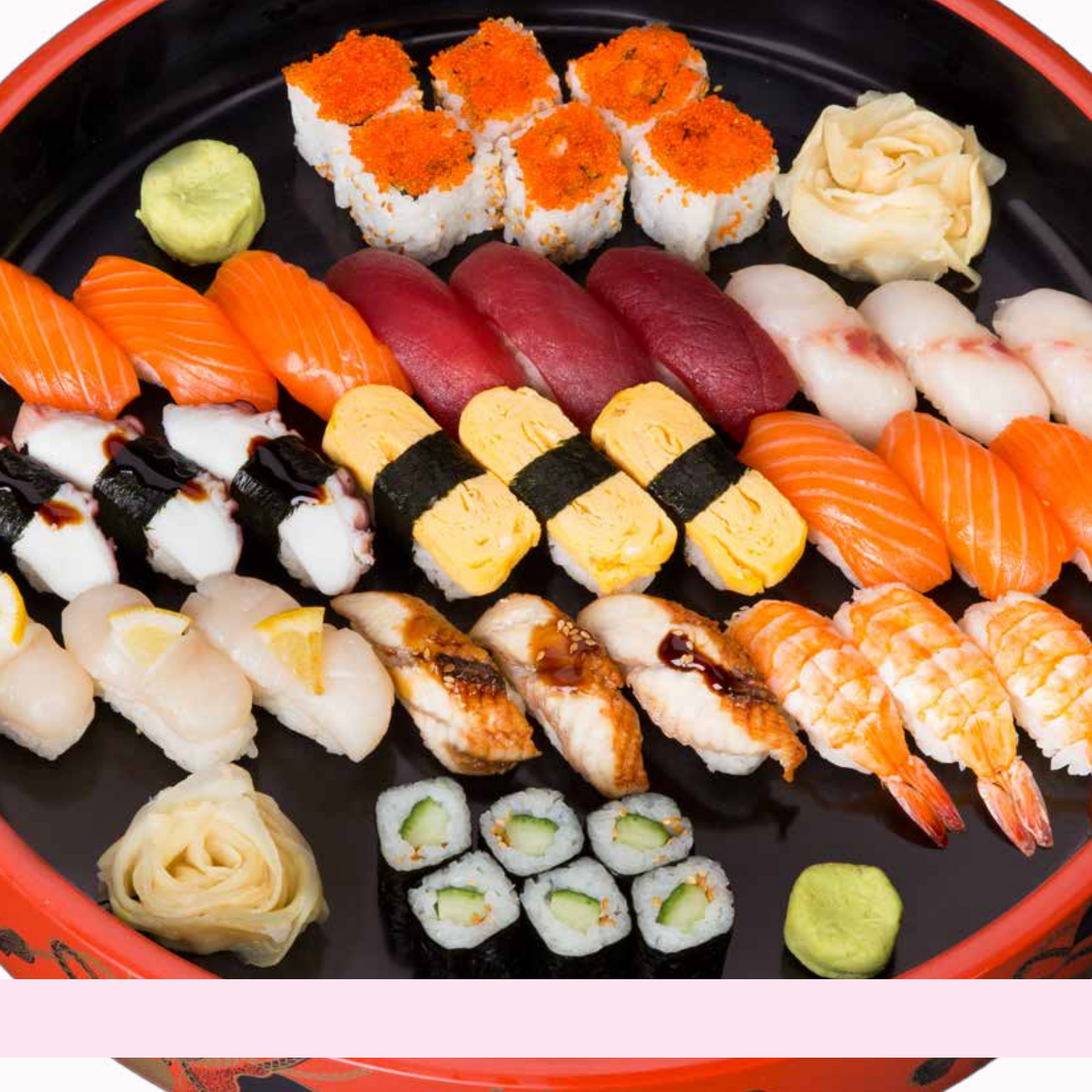


SUSHI CENT





Welcome.

We welcome you to our Japanese specialty restaurant and wish you a pleasant stay with us. Since the end of 1999 our restaurant Sushi Cent exists between the beautiful districts Haidhausen and Bogenhausen. Our customers reward us by staying loyal for many years. In 2014 we moved to a new location that offers even more space and invite our guests to enjoy.

Personal service and best quality are our top priorities. For this, we were anonymously tested and awarded the Gastro-Diamond Europe in 2014 and 2016, as well as 2018 and 2019 in the category Sushi as ‚Local of the Year - Upper Bavaria‘. In 2020 we received the award ‚Local of the Year - Bavaria‘ for the first time.

Our long-standing partner Kikkoman constantly supplies us with fresh products of Japanese cuisine, which our guests appreciate so much. Upon request, you are welcome to view a list of allergens in our products before placing your order.

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ALLERGENS - IMPORTANT INFORMATION

Please read the following explanations before your order:

Seaweed is widely used in Japanese cuisine, including for making sushi. Algae naturally have a high iodine content and should therefore not be consumed if you have any thyroid problems or an iodine allergy.

Sesame is very often used in our kitchen to prepare dishes. So it is possible, despite working properly, that one or the other sesame seed end up on a dish.

Gari + Wasabi + Soy Sauce is served with all sushi orders and includes:
Gari - pickled ginger leaves (preservatives, flavor enhancers, sweeteners)
Wasabi - horseradish paste (mustard, dye)
Soy sauce - (Wheat, Soy)

Gluten / Wheat

Crustaceans

Egg

Fish

Peanut

Soy

Milk

Nuts

Celery

Mustard

Sesame

Lupins

Mollusks

Sulfites

Iodine



SUSHI CENT



NIGIRI SUSHI

Euro

1	TAMAGO	japanese omelette		3,20
2	SHIROMI	whitefish		4,50
3	SAKE	salmon		4,20
4	MAGURO	tuna		4,60
5	TAKO	octopus, unagi sauce ^a		4,00
6	EBI	cooked shrimp		4,10
7	IKA	squid		4,20
8	AMAEBI	sweet shrimp (raw)		5,10
9	UNAGI ^a	freshwater eel, unagi sauce ^a		5,10

			Euro
10	TOBIKO	caviar	5,40
11	HOTATE	scallop	5,60
12	SURIMI	crab meat imitation ^{1/2/3}	4,20
13	IKURA	salmon caviar	7,30
14	IBODAI	butterfish	4,60
15	HAMACHI	yellowtail	5,60
16	HOKIGAI	surf clam	5,80
17	SABA	mackerel	5,30



MAKI SUSHI

Euro

20	TEKA	tuna		7,20
21	SAKE	salmon		6,70
22	SAKE KAWA	grilled salmon skin with cucumber and sesame		7,40
23	IBODAI	butterfish, spring onion, chili sauce and cucumber		7,90
24	CALIFORNIA	surimi*and avocado		7,70
25	CALIFORNIA SPECIAL	shrimp, avocado, cucumber, mayonnaise and caviar		9,60
26	ALASKA	salmon and cucumber		8,00

			Euro
27	UNAGI	grilled freshwater eel and cucumber, unagi sauce ^a	9,90
28	BOSTON	tuna, avocado and caviar	10,00
29	NEGITORO	chopped tuna, chili sauce and spring onion	7,90
30	EBI TEMPURA	deep-fried shrimp with tempura flakes ^a	7,90
31	OSAKA	salmon, avocado and cilantro	8,30
32	LUCILE MAKI	grilled salmon and avocado	8,30
33	FUTO MAKI	shrimp, japanese omelette, surimi*, cucumber, avocado, pickled radish ^{1/2/3} and caviar	10,40



VEGETARIAN / VEGAN MAKI SUSHI

Euro

35	KAPPA	cucumber		4,90
36	AVOCADO	avocado		5,70
37	SHINKO	pickled radish ^{1/2/3}		5,70
38	SPINAT	spinach		5,70
39	KANPYO	pickled pumpkin ^{1/2/3}		6,80
40	SAPORO	avocado and cream cheese		7,30
41	KYOTO	asparagus		5,80



SUSHI CENT



TEMAKI SUSHI

Euro

45 NEGITORO

chopped tuna, spring onion, cucumber, chili sauce and sesame



8,90

46 CALIFORNIA

shrimp, avocado, cucumber, caviar and mayonnaise



9,00

47 ALASKA

salmon, cucumber and sesame



8,90

48 UNAGI ^a

grilled freshwater eel, cucumber, sesame, unagi sauce^a



9,90

49 EBITEMPURA

ebitempura^a, avocado, green chili sauce and sesame



9,50



SUSHI CENT



SUSHI BOWL

Euro

55	CHIRASHI	salmon, tuna, surimi, shrimp, octopus, japanese omelette, whitefish, avocado, pickled radish ^{1/2/3} and sushi rice		26,00
56	TEKKA DON	tuna, pickled radish ^{1/2/3} and sushi rice		29,50
57	SAKE DON	salmon, avocado and sushi rice		29,50
58	SASHIMI	salmon, tuna, shrimp, butterfish, octopus, whitefish and sushi rice		30,00
59	SASHIMI SMALL	salmon, tuna, shrimp, butterfish, octopus, whitefish and sushi rice		16,00



SUSHI CENT



SUSHI PLATTER - for one person

Euro

65 LUCILE PLATTER

21,50

- 2x salmon nigiri
- 1x tuna nigiri
- 1x whitefish nigiri
- 1x shrimp nigiri
- 6x cucumber maki



66 JUMBO PLATTER

27,00

- 2x salmon nigiri
- 1x tuna nigiri
- 1x whitefish nigiri
- 1x shrimp nigiri
- 1x octopus nigiri
- 1x japanese omelette nigiri
- 6x avocado maki
- 6x salmon maki



Euro

75 MAKI PLATTER 1

23,00

- 6x salmon maki
- 6x tuna maki
- 6x california maki



76 MAKI FOR ALL -
without raw fish

23,00

- 6x ebitempura maki
- 6x lucile maki
- 6x california maki



SUSHI PLATTER - for two persons

Euro

67 CENT PLATTER

62,00

- 6x salmon nigiri
- 2x tuna nigiri
- 2x butterfish nigiri
- 2x shrimp nigiri
- 2x octopus nigiri
- 2x japanese omelette nigiri
- 2x scallop nigiri
- 6x california maki
- 6x alaska maki



70 THEATRE PLATTER 1

63,00

- 4x salmon nigiri
- 2x tuna nigiri
- 2x butterfish nigiri
- 2x shrimp nigiri
- 6x avocado maki
- 6x salmon maki
- 6x tuna maki
- 6x california maki
- 2x miso soup ¹



Euro

71 THEATRE PLATTER 2

72,00

- 4x salmon nigiri
- 4x tuna nigiri
- 2x whitefish nigiri
- 2x butterfish nigiri
- 2x shrimp nigiri
- 2x octopus nigiri
- 6x california maki
- 6x boston maki
- 1x small sashimi
- 2x miso soup ¹



77 MAKI PLATTER 2

50,00

- 6x salmon maki
- 6x tuna maki
- 6x california maki
- 6x alaska maki
- 6x california special maki
- 6x osaka maki



SPECIAL SUSHI MENU - for two persons

Euro

80 HAIDHAUSEN PLATTER

70,00

- 4x salmon nigiri
- 2x tuna nigiri
- 2x butterfish nigiri
- 2x shrimp nigiri
- 6x avocado maki
- 6x salmon maki
- 6x osaka maki
- 1x white wine (Chardonnay)
- 1x Adelholzener mineral water



81 LEHEL PLATTER - without raw fish

59,00

- 2x salmon nigiri
- 2x japanese omelette nigiri
- 6x ebitempura maki
- 6x avocado maki
- 6x pickled pumpkin maki
- 6x california maki
- 6x lucile maki
- 1x white wine (Chardonnay)
- 1x Adelholzener mineral water



Euro

82 BOGENHAUSEN PLATTER

78,00

- 6x salmon nigiri
- 2x tuna nigiri
- 2x butterfish nigiri
- 2x shrimp nigiri
- 6x california maki
- 6x tuna maki
- 6x salmon maki
- 1x small sashimi
- 1x white wine (Chardonnay)
- 1x Adelholzener mineral water



Our special platters are including one bottle

CHARDONNAY

and one bottle

ADELHOLZENER MINERAL WATER



SUSHI PLATTER - for three persons

Euro

68 FAMILY PLATTER

79,00

- 6x salmon nigiri
- 3x tuna nigiri
- 3x whitefish nigiri
- 3x shrimp nigiri
- 3x octopus nigiri
- 3x japanese omelette nigiri
- 3x scallop nigiri
- 3x freshwater eel nigiri
- 6x california special maki
- 6x cucumber maki



SUSHI PLATTER - for five persons

Euro

69 ELEGANT PLATTER

110,00

- 10x salmon nigiri
- 5x tuna nigiri
- 5x whitefish nigiri
- 5x butterfish nigiri
- 5x shrimp nigiri
- 5x japanese omelette nigiri
- 6x california mak
- 6x alaska mak
- 6x salmon mak
- 6x tuna mak



STARTERS

Euro

64	SAKE BOWL	14,50
	raw or fried salmon with vegetables, rice and sauce	
84	KAISO SALAD	7,20
	japanese seaweed salad with surimi ^{1/2/3}	
85	GOMAAE	6,00
	japanese spinach salad with sesame dressing	
86	YAKITORI SKEWERS	7,80
	japanese grilled chicken skewers with teriyaki sauce	
87	FISH SKEWERS	12,00
	japanese grilled fish skewers with teriyaki sauce	
91	EDAMAME	7,80
	green soybeans	
98	EBI TEMPURA	7,90
	deep-fried shrimp with tempura ^a flakes served with green chili sauce	



SUSHI CENT



SOUPS

Euro

89 MISO SOUP

4,20

traditional japanese soup with dashi stock, miso paste³,
japanese tofu, seaweed and spring onion

90 FISH MISO SOUP

7,20

traditional japanese soup with dashi stock, miso paste³,
japanese tofu, seaweed, spring onion, tuna and salmon

92 TORI SOUP ^{1/2/3}

7,90

mushrooms, chicken, pineapple, cilantro

94 PHO GA

14,00

rice noodles, chicken and herbs

95 PHO BO

14,50

rice noodles, beef and herbs

102 EBI SOUP ^{1/2/3}

12,00

mushrooms, shrimps, pineapple, cilantro



SUSHI CENT



ROLLS

Euro

88 SPRING ROLLS

4,90

vegetable spring rolls ^{1/2/3}

93 FRIED ROLL

6,70

deep-fried springroll with pork, shrimp, spring onion, carrot, cilantro, morels, glass noodles

96 CHICKEN SUMMER ROLLS

12,00

summerolls² with chicken, rice noodles, salad, cilantro, mint, bean sprouts, peanuts and fried onion served with hoisin sauce

97 BEEF SUMMER ROLLS

12,50

summerolls² with beef, rice noodles, salad, cilantro, mint, bean sprouts, peanuts and fried onion served with hoisin sauce

SUSHI CENT



SUSHI CENT



MAIN COURSE

Euro

- | | | |
|-----|---|-------|
| 99 | TORIYAKI SOBA | 15,00 |
| | japanese stir fried noodles ¹ with vegetables, chicken, pickled ginger ^{2/3/4} and yakisoba sauce | |
| 100 | EBI SOBA | 16,00 |
| | japanese stir fried noodles ¹ with vegetables, shrimps, pickled ginger ^{2/3/4} and yakisoba sauce | |
| 101 | TORI TERIYAKI | 15,00 |
| | chicken in teriyaki sauce served with rice and salad | |
| 103 | FISH PLATE | 15,50 |
| | grilled salmon served with rice, green chili sauce and teriyaki sauce | |
| 104 | CHICKEN CURRY | 24,00 |
| | chicken with vegetables in red curry sauce and rice | |



SUSHI CENT



MAIN COURSE

Euro

105 CHICKEN LEMONGRASS

24,00

chicken with lemongrass, vegetables, pepperoni
and rice (spicy)

106 YAKINIKU

26,00

beef with lemongrass, vegetables, pepperoni
and rice (spicy)

107 DUCK DONBURI

26,00

crispy duck in donburi sauce with vegetables
and rice

108 DUCK CURRY

26,00

crispy duck in red curry sauce with vegetables
and rice

109 SCAMPI LEMONGRASS

30,00

shrimps with lemongrass, vegetables and rice



SUSHI CENT



DESSERTS

Euro

115 FRIED BANANA

6,00

fried banana served with vanilla ice, honey and sliced almonds

116 SESAME BALLS

5,50

fried pastry coated with sesame seeds and red bean paste

117 COCONUT BALLS

5,50

crispy coconut balls

118 MATCHA ICE CREAM

6,00

119 SESAME ICE CREAM

6,00

121 GINGER ICE CREAM

6,00

122 PEANUT ICE CREAM

6,00

120 MOCHI ICE CREAM

6,00

mochi ice (various flavours)



SUSHI CENT



WATER | JUICES | SPRITZER

		ml	Euro
126	WATER (still / sparkling)	250	3,30
127	WATER - BIG BOTTLE (still / sparkling)	750	7,10
128	APPLE JUICE	200	3,70
129	APPLE SPRITZER	400	5,00
131	MANGO NECTAR ^{1,3,4}	200	3,80
132	MANGO SPRITZER ^{1,3,4}	400	5,20
133	GUAVA NECTAR ^{1,3,4}	200	3,80
134	GUAVA SPRITZER ^{1,3,4}	400	5,20
135	LYCHEE NECTAR ^{3,4}	200	3,80
136	LYCHEE SPRITZER ^{3,4}	400	5,20
137	PASSIONFRUIT SPRITZER	400	5,20
138	CURRENT SPRITZER / RHUBARB SPRITZER	400	5,20

SOFTDRINKS

		ml	Euro
130	SPEZI ^{1,2,3,4,6}	400	5,20
139	COKE ^{1,2,3,4,6}	200	3,80
140	COKE (ZERO, LIGHT) ^{1,2,3,4,6}	200	3,80
141	FANTA ^{1,2,3,4}	200	3,80
142	BITTER LEMON ⁷	200	3,80

HOT DRINKS

		cup	Euro
122	GINGER TEA	1	4,90
125	GREEN TEA	1	3,80
147	JASMINE TEA	1	4,90
144	COFFEE ⁶	1	4,00
146	CAPPUCCINO ^{5, 6}	1	4,70
145	ESPRESSO ⁶	1	3,60
148	DOUBLE ESPRESSO ⁶	1	3,80

BEERS

		ml	Euro
150	HELLES ^a	500	5,20
151	PILS ^a	330	4,90
152	HEFEWEISSBIER ^a	500	5,20
153	HEFEWEISSBIER DUNKEL ^a	500	5,20
154	RADLER ^{a, 4}	500	5,20
156	RUSS ^{a, 4}	500	5,20
157	KIRIN BEER ^a (japanese beer)	330	5,50
158	ASAHI BEER ^a (japanese beer)	330	5,50
159	SAPPORO ^a (japanese beer)	330	5,50

APERITIF

165	PROSECCO ^{b, c}	100	6,60
166	APEROL ^{1, 2}	200	7,20
185	HUGO	200	7,20

SPIRITS

		ml	Euro
160	WODKA	20	6,10
161	RAMAZOTTI	20	6,10
162	FERNET-BRANCA	20	6,10
163	WILLIAMS BIRNE	20	6,10
164	REIS-SCHNAPS	20	7,00

ROSÉ WINE

		200 ml	bottle
168	BIVONGI ROSATO ^{b, c}	7,40	26,50
	Italy		
184	ROSA SPINA ^b	8,80	34,00
	Italy		

WHITE WINE

		200 ml	bottle
170	PINOT GRIGIO ^a Italy	6,80	25,00
171	CHARDONNAY ^a France	6,80	26,00
172	LUGANA ^a Italy	8,20	28,00
173	GAVI ^{a,b} Italy	8,20	29,00
174	VERMENTINO ^{a,b} Italy	8,00	28,50
175	CUVÉE ^a Germany	8,00	29,50
176	GRAUBURGUNDER ^a Germany	8,80	30,00
177	CÀ DEI FRATI LUGANA BROLETTINO ^a Italy		41,00



RED WINE

		200 ml	bottle
178	CHIANTI ^{a,b} Italy	7,20	27,00
179	MERLOT ^{a,b} France	7,20	27,00
180	SYRAH ^{a,b} Italy	7,40	29,00
181	PRIMITIVO ^{a,b} Italy	8,40	30,00
182	MONTEPULCIANO D'ABRUZZO FEUDUCCIO ^{a,b} Italy		51,00
183	MONTEPULCIANO D'ABRUZZO URSONIA ^{a,b} Italy		62,00

WINE + WATER

200 ml

167 WINE SPRITZER

6,60

TRADITIONAL DRINKS

100 ml

190 SAKE - RICE WINE

7,90

Japan

191 UMESHU ^a - PLUM WINE

7,30

Japan





SUSHI CENT



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