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

Osaka is traditionaly 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.

#### 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.

#### Sashimi

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

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

おまかせ **Omakase** €90.00

Some starters and Sushi

(Only Sushi Bar for 2 person per day) (Need one day advance reservation)

有馬コース Arima €60.00

吸い物 Japanese Clear Soup 前菜 1 Starter 1 (sunomono) 前菜 2 Starter 2 (sunomono)

お造り Sashimi

寿司 10カン \*Nigiri Sushi 10pieces

和泉コース Izumi €78.00

吸い物 Japanese Clear Soup Starter 1 (sunomono) 前菜1 前菜 2 Starter 2 (sunomono) 前菜3 Starter 3 (sunomono)

お告り Sashimi

薄造り Thin Slice Sashimi 寿司 10カン \*Nigiri Sushi 10pieces

オプション Option (Change)

にぎりをバッテラ (鯖/白身/サーモン/海老/鰻)、**刺身ダブル (2倍) へ**変更可能。

\*Nigiri Sushi can be possible to change

Double Sashimi (You may have Sashimi 2 times instead Sushi) Plus €0 Battera Mackerel or White fish or Salmon or Shrimp Plus + € 8.50

Battera Eel Plus + €12.00

# 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. € 5.40~8.30

にぎり盛り合わせ	Nigiri assortiment	Price is per person
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*	船場	Semba	€54.00
	吸い物	Japanese Clear Soup	
	にぎり10カン	10 sushi varieties,	
	中巻2カン	Chumaki (Middle sushiroll) / 2 pieces,	
	細巻き1本	Hosomaki (Thin sushiroll) / 6 pieces,	
	玉子2カン	Tamago (Omelette) / 2 pieces	

❖ 由良	Yura	€73.30
❖ 由艮	Yura	€73.3

吸い物 Japanese Clear Soup にぎり 15 カン 15 sushi varieties, 中巻 2 カン Chumaki (Middle sushiroll) / 2 pieces, 細巻き 1 本 Hosomaki (Thin sushiroll) / 6 pieces, 玉子 2 カン Tamago (Omelette) / 2 pieces

#### お造り Sashimi

お好みお造り	Sashimi (raw fish, per plate) 1 type / 8 pieces (Mackerel or Salmon or Squidetc.)	€33.40
盛り合わせ志摩	<b>Shima</b> sashimi assortment, 5 types / 15 pieces	€43.40
盛り合わせ淡路	Awaji sashimi assortment, 8 types / 24 pieces	€55.30

## **A La Carte**

吸物

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.

押し寿司	Battera (Hakozushi)
	Sushi in pressed box,
	The specialty of Chef Morikawa

鯖バッテラ	Mackerel / 8 pieces	€29.30
白身バッテラ	White fish / 8 pieces(Sea Bass, Sea Bream, etc.)	€29.30
サーモンバッテラ	Salmon / 8 pieces	€29.30
海老バッテラ	Shrimp / 8 pieces cooked	€30.30
鰻バッテラ	Grilled Eel / 8 pieces cooked	€31.70
バッテラ盛り合わ	번 <b>Battera Moriawase</b> (3 kinds in 1 box) Mackerel, whitefish, shrimp / 9 pieces	€42.20

酢の物	Sunomono Marinated fish and vegetables	
うざく酢	Vinegared Cucumber with finely chopped, Broiled Eel <u>cooked</u>	€33.60
海老わかめ胡瓜酢 蛸わかめ胡瓜酢 北寄貝わかめ胡瓜酢	Vinegared Shrimps Wakame and Cucumber <u>cooked</u> Vinegared Octopus Wakame and Cucumber <u>cooked</u> Vinegared Surf Clam Wakame and Cucumber <u>cooked</u>	€26.40 €24.00 €24.00
海老酢味噌掛け 蛸酢味噌掛け 北寄貝酢味噌掛け	Shrimps with Vinegared Miso Sauce <u>cooked</u> Octopus with Vinegared Miso Sauce <u>cooked</u> Surf Clam with Vinegared Miso Sauce <u>cooked</u>	€29.50 €27.00 €27.00
サラダ	Salades	
わかめ胡瓜酢	Wakame and Cucumber salad	€12.10
汁物	Soup	

Japanese Clear Soup *cooked* 

€12.60

# お飲み物

# **Drinks**

酒 Sake			
熱燗	Atsukan, Warmed Sake		€ 10.70
梅酒	Umeshu, Plum wine	Glass	€ 8.90
冷酒	Cold sake	Glass	€ 9.30
<b>純米吟醸</b> Made from rice and koji rice This created a very soft sake	Jummai Ginjou e with a fermented at low temp	300ml Bottle perature.	€ 24.00
純米酒 Jummai Shu 700ml Bottle € 51.00 With a light taste, You can enjoy the right amount of umami dry pure rice wine. It is a pure rice sake brewed using all the rice, you can enjoy the rich natural blessings the taste of rice.			
純米大吟醸 Junmai Daiginjou 630ml Bottle € 72.00 The highest indicator among the sake. the rice used in the brewing of sake is polished more than 55%. Subtle and elegant.			
ビール	Beer	330n	nl Bottle
キリン アサヒ ノンアルコール	Kirin Ichiban (Japa Asahi Super Dry ( Alcoholfree beer (	Japanese beer)	€ 5.70 € 5.70 € 5.70
ハウスワイン Housewine Our wine card for an extensive selection is last page. Glass			
白 赤 ロゼ	White Red Rose		€ 5.15 € 5.15 € 5.15
ソフトドリンク	Soft Drinks		

200ml Bottle € 3.30

750ml Bottle € 11.50

Coca Cola, Ice Tea, Spa red コーラ、アイスティー、スパ赤

Mineral water ミネラルウォーター