

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.

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.

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

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

前菜 1

Starter 1 (sunomono)

前菜 2

Starter 2 (sunomono)

前菜 3

Starter 3 (sunomono)

お造り

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 assortment

Price is per person

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|---|---|--------|
| ❖ 船場
吸い物
にぎり 10 カン
中巻 2 カン
細巻き 1 本
玉子 2 カン | Semba
Japanese Clear Soup
10 sushi varieties,
Chumaki (Middle sushiroll) / 2 pieces,
Hosomaki (Thin sushiroll) / 6 pieces,
Tamago (Omelette) / 2 pieces | €54.00 |
| ❖ 由良
吸い物
にぎり 15 カン
中巻 2 カン
細巻き 1 本
玉子 2 カン | Yura
Japanese Clear Soup
15 sushi varieties,
Chumaki (Middle sushiroll) / 2 pieces,
Hosomaki (Thin sushiroll) / 6 pieces,
Tamago (Omelette) / 2 pieces | €73.30 |

お造り

Sashimi

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|---------|--|--------|
| お好みお造り | Sashimi (raw fish, per plate) 1 type / 8 pieces
(Mackerel or Salmon or Squid..etc.) | €33.40 |
| 盛り合わせ志摩 | Shima 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

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 <i>cooked</i>	€30.30
鰻バッテラ	Grilled Eel / 8 pieces <i>cooked</i>	€31.70
バッテラ盛り合わせ	Battera Moriawase (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 <i>cooked</i>	€33.60
海老わかめ胡瓜酢	Vinegared Shrimps Wakame and Cucumber <i>cooked</i>	€26.40
蛸わかめ胡瓜酢	Vinegared Octopus Wakame and Cucumber <i>cooked</i>	€24.00
北寄貝わかめ胡瓜酢	Vinegared Surf Clam Wakame and Cucumber <i>cooked</i>	€24.00
海老酢味噌掛け	Shrimps with Vinegared Miso Sauce <i>cooked</i>	€29.50
蛸酢味噌掛け	Octopus with Vinegared Miso Sauce <i>cooked</i>	€27.00
北寄貝酢味噌掛け	Surf Clam with Vinegared Miso Sauce <i>cooked</i>	€27.00

サラダ

Salades

わかめ胡瓜酢	Wakame and Cucumber salad	€12.10
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汁物

Soup

吸物	Japanese Clear Soup <i>cooked</i>	€12.60
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