«

Misowan

soybean soup with tofu, seaweed and spring onions

Zensai Moriawase

4 different starters

*Hourenso no Karashi-ae – spinach marinated in Japanese mustard soy sauce
with dried Bonito*

*Hotate no Tarutaru – tartar of scallops
with Japanese lime vinegar sauce*

*Unagi no Kabayaki – broiled freshwater eel with Unagi-sauce
Koiwashi no Nanbanzuke – deep fried and marinated sardines*

Yakitori

chicken leg pieces skewers

Tempura Moriawase

fried prawns and various vegetables

Sushi Moriawase

1 Hosomaki and 3 different Nigiri-Sushi

Dessert

69,00 €

388 Menü »HOTEL«

Wantan no Sumashi-Shiru

clear fish consommé with crab meat and samosa filled with prawns

Zensai Moriawase

4 different starters

*Hourenso no Karashi-ae – spinach marinated in Japanese mustard soy sauce
with dried Bonito*

*Hotate no Tarutaru – tartar of scallops
with Japanese lime vinegar sauce*

*Unagi no Kabayaki – broiled freshwater eel with Unagi-sauce
Koiwashi no Nanbanzuke – Deep fried and marinated sardines*

Uzura to Nasu no Koumi-Yaki

fried quail breasts on eggplants in Koumi-sauce

Sashimi Moriawase

mixed raw fish (3 kinds)

Yakiniku

*diced meet of beef, roasted
with Yakiniku sauce and rice*

Dessert

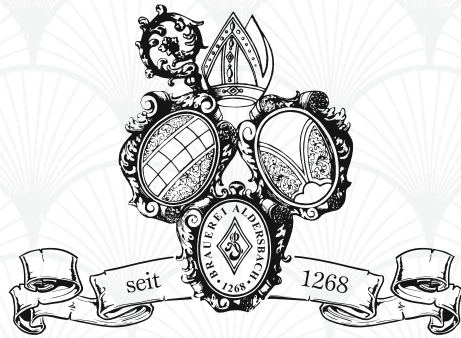
77,00 €

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Desserts

- 470 **Maccha-ice**
green tea ice cream 6,80 €
- 471 **Age-Banana**
fried banana with almonds and honey 8,80 €
- 472 **Yaki-ice**
fried vanilla ice 8,80 €
- 473 **Daifuku-Mochi und Dorayaki**
*filled rice cakes with red bean
soft Dorayaki (pancakes)
yazu white bean or cocoa filling* 8,80 €
- 474 **Mangō to ice**
fresh mango with chocolate ginger ice cream 9,30 €

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Aldersbacher

Beverages

561	Aldersbacher Freiherrn Pils	0,33 l	4,40 €
562	Aldersbacher Ursprung - Helles Exportbier	0,5 l	5,90 €
564	Aldersbacher Kloster Weisse - Weissbier	0,5 l	5,90 €
565	Lammbräu Bio-Weisse - Weissbier Alkoholfrei <i>hell / dunkel</i>	0,5 l	5,90 €
566	Aldersbacher Kloster Dunkel - dunkles Weissbier	0,5 l	5,90 €
567	Aldersbacher Radler	0,5 l	5,90 €
568	Aldersbacher Alkoholfrei	0,5 l	5,90 €
570	Japanisches Kirin Bier <i>japanese beer</i>	0,33 l	5,10 €
500	Adelholzner Mineralwasser	0,75 l	8,10 €
501	Adelholzner Mineralwasser	0,25 l	3,50 €
503	BIO-Apfelsaft <i>Wolfra</i>	0,2 l	4,10 €
504	BIO-Mangosaft <i>Wolfra</i>	0,2 l	4,10 €
507	Saftschorle <i>(apple, orange, elderberry, mango)</i>	0,4 l	5,50 €
508	Coca Cola <i>with caffeine</i>	0,33 l	4,90 €
509	Fanta <i>lemonade</i>	0,33 l	4,90 €
510	Sport Mix <i>cola + lemonade</i>	0,4 l	5,40 €
513	Calpico <i>hot / cold</i> <i>japanese milk drink</i>	0,4 l	4,50 €
540	Grüner Tee		2,20 €
541	»Genmaicha« Tee <i>japanese green tea with roasted rice</i>		3,90 €
542	Espresso »Illy«		3,30 €
545	Kaffee »Illy«		3,40 €

Sparkling wine *glass 0,1 l*

961	Castillo de Perelada Cava Brut Reserva <i>spanish sparkling wine</i>	0,1 l	6,30 €
964	Ume-Kir <i>spanish sparkling wine with Umeshu plum wine</i>	0,1 l	7,30 €

Sparkling wine *bottle 0,75 l*

982	Castillo de Perelada Cava Brut Reserva <i>spanish sparkling wine</i>		41,00 €
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DEUTSCHLAND

751 **Riesling trocken** 9,30 €
MANZ

ITALIEN

752 **Chardonnay Friaul DOC** 9,00 €
Tenuta Casate

FRANKREICH

753 **Chablis** 14,00 €
Jean-Paul & Benoît Droin A.C.

754 **Sauvignon Blanc »Touraine« AOC** 11,00 €
Domaine Michaud, Loire

AUSTRALIEN

759 **Chardonnay »Penfolds«** 10,90 €

765 **Weinschorle** 0,2 l 5,00 €

DEUTSCHLAND

775 **MANZ Riesling trocken** 37,00 €
Gutsabfüllung

ITALIEN

786 **Chardonnay Friaul DOC** 31,50 €
Tenuta Casate

FRANKREICH

800 **Sancerre Le Chene du Roy A.C.** 44,00 €
Domaine Patrick Girault

805 **Chablis** 48,50 €
Jean-Paul & Benoît Droin A.C.

806 **Sauvignon Blanc »Touraine« AOC** 37,00 €
Domaine Michaud, Loire

807 **Bordeaux Blanc** 56,00 €
Doisy-Daëne

ÖSTERREICH

815 **Polz Sauvignon Blanc** 45,00 €
Steirische Klassik

AUSTRALIEN

834 **Chardonnay »Penfolds«** 36,00 €

Red Wine glass 0,2l

SPANIEN

852 2017er Rioja DOC
Conde Bel

9,80 €

Rosé Wine bottle 0,75 l

FRANKREICH

940 Sancerre Le Chenne du Roy AC
Patrick Girault

44,00 €

Red Wine bottle 0,75 l

ITALIEN

860 2018er Chianti Classico DOCG
Fattoria Felsina, Castelnuovo Berardenga, Toskana

45,00 €

FRANKREICH

883 2013 Château Cantermerle
Haut-Medoc

89,00 €

SPANIEN

881 2017er Rioja DOC
Conde Bel

33,50 €

Spirits

645 Averna / Ramazotti / Fernet Branca

4 cl 6,90 €

680 Williams-Birne

2 cl 7,20 €

681 Calvados

2 cl 10,00 €

682 Wodka

2 cl 8,30 €

683 Cognac

2 cl 9,30 €

684 Japanischer Whisky

2 cl 12,30 €

688 Grappa

2 cl 6,70 €

jap. Sake-speciality cold serverd

600	Sake »Ozeki« <i>warm / cold</i>	0,18 l	8,00 €
602	Karatanba from Hyogo <i>strong</i>	0,3 l (bottle)	25,50 €
603	Yamato Shizuku Junmai Ginjo from Akita <i>fruity</i>	0,3 l (bottle)	31,50 €
604	Tamonohikari Junmai Daiginjo aus Kyoto <i>very fine</i>	0,5 l (bottle)	65,00 €
609	Hakkaisan from Niigata <i>fresh</i>	0,3 l bottle)	29,00 €
610	Hakkaisan from Niigata <i>fresh</i>	0,7 l (bottle)	66,00 €
617	Koka Honjozo from Yamagata – open <i>warm / cold</i>	0,18 l	17,50 €
618	Koka Honjozo from Yamagata	0,7 l (bottle)	68,00 €
635	Amabuki Himmelswind <i>aromatic lightertaste of melon and white peach</i>	0,18 l (bottle)	50,50 €
636	Amabuki Marigold <i>Flavors of walnut & toasted cereals</i>	0,18 l (bottle)	28,50 €
638	Kameman red Rice <i>ruby red, pronounced fruitiness and delicate acidity</i>	0,3 l (bottle)	47,50 €
639	Ikekame Turtle Red <i>aromatic - with notes of fresh strawberries and steamed rice</i>	0,72 l (bottle)	122,00 €
640	Ikekame Turtle Red <i>aromatic - with notes of fresh strawberries and steamed rice</i>	0,18 l	35,00 €
641	Katsuyama Ken <i>excellent balance between mild acidity and slight dryness</i>	0,72 l (bottle)	167,00 €
642	Katsuyama Ken <i>excellent balance between mild acidity and slight dryness</i>	0,18 l	48,00 €

japanese Shochu cold serverd

613	Mugi Shochu »Kannoko« <i>japanese spirit made from barley - open</i>	4 cl	9,00 €
614	Mugi Shochu »Kannoko« <i>japanese spirit made from barley - bottle</i>	700 ml	78,00 €
615	Shochu »Kuro Kirishima« <i>japanese spirit made from rice and sweet potato - open</i>	4 cl	9,00 €
616	Shochu »Kuro Kirishima« <i>japanese spirit made from rice and sweet potato – bottle</i>	700 ml	78,00 €
643	Jougo - sugar cane Shochu	4 cl	10,00 €