

Welcome to Sushi Morikawa, The Osaka-style sushi restaurant of Den Haag

Osaka is traditionally the centre of the foodmarket in Japan, where the inhabitants of Osaka are proudly considered to be connoisseurs, “Kuidaores” or “Those who stuff themselves” with a great sense of humor and few pretences.

The hand pressed sushi, better known abroad as Edo-mae sushi finds its origin in Tokyo. However, Osaka style sushi is different and is known as Battera (press box sushi). The sushi rice is pressed in a rectangular wooden mall and is combined with shrimp, grilled eel and raw fish. This special combination creates a delicate taste sensation. We invite you to acquaint yourselves with this original and traditional Battera.

About the Chef

Yasunari Morikawa is the chef and the owner of Sushi Morikawa. He has worked since 1996 in Osaka and Kyoto, before coming to work in the Netherlands in 2006. In the summer of 2009 he opened Sushi Morikawa.

Menu

Our menu is composed in traditional Japanese style.

Sashimi

We first start with sashimi. Please sit back and enjoy the taste of the raw fish.

Sunomono

Next on the menu is a creation of fish and vegetables that are carefully marinated in a mild form of rice vinegar. This refreshes and clears the palette in preparation for the next course.

Sushi

Finally, we eat one or more of the different styles of Sushi combined.

We have two different menus where you leave it up to the chef. Of course you can also order à la carte or order extra dishes.

Chef's menu

Price is per person

有馬コース	Arima	€45
吸い物	Japanese Clear Soup	
前菜 1	Starter 1	
前菜 2	Starter 2	
お造り	Sashimi	
寿司	Sushi	
*にぎり 7 カン 玉子 2 カン *Nigiri Sushi 7pieces, Omelet 2pieces		

和泉コース	Izumi	€65
吸い物	Japanese Clear Soup	
前菜 1	Starter 1	
前菜 2	Starter 2	
前菜 3	Starter 3	
お造り	Sashimi	
薄造り	Thin Slice Sashimi	
揚げ物	Tempura	
寿司	Sushi	
*にぎり 7 カン 玉子 2 カン *Nigiri Sushi 7pieces, Omelet 2pieces		

A La Carte

Every morning Chef Morikawa carefully selects our fish. These fish are strictly seasonal and limited in its choice. There is The Nigiri menu you will find a list of sushis including the different types of fish available. You can select your own menu or leave the selection to Chef Morikawa.

お造り	Sashimi	
お好みお造り	Sashimi (raw fish, per plate) 1 type / 8 pieces	€20
盛り合わせ志摩	Shima sashimi assortment, 5 types / 15 pieces	€30
盛り合わせ淡路	Awaji sashimi assortment, 8 types / 24 pieces	€40
小鉢丼	Mini Domburi	
寿司屋の親子丼 (サケ・イクラ)	Salmon and Salmon roe on Sushi Rice	€20
三色丼 (カニ・ウニ・イクラ)	Crab, Sea urchin and Salmon roe on Sushi Rice	€20
漬け丼	Marinated Tuna on Sushi Rice	€20
酢の物	Sunomono	
	Marinated fish and vegetables	
うざく酢	Vinegared Cucumber with finely chopped, Broiled eel	€18
海老酢	Vinegared Shrimps	€16
貝類盛り合わせ酢	Vinegared Shellfish	€20
鯖酢味噌	Mackerel with Vinegared Miso Sauce	€16
わかめ胡瓜酢	Vinegared Wakame and Cucumber	€ 8
サラダ	Salades	
造りサラダ	Sashimi salad	€18
桂むきサラダ	Radish salad	€15
ツナサラダ	Tuna (cooked) salad	€15
汁物	Soup	
吸物	Japanese Clear Soup	€ 9

押し寿司

Battera (Hakozushi)

Sushi in pressed box,

The specialty of Chef Morikawa

鯖バッテリー	Mackerel / 8 pieces	€22
小鯛バッテリー	Small sea bream / 8 pieces	€22
鮭バッテリー	Salmon / 8 pieces	€22
海老バッテリー	Shrimp / 8 pieces	€22
鰻バッテリー	Grilled Eel / 8 pieces	€25
バッテリー盛り合わせ	Battera Moriawase (3 kinds in 1 box) Mackerel, whitefish, shrimp / 9 pieces	€33

巻物

Makimono Sushi Rolls

“Maki” sushi, often made with nori, sea weed.

❖ 細巻き	Hosomaki, thin sushi roll / 6 pieces	€ 5
巻物 1 本 カッパ 梅しそ 干瓢 新香 玉子	Vegetarian hosomaki per roll Cucumber Plum shiso, Kampyo (Gourd strips) Shinko (pickles) Tamago (omelette)	
❖ 中巻き	Chumaki, middle sushi roll / 8 pieces	€15
鉄火 鮭 鰻 海老 いか梅しそ胡 納豆 海老マヨネーズ ツナマヨネーズ 蟹マヨネーズ	Tuna / Tuna+cucumber / Tuna+Shiso Salmon / Salmon +cucumber / Salmon +Shiso Eel / Eel +cucumber / Eel +Shiso Prawn / Prawn +cucumber / Prawn +Shiso Squid +Plum +Shiso+cucumber Natto (soja) Shrimp Mayonnaise Tuna Mayonnaise Crab Mayonnaise	
上巻き (中巻き)	Joumaki eel, prawn, ika(squid), egg, cucumber, Kampyo(Gourd strips), Shiitake mushroom,	€20

寿司

Sushi

にぎり

Nigiri Sushi

"Finger" sushi, best known form of sushi is also called Edo-mae sushi.

Per piece Nigiri sushi, you can choose from the nigiri menu.

€ 4~5

にぎり盛り合わせ

Nigiri assortment

❖ 船場

にぎり 10 カン
細巻き 1 本
玉子 2 カン

Semba

10 sushi varieties,
Hosomaki (Thin sushiroll) / 6 pieces,
Tamago (Omelette) / 2 pieces,

€40

❖ 由良

にぎり 15 カン
細巻き 1 本
玉子 2 カン

Yura

15 sushi varieties,
Hosomaki (Thin sushiroll) / 6 pieces,
Tamago (Omelette) / 2 pieces,

€55

❖ 生駒

にぎり 20 カン
細巻き 1 本
玉子 2 カン

Ikoma

20 sushi varieties,
Hosomaki (Thin sushiroll) / 6 pieces,
Tamago (Omelette) / 2 pieces,

€70

ベジタリアンメニュー

わかめ胡瓜酢
桂むきサラダ
細巻き

Vegetarian Menu

Vinegared Wakame Cucumber
Radish Salad
Hosomaki
Cucumber / 6 pieces
Plum Shiso / 6 pieces
Shinko (Japanese pickles) / 6 pieces

€30

お飲み物

Drinks

酒

熱燗
梅酒

Sake

Atsukan, Warmed Sake € 8.50
Umeshu, Plum wine € 7

冷酒

Cold sake, per decanter €15.80

生貯蔵酒

Nama Chozoushu

A “nama” not heated soft sake, light and refreshing of taste.
This fits well with sake sashimi.

樽酒

Taru Zake

“TARU” means barrel. This is tough sake Yoshino cedar wooden barrel matured.

翔雲 純米大吟醸

Sho-une Junmaidaiginjou

“SHO-UNE”(rising cloud), This is a junmaidaiginjou sake,

This means that only the best sake rice is used. This sake is a fine example of a combination of old methods and the latest techniques.
The taste is very pure and refined..

吟醸 白鶴

Ginjou Hakutsuru

Made from rice and koji rice with a fermented at low temperature.
This created a very soft sake

さゆり 純米にごり酒

Sayuri Junmai Nigorisake

“Sayuri” is a slightly filtered sake. This creates a creamy, slightly sweet sake with a refreshing aroma.,

ビール

キリン
ハイネケン
ノンアルコール

Beer

Kirin (Japanese beer) € 4.50
Heineken € 3.50
Alcoholfree beer € 3.50

ハウスワイン

Housewine

Ask for our wine card for an extensive selection.

白
赤
ロゼ

White € 3,80
Red € 3,80
Rose € 3,80

ソフトドリンク	Soft Drinks	€ 2.50
Pepsi Cola, Pepsi Cola light, Seven up, Sisi Orange, Ice Tea, Apple juice, Orange juice, Sourcy red, Sourcy blue, Tonic, Bitter Lemon,		

カルピス	Calpise (Japanese yoghurt drink)	€ 3
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ジュネーバ	Jenever	
ヤング	Young jenever	€ 5

ウイスキー (サントリーロイヤル)

	Whiskey (Suntry Royal)	
シングル	Single	€ 6
ダブル	Double	€ 10

焼酎 (神の河)

水・お湯割り	Shochu, Japanese jenever (Kannoko) with hot or cold water	€ 7.50
ロック	with ice	€ 8.50
ボトル1本	1bottle	€60

コーヒー・茶

	Coffee and tea	
コーヒー	Coffee / Espresso	€ 2,50
カプチーノ	Cappuccino	€ 3
紅茶	English tea	€ 2,50
緑茶	Green tea	€ 0

デザート

Dessert

抹茶アイス	Green Tea ice cream	€ 5
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