



INTUU
RESTAURANT

KONNICHWA & OLÁ!

Welcome to the Restaurant INTUU, where the best classics of Japan and South America are at home: from Sushi to Shoyu Poke, from Corona to Sake.

NIKKEI-CUISINE

Connection, refinement, temptation. Unique combination from the „land of smiles“ and distant Latin America

JOSPER GRILL

Meat, fish, seafood and vegetables with intensive flavours become incredibly juicy on a closed charcoal grill.

DRY AGER®

We process the finest beef ourselves to become perfectly dry-aged – due to dry-ageing at 2°C and 85% humidity.

SHARING PLATES

Basic democracy at the table: Those, who feel like it, may share. There are no classic course-sequences. Whatever is ready is served.

OPENING HOURS

RESTAURANT INTUU

Lunch 12.00 – 14.00 h
Dinner 18.00 – 22.30 h

HERBARIUM BAR

Sun – Thu to 01.00 h
Fri – Sat to 02.00 h



INTUU
RESTAURANT

SNACK

PIMIENTOS DE PADRÒN ☉ Capsicum · miso · sesame · coriander	5.50€
EDAMAME ☉ Steamed soy beans · sea salt	4.50€
ANDEN POPCORN ☉ Cancha maize · lime	3.50€

NIGIRI

2 PCS.

MAGURO	7.80€
SAKE	5.80€
SUZUKI	7.80€
TAKO	6.40€
EBI	7.80€
HAMACHI	7.80€
AVOCADO ☉	5.80€

FREIGEIST NIGIRI

2 PCS.

SAKE Rocotto Leche de Tigre · ponzu · orange-miso · quinoa	6.80€
MAGURO Tuna · spicy ponzu apple cucumber salsa	8.80€
ENTRECOTE Entrecote wagyu beef · soya chutney	19.00€
TAKO octopus · olive	6.80€
SUZUKI Sea bass · umeboshi carpaccio yuzu aji Amarillo	8.80€



INTUU
RESTAURANT

MAKI · ROLLS	7 PCS.
MAGURO MAKI	9.50€
SAKE MAKI Salmon · cucumber	8.50€
AVOCADO MAKI ☉ Avocado	7.50€
KAPPA MAKI ☉ Green cucumber · black sesame	7.50€
DRAGON ROLL Salmon · asparagus inside · masago & avocado outside	13.00€
PESCADO MIXDO Snow crab · salmon · avocado tuna · suzuki · spicy mayo · cucumber jalapeno salsa	19.00€
OCTOPUS ROLL Octopus · fried dishes onions · avocado · Anticuchera sauce	14.00€
CALIFORNIA ROLL Snow crab · cucumber · avocado	16.00€
MAKI VEGETARIAN ☉ Carrot & avocado inside · seaweed caviar crispy quinoa outside · perejil-leche de tigre aji amarillo	11.00€



INTUU
RESTAURANT

SASHIMI

SUZUKI SASHIMI selecting of suzuki · sake · tuna	13.50€
SASHIMI VARIATION · 12 PCS. Omakase	30.00€
SASHIMI VARIATION · 18 PCS. Omakase	45.00€
ALL SASHIMI SERVED WITH ponzu · aji amarillo · ginger · wasabi cream	

SUSHI & SASHIMI

OMAKASE I 3 Nigiri · 1 roll · 2 sashimi	26.00€
6 Nigiri · 2 rolls · 4 sashimi	47.00€
12 Nigiri · 3 rolls · 6 sashimi	80.00€
OMAKASE II 3 Nigiri · 1 roll	20.00€
3 Nigiri · 2 rolls	29.00€
5 Nigiri · 3 rolls	39.00€

SOUP

MISO Dashi · miso · tofu · spring onions	7.00€
VEGAN DASHI ☉ Mushrooms · soba noodles · dashi	7.00€



INTUU
RESTAURANT

COLD DISHES

SEA BASS CEVICHE 13.50€
Sea bass · avocado · cancha · red onions
Leche de Tigre

CEVICHE MIXTO EN TORTILLA 16.00€
scallop · octopus · lobster · cancha · guacamole salsa criolla &
aji amarillo- leche de tigre · served in tortilla

RINDS TATAKI 12.00€
Sirloin beef · salad · ginger · ponzu · garlic

HAMACHI TIRADITO 13.00€
Mackerel · tobiko · aji amarillo lime sauce

VEGETABLE CEVICHE 10.00€
Vegetables · chia · avocado · coriander

SPINACH 9.00€
Spinach · papaya · black sesame
sugar beet soy dressing

POKE

SHOYU POKE 15.00€
Maguro · sake · suzuki · hamachi
sesame · seaweed caviar · wasabi cream · yuzu

TEMPURA

CALAMARI 12.00€
crispy calamari · aji amarillo- leche de tigre · mayonnaise

VEGETARIAN 11.00€
Lotus root · aubergine · shiitake · zucchini
okra · asparagus · pumpkin · shiso leaf
grated radish & ginger · tentsuyu sauce

ROCK SHRIMP 13.00€



INTUU
RESTAURANT

FROM THE COUNTRY

CRISPY PORKE BELLY Porke belly · piquillo causa · miso · anticucho sauce	16.00€
TONKATSU · BUTCHER MARTIN Pork back in panko · crisp cabbage salad yuzukosho · karashi mustard · tonkatsu sauce	16.00€
POULTRY YAKITORI Marinated chicken in teriyaki sauce & shichimi	14.00€
SHORT RIB 500G 50h cross rib · Japanese BBQ sauce · salsa criolla · jalapeno	23.00€

RYŌSHI

SALMON FILET IN MISO MARINATED Grilled miso salmon fillet · yuzu-miso sour cucumber salad with chili	22.00€
OCTOPUS Grilled octopus · ponzu · olive sauce	22.00€
COD PATARASHCA Cod baked in pepper crust · radish onion · ginger · balsamic-teriyaki	19.00€



INTUU
RESTAURANT

FROM THE JOSPER

BEEF FILET	200 g	33.00€
TOMAHAWK · IRELAND For 2 people	1.000 g	65.00€
SIRLOIN · DRY AGED XO BEEF AUSTRIA	250 g	38.00€
WAGYU RIB EYE · CHILE	250g	95.00€
	125g	48.00€
FLANK STEAK · URUGUAY	300 g	26.00€
WILD PRAWNS · ARGENTINE 5PCS. spicy ponzu, lime	250 g	25.00€

All steaks are served with Japanese BBQ sauce salsa criolla & jalapenos



INTUU
RESTAURANT

FROM THE FIELD

GREEN ASPARAGUS ④	5.00€
Grilled asparagus · sesame wafu dressing	
VEGETABLES ④	6.00€
Root vegetables from Jospir · Peruvian maize Huancaína dip	
AUBERGINE ④	5.00€
Grilled aubergine with ginger miso	
CORN ④	4.50€
corn · shiso butter	
WHITE RICE ④	3.50€
Steamed white rice with sesame	
SWEET POTATO FRIES ④	4.50€
AVOCADO	6.00€
Avocado from Jospir · orange soy sauce	

CHILDREN'S MENU

SUSHI VARIATION	9.00€
SALMON FILET	9.00€
CRISPY SCHNITZEL	9.00€



INTUU
RESTAURANT

DESSERT

YAKI PURI Crème caramel · brioche · ice cream	7.00€
CHOCOLATE Warm chocolate cake · dulce de leche ice cream	7.00€
PIE DE LIMON Lemon tarte · baiser · ice cream	7.00€
ICE CREAM VARIATION 5 balls ·	12.00€
DESSERT VARIATIONS Selection of ice cream, fruit and desserts	
For 2 people	25.00€
For 4 people	40.00€

**WE CREATE OUR ICE CREAM IN PARTNERSHIP
WITH WIEBKES MILCHHAUS.**