

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

吸い物
前菜 1
前菜 2
お造り
寿司 10カン

Arima

Japanese Clear Soup
Starter 1
Starter 2
Sashimi
Sushi 10pieces

€51.20

和泉コース

吸い物
前菜 1
前菜 2
前菜 3
お造り
薄造り
寿司 10カン

Izumi

Japanese Clear Soup
Starter 1
Starter 2
Starter 3
Sashimi
Thin Slice Sashimi
Sushi 10pieces

€66.40

オプション

Option (Change)

にぎりをバッテラ（鯖/小鯛/海老/鮭/鰻）、漬け丼、チラシへ変更可能。

Sushi can be possible to change

Battera Mackerel or Small sea bream or Salmon or Shrimp	Plus + €7.20
Battera Eel	Plus + €10.30
Marinated Tuna on Sushi Rice	Plus + €10.30
Chirashi	Plus + €14.40

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. € 4.70~7.20

にぎり盛り合わせ

Nigiri assortment

❖ 船場 吸い物 にぎり 10 カン 中巻 4 カン 細巻き 1 本 玉子 2 カン	Semba Japanese Clear Soup 10 sushi varieties, Chumaki (Middle sushiroll) / 4 pieces, Hosomaki (Thin sushiroll) / 6 pieces, Tamago (Omelette) / 2 pieces	€46.30
❖ 由良 吸い物 にぎり 15 カン 中巻 4 カン 細巻き 1 本 玉子 2 カン	Yura Japanese Clear Soup 15 sushi varieties, Chumaki (Middle sushiroll) / 4 pieces, Hosomaki (Thin sushiroll) / 6 pieces, Tamago (Omelette) / 2 pieces	€62.70
丼	Domburi Fish on Sushi Rice	
サケ・イクラ丼 (吸い物)	Salmon and Salmon roe on Sushi Rice Japanese Clear Soup	€36.00
漬け丼 (吸い物)	Marinated Tuna on Sushi Rice Japanese Clear Soup	€40.20
鰻チラシ (吸い物)	Broiled Eel <i>cooked</i> on Sushi Rice Japanese Clear Soup	€43.20
寿司ご飯	Sushi Rice <i>cooked</i>	€ 8.20

押し寿司

Battera (Hakozushi)

Sushi in pressed box,

The specialty of Chef Morikawa

鯖バッテラ	Mackerel / 8 pieces	€25
小鯛バッテラ	Small sea bream / 8 pieces	€25
鮭バッテラ	Salmon / 8 pieces	€25
海老バッテラ	Shrimp / 8 pieces	€25
鰻バッテラ	Grilled Eel / 8 pieces <i>cooked</i>	€27
バッテラ盛り合わせ	Battera Moriawase (3 kinds in 1 box) Mackerel, whitefish, shrimp / 9 pieces	€36

巻物

Makimono Sushi Rolls

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

❖ 細巻き	Hosomaki, thin sushi roll / 6 pieces	€ 6.70
巻物 1本	Vegetarian hosomaki <u>per roll</u>	
カッパ	Cucumber	
梅しそ	Plum shiso,	
干瓢	Kampyo (Gourd strips) <i>cooked</i>	
椎茸	Shiitake (Shiitake mushroom) <i>cooked</i>	
玉子	Tamago (omelette) <i>cooked</i>	
❖ 中巻き	Chumaki, middle sushi roll / 8 pieces <u>per roll</u>	€18.50
鉄火	Tuna / Tuna+cucumber	
鰻	Eel / Eel+cucumber <i>cooked</i>	
海老	Prawn / Prawn+cucumber <i>cooked</i>	
いか梅しそ胡	Squid +Plum +Shiso+cucumber	
	Chumaki, middle sushi roll / 8 pieces <u>per roll</u>	€15.50
鮭	Salmon / Salmon+cucumber	
海老マヨネーズ	Shrimp Mayonnaise <i>cooked</i>	
ツナマヨネーズ	Tuna Mayonnaise <i>cooked</i>	
上巻き (中巻き)	Joumaki (Japanese Traditional roll) <u>per roll</u> eel, prawn, egg, cucumber Kampyo(Gourd strips), Shiitake mushroom <i>cooked</i>	€22.60

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 / 8pieces (Mackerel or Salmon or Squid..etc)	€25.70
盛り合わせ志摩	Shima sashimi assortment, 5 types / 15pieces	€37.00
盛り合わせ淡路	Awaji sashimi assortment, 8 types / 24pieces	€47.30
酢の物	Sunomono Marinated fish and vegetables	
うざく酢	Vinegared Cucumber with finely chopped, Broiled Eel <i>cooked</i>	€28.80
海老昆布巻き酢	Vinegared Shrimps Konbu roll <i>cooked</i>	€22.60
蟹わかめ胡瓜酢	Vinegared Crab Wakame and Cucumber <i>cooked</i>	€22.60
鯖わかめ胡瓜酢	Vinegared Mackerel Wakame and Cucumber <i>cooked</i>	€20.50
蛸わかめ胡瓜酢	Vinegared Octopus Wakame and Cucumber <i>cooked</i>	€20.50
北寄貝わかめ胡瓜酢	Vinegared Surf Clam Wakame and Cucumber <i>cooked</i>	€20.50
鯖酢味噌掛け	Mackerel with Vinegared Miso Sauce	€20.50
蛸酢味噌掛け	Octopus with Vinegared Miso Sauce <i>cooked</i>	€20.50
北寄貝酢味噌掛け	Surf Clam with Vinegared Miso Sauce <i>cooked</i>	€20.50
サラダ	Salades	
わかめ胡瓜酢	Wakame and Cucumber salad	€10.30
造りサラダ	Sashimi salad	€22.60
桂むきサラダ	Radish salad	€22.60
汁物	Soup	
吸物	Japanese Clear Soup <i>cooked</i>	€10.80

お飲み物

Drinks

酒

Sake

熱燗 **Atsukan, Warmed Sake** € 8.70

梅酒 **Umeshu, Plum wine** € 7.20

冷酒

Cold sake, per decanter

生貯蔵酒 **Nama Chozoushu** 300ml €16.20

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

樽酒 **Taru Zake** 300ml €16.20

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

純米吟醸 **Jummai Ginjou** 300ml €16.20
1 Glass € 6.00

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

にごり純米 **Jummai Nigorisake** 240ml €16.20

A slightly filtered sake. This creates a creamy, slightly sweet sake with a refreshing aroma.

キモト純米 **Kimoto Junma** 640ml Bottle € 45

This sake is made in the traditional way "Kimoto Zukri" that has existed since the Edo era.
With slow and careful brewing he gives a deep flavor, yet smooth and pleasant on the palate.

大吟醸 **Daiginjou** 640ml Bottle € 50

The highest indicator among the sake.
the rice used in the brewing of sake is polished more than 40%. Subtle and elegant.

純米大吟醸 **Junmai Daiginjou** 640ml Bottle € 65

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	330ml	
キリン	Kirin Ichiban (Japanese beer)		€ 4.60
アサヒ	Asahi Super Dry (Japanese beer)		€ 4.60
ノンアルコール	Alcoholfree beer		€ 3.50

ハウスワイン

Housewine

Our wine card for an extensive selection is last page.

白	White		€ 3.95
赤	Red		€ 3.95
ロゼ	Rose		€ 3.95

焼酎

Shochu, Japanese jenever

水・お湯割り	with hot or cold water		€ 8.50
ロック	with ice		€ 9.50
ボトル1本	1bottle	500ml	€ 61

ソフトドリンク

Soft Drinks

200ml

€ 2.70

Pepsi Cola, Pepsi Cola light, Seven up, Tonic, Bitter Lemon, Ice Tea, SiSi, Apple juice, Sourcy red, Sourcy blue

カルピス

Calpise (Japanese yoghurt drink)

€ 3.50

コーヒー・茶

Coffee and tea

コーヒー	Coffee / Espresso		€ 2.50
カプチーノ	Cappuccino		€ 3.00
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		€ 6.70
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