

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	Arima	€48
吸い物	Japanese Clear Soup	
前菜 1	Starter 1	
前菜 2	Starter 2	
お造り	Sashimi	
寿司 10カン	Sushi 10pieces	

和泉コース	Izumi	€62
吸い物	Japanese Clear Soup	
前菜 1	Starter 1	
前菜 2	Starter 2	
前菜 3	Starter 3	
お造り	Sashimi	
薄造り	Thin Slice Sashimi	
寿司 10カン	Sushi 10pieces	

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。

It is possible to change the Sushi to:

Battera Mackerel or Small sea bream or Salmon or Shrimp	Plus + €7
Battera Eel	Plus + €10
Marinated Tuna on Sushi Rice	Plus + €10
Chirashi	Plus + €14

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
盛り合わせ志摩	Shima sashimi assortment, 5 types / 15pieces	€36
盛り合わせ淡路	Awaji sashimi assortment, 8 types / 24pieces	€46
丼	Domburi	
寿司屋の親子丼 (サケ・イクラ)	Salmon and Salmon roe on Sushi Rice	€25
漬け丼	Marinated Tuna on Sushi Rice	€28
寿司ご飯	Sushi Rice	€ 8
酢の物	Sunomono	
	Marinated fish and vegetables	
うざく酢	Vinegared Cucumber with finely chopped, Broiled Eel <i>cooked</i>	€25
海老昆布巻き酢	Vinegared Shrimps Konbu roll <i>cooked</i>	€22
蟹わかめ胡瓜酢	Vinegared Crab Wakame and Cucumber <i>cooked</i>	€22
鯖わかめ胡瓜酢	Vinegared Mackerel Wakame and Cucumber <i>cooked</i>	€20
蛸わかめ胡瓜酢	Vinegared Octopus Wakame and Cucumber <i>cooked</i>	€20
北寄貝わかめ胡瓜酢	Vinegared Surf Clam Wakame and Cucumber <i>cooked</i>	€20
鯖酢味噌掛け	Mackerel with Vinegared Miso Sauce	€20
蛸酢味噌掛け	Octopus with Vinegared Miso Sauce <i>cooked</i>	€20
北寄貝酢味噌掛け	Surf Clam with Vinegared Miso Sauce <i>cooked</i>	€20
わかめ胡瓜酢	Vinegared Wakame and Cucumber	€ 9
サラダ	Salades	
造りサラダ	Sashimi salad	€22
桂むきサラダ	Radish salad	€22

汁物	Soup	
吸物	Japanese Clear Soup <i>cooked</i>	€ 10.50

押し寿司	Battera (Hakozushi) Sushi in pressed box, The specialty of Chef Morikawa	
鯖バッテラ	Mackerel / 8 pieces	€24
小鯛バッテラ	Small sea bream / 8 pieces	€24
鮭バッテラ	Salmon / 8 pieces	€24
海老バッテラ	Shrimp / 8 pieces	€24
鰻バッテラ	Grilled Eel / 8 pieces <i>cooked</i>	€26
バッテラ盛り合わせ	Battera Moriawase (3 kinds in 1 box) Mackerel, whitefish, shrimp / 9 pieces	€35

巻物	Makimono Sushi Rolls "Maki" sushi, often made with nori, sea weed.	
❖ 細巻き	Hosomaki, thin sushi roll / 6 pieces	€ 6.50
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>	
新香	Shinko (pickles)	
玉子	Tamago (omelette) <i>cooked</i>	
❖ 中巻き	Chumaki, middle sushi roll / 8 pieces <u>per roll</u>	€18
鉄火	Tuna / Tuna+cucumber / Tuna+Shiso	
鰻	Eel / Eel +cucumber / Eel +Shiso <i>cooked</i>	
海老	Prawn / Prawn +cucumber / Prawn +Shiso <i>cooked</i>	
いか梅しそ胡	Squid +Plum +Shiso+cucumber	

Chumaki, middle sushi roll / 8 pieces per roll €15

鮭 **Salmon / Salmon +cucumber**
海老マヨネーズ **Shrimp Mayonnaise** *cooked*
ツナマヨネーズ **Tuna Mayonnaise** *cooked*

上巻き **Joumaki (Japanese Traditional roll) per roll €22**
(中巻き)
eel, prawn, egg, cucumber
Kampyo(Gourd strips), Shiitake mushroom *cooked*

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. € 4.50~6

にぎり盛り合わせ **Nigiri assortment**

❖ 船場 **Semba** €42
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** €57
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

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 € 40
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 € 46
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 Glas € 8
640ml Bottle € 60

The highest indicator among the sake.
the rice used in the brewing of sake is polished more than 55%. Subtle and elegant.

”霽”スパークリング Mousserende Kake “MIO” 300ml Bottle € 20

Sparkling sake, refreshing, fruity and a unique sweet flavor. Produced in a traditional style with rice, water and Koji, MIO is ideal as an aperitif or dessert.

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

ウイスキー (サントリー-白州)

Whiskey (Suntory Hakushu)

シングル	Single		€ 6.20
ダブル	Double		€ 12

焼酎 (よかいち)

Shochu, Japanese jenever (Yokaichi)

水・お湯割り	with hot or cold water		€ 7.70
ロック	with ice		€ 8.70
ボトル1本	1bottle	500ml	€ 61

ソフトドリンク

Soft Drinks

200ml

€ 2.50

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

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
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

€ 6.50