



INTUU
RESTAURANT

KONNICHIWA & OLÁ!

Welcome to the Restaurant INTUU, where the best classics of Japan and South America are at home.

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.

ORGANIC CERTIFIED

Our restaurant is certified organic. Eggs and dairy products are mostly in regional organic quality.

DE-ÖKO-039

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

Mon – Sat 06.00 pm – 10.00 pm

HERBARIUM BAR

Mon – Thurs 06.00 pm – 00.00 am

Fri – Sat 06.00 pm – 01.00 am

Sun 06.00pm – 11.00 pm



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THE INTUU-TEAM RECOMMENDS

INTUU CHEF'S CHOICE

Leave the decision to our kitchen team and enjoy a culinary journey through Japan and Peru with a perfectly balanced selection of dishes from the INTUU menu. Everything is taken care of; from cold starters to fresh vegetables, meat and fish from our Josper Grill, as well as a sweet finish.

By at least 2 persons.

99.00

P.P

INTUU CHEF'S CHOICE VEGETARIAN/VEGAN

You are also welcome to get our Chef's Choice 100% vegetarian or vegan. By at least 2 persons.

69.00

P.P

THE HERBARIUM-TEAM RECOMMENDS

FREIGEIST WINE PAIRING

To perfectly accompany your INTUU dinner, we serve three selected wines: sparkling wine 0.10 l, white wine 0.15 l & red wine 0.15 l.

39.00

FREIGEIST 0,0 DRINKS

Do you prefer to keep your feet on the ground, but still want something new? Then let us accompany you to your dinner in a roadworthy manner.

35.00



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SNACK

PIMIENTOS DE PADRÓN ☺ green pepper · miso · sesame · cilantro	9.00
EDAMAME ☺ steamed soy bean · sea salt	9.00
ANDEN POPCORN ☺ cancha corn · lime	7.00

NIGIRI

2 PCS.

TAMAGO ☺	6.00
MAGURO	11.00
SAKE	9.00
SUZUKI	9.50
TAKO	10.00
EBI	11.00
HAMACHI	11.00
AVOCADO ☺	8.00

FREIGEIST NIGIRI · SOSAKU SUSHI

2 PCS.

SAKE salmon · rocoto leche de tigre · lemon orange-miso · quino	10.00
MAGURO tuna · gingerchutney · jalapeño	13.00
EBI wakame · ponzu · roasted sesam	12.00
HAMACHI nori · spiced mayo · Tobiko	13.00
SUZUKI yuzu · mayo · seawheat	11.00
FREIGEIST NIGIRI VARIATION · 10 PCS.	55.00



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MAKI · ROLLS

MAGURO MAKI tuna	16.00
SAKE MAKI salmon · cucumber	11.00
AVOCADO MAKI ☺ avocado	10.00
KAPPA MAKI ☺ cucumber · black sesame	9.00
KAMPYO MAKI ☺ bottle gourd · fried tofu · avocado yuzu-cream cheese · wakame	9.00
WHITE ROLL sea bass · asparagus · avocado · shiso · cucumber · truffle	24.00
DRAGON ROLL salmon · asparagus · masago · avocado	19.50
PESCADO MIXTO prawn · salmon · sea bass · tuna · avocado spicy mayo · cucumber jalapeño salsa · yuzukoshō aioli	22.00
OKTOPUS ROLL octopus · crispy onions · avocado sweet potato straw · anticucho sauce	21.00
CALIFORNIA ROLL prawn · cucumber · avocado · tobiko · spicy mayo	19.50
KAMPYO INARI ROLL ☺ bottle gourd · fried tofu · avocado yuzu-cream cheese · wakame	16.00
MAKI VEGETARIAN ☺ fried okra · avocado · seaweed caviar crispy quinoa · cilantro · huancaína leche de tigre	16.00



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SASHIMI

SASHIMI · 5 PCS. sea bass · tuna · salmon	19.00
SASHIMI VARIATION · 12 PCS. omakase	42.00
SASHIMI VARIATION · 18 PCS. omakase	55.00

EVERY SASHIMI IS SERVED WITH NIKKEI SIDES

SUSHI & SASHIMI

OMAKASE I 3 nigiri · 1 roll · 2 sashimi	32.00
6 nigiri · 2 rolls · 4 sashimi	57.00
12 nigiri · 3 rolls · 6 sashimi	89.00
OMAKASE II 3 nigiri · 1 roll	26.00
3 nigiri · 2 rolls	37.00
5 nigiri · 3 rolls	48.00

SOUP

MISO dashi · miso · tofu · spring onions	11.00
IKOKU UDON udon · yolk · shitake · spring onions · garlic	12.00

BOTH SOUPS YOU CAN ALSO ORDER VEGAN



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COLD DISHES

SEA BASS CEVICHE	19.00
sea bass · avocado · cancha · sweet potato · red onions leche de tigre · cilantro	
VEGETABLE CEVICHE ☺	17.00
vegetable · fruit · chia · avocado · cilantro	
CEVICHE TOSTADA	21.00
prawn · hamachi · aji leche · tortilla	
BEEF TATAKI	18.00
grilled sirloin · ponzu · ginger · garlic · truffle	
SPICY TUNA	19.00
tuna tatar · spicy mayo · sesame · crispy rice · unagi sauce	
SPINACH ☺	11.00
spinach · papaya · garlic chips · black sesame sugar beet soy dressing	

POKE

SHOYU POKE	18.00
maguro · sake · suzuki · hamachi · seaweed caviar · sesame kimchi cream · yuzu	

TEMPURA

CALAMARI	18.00
spicy mayo · aji leche	
SHRIMPS	19.00
shrimp · huancaína · ponzu	
VEGETARIAN ☺	14.00
lotus root · eggplant · shiitake · zucchini · okra asparagus · pumpkin · grated radish & ginger · ponzu	



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FROM THE COUNTRY

TONKATSU saddle of duroc pork coated in panko · coleslaw yuzukoshō · karashi mustard · tonkatsu sauce	23.00
CRISPY PORK BELLY duroc pork belly · mashed sweet potatoes · sticky sauce	19.50
POULTRY YAKITORI marinated chicken · teriyaki sauce · shichimi	18.00
SHORT RIB · 400G 48h cooked short rib · japanese BBQ sauce salsa criolla · anticucho sauce	38.00
SHORT RIB SLIDER · 2 PCS. short rib · yuzukoshō mayo · daikon · bao	18.00

FROM THE SEA

COD paella · pepper · aji amarillo aioli · spicy cancha	29.00
SALMON FILLET MARINATED IN MISO grilled salmon fillet · sour cucumber salad · chili	29.00
OCTOPUS grilled octopus · ponzu · olive	29.00
CHARRED TUNA raddish · melon salad · nori sauce	33.00



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FROM THE JOSPER

**BEEF FROM LEINETALER
FARMER HEIFER · GERMANY**

RUMPSTEAK	250 g	39.00
RIB EYE	250 g	39.00
HANGER STEAK	250 g	32.00
RINDERFILLET	200 g	49.00
FLANK STEAK	250 g	32.00

WAGYU RIB-EYE · AUSTRALIA	250 g	99.00
	125 g	50.00

TOMAHAWK FROM DUROC PORK	300 g	32.00
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TOFU DENGAKU ☺	250 g	19.00
BBQ sauce · yuzukoshō · miso		

**EVERY STEAK IS SERVED WITH
ANTICUCHO · SALSA CRIOLLA**

FROM THE FIELD

GREEN ASPARAGUS ☺	11.00
grilled asparagus · sesame wafu	

AVOCADO ☺	8.00
avocado from the josper · aji ponzu	

EGGPLANT ☺	8.00
grilled eggplant · miso	

BROCCOLI ☺	8.00
roasted broccoli · miso · dashi · sesame	

CORN ☺	9.00
caramelized corn · shiso butter	

WHITE RICE ☺	6.00
steamed rice · sesame	

MANIOK ROOT ☺	9.00
huancaína	

SWEET POTATO FRIES ☺	8.00
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DESSERT

CHOCOLATE	12.00
hot chocolate cake · dulce de leche ice cream caramel sauce	
PIE DE LIMÓN	12.00
lemon tarte · gin tonic sorbet	
DRUNKEN PINEAPPLE	12.00
pineapple from the josper · chocolate-chili ice cream · rum	
ICE CREAM VARIATION	
three scoops	9.00
five scoops	15.00
please ask our service team about our current selection	
DESSERT VARIATION	
for two persons	28.00
for four persons	46.00

**OUR ICE CREAM IS HAND-MADE IN COOPERATION
WITH WIEBKE'S MILCHHAUS**

CHILDREN'S MENU

SUSHI VARIATION	12.00
SALMON FILLET	12.00
CRISPY SCHNITZEL	12.00