



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.

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
Mon – Sat 06.00 pm – 10.00 pm

HERBARIUM BAR
Mon – Sat from 06.00 pm



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THE INTUU-TEAM RECOMMENDS

INTUU CHEF'S CHOICE BY AT LEAST 2 PERSONS

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 Jospier Grill, as well as a sweet finish.

82.00

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

29.00

FREIGEIST COCKTAIL PAIRING

Want to try something different? Enjoy three signature HERBARIUM creations that combine the flavors of the NIKKEI cuisine with those of the realm of herbs and flowers.

29.00



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SNACK

PIMIENTOS DE PADRÓN ☺	6.50
Green pepper · miso · sesame · cilantro	
EDAMAME ☺	6.00
steamed soy bean · sea salt	
ANDEN POPCORN ☺	4.50
Cancha corn · lime	

NIGIRI

2 STK.

MAGURO	9.50
SAKE	7.50
SUZUKI	8.50
TAKO	7.00
EBI	10.00
HAMACHI	10.00
AVOCADO ☺	6.50

FREIGEIST NIGIRI · SOSAKU SUSHI

2 STK.

SAKE	8.50
salmon · rocoto leche de Tigre · lemon · orange-miso · quinoa	
MAGURO ZUKE	11.00
tuna · tarragon-salsa · hollandaise	
ENTRECÔTE	20.00
Entrecôte from wagyu beef · soy · chutney · fois gras	
HAMACHI	9.50
yellowtail · yuzu · yolk-crumble	
SUZUKI	9.50
sea bass · umeboshi · aji amarillo	



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MAKI · ROLLS

MAGURO MAKI tuna	13.00
SAKE MAKI salmon · cucumber	9.50
AVOCADO MAKI ☺ avocado	8.00
KAPPA MAKI ☺ cucumber · black sesame	7.50
WHITE ROLL sea bass · asparagus · avocado · shiso · cucumber · truffle	21.00
DRAGON ROLL salmon · asparagus · masago · avocado	16.50
PESCADO MIXTO prawn · salmon · sea bass · tuna · avocado spicy mayo · cucumber jalapeño salsa · yuzukoshō aioli	19.00
OCTOPUS ROLL octopus · crispy onions · avocado sweet potato straw · anticucho sauce	17.00
CALIFORNIA ROLL prawn · cucumber · avocado · tobiko · spicy mayo	16.00
VEGETARIAN ROLL ☺ fried okra · avocado · seaweed caviar crispy quinoa · cilantro · huancaína leche de tigre	12.00



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SASHIMI

SASHIMI sea bass, tuna or salmon	15.00
SASHIMI VARIATION · 12 PCS. Omakase	34.00
SASHIMI VARIATION · 18 PCS. Omakase	48.00

EVERY SASHIMI IS SERVED WITH NIKKEI SIDES

SUSHI & SASHIMI

OMAKASE I 3 nigiri · 1 roll · 2 sashimi	27.00
6 nigiri · 2 rolls · 4 sashimi	48.00
12 nigiri · 3 rolls · 6 sashimi	80.00
OMAKASE II 3 nigiri · 1 roll	21.00
3 nigiri · 2 rolls	30.00
5 nigiri · 3 rolls	40.00

SOUP

MISO dashi · miso · tofu · spring onions	9.00
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COLD DISHES

SEA BASS CEVICHE	15.00
sea bass · avocado · cancha · sweet potato · red onions · leche de tigre · cilantro	
CEVICHE TOSTADA	17.00
scallop · octopus · hamachi · aji Leche · tortilla	
BEEF TATAKI	14.00
grilled sirloin · ponzu · ginger · garlic · truffle	
SPINACH ☺	10.00
spinach · papaya · garlic chips · black sesame · sugar beet soy dressing	
VEGETABLE CEVICHE ☺	14.00
vegetable · fruit · chia · avocado · cilantro	
SPICY TUNA	17.00
tuna tatar · spicy mayo · sesame · crispy rice · unagi sauce	

POKE

SHOYU POKE	14.00
maguro · sake · suzuki · hamachi · seaweed caviar · sesame kimchi cream · yuzu	

TEMPURA

VEGETARIAN ☺	11.00
lotus root · eggplant · shiitake · zucchini · okra asparagus · pumpkin · grated radish & ginger · ponzu	
SHRIMP	17.00
shrimp · huancaína · ponzu	



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FROM THE COUNTRY

TONKATSU saddle of pork coated in panko · coleslaw yuzukoshō · karashi mustard · tonkatsu sauce	17.00
CRISPY PORK BELLY pork belly · mashed sweet potatoes · sticky sauce	16.00
POULTRY YAKITORI marinated chicken · teriyaki sauce · shichimi	14.00
POLLO A LA BRASA spicy marinated corn poulard · cilantro · lemon salsa criolla	33.00
XO SHORT RIB 400G 50h-cooked short rib · japanese BBQ sauce · salsa criolla · anticucho sauce	33.00
XO SLIDER 2 PCS. XO short rib · yuzukoshō mayo · daikon · bao	16.00

FROM THE SEA

COD paella · pepper · aji amarillo aioli · spicy cancha	22.00
SALMON FILLET MARINATED IN MISO grilled salmon fillet · sour cucumber salad · chili	26.00
OCTOPUS grilled octopus · ponzu · olive	21.00
LOBSTER 1/2 lobster · miso bisque · edamame	34.00
CHARRED THUNFISCH raddish · melon salad · nori sauce	29.00



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FROM THE JOSPER

BEEF FILLET · ARGENTINA	200 g	43.00
TOMAHAWK FROM DUROC PORK	300 g	29.00
SIRLOIN · DRY AGED XO BEEF · AUSTRIA	250 g	45.00
WAGYU RIB EYE · CHILE	250 g	99.00
	125 g	50.00
FLANK STEAK · URUGUAY	300 g	28.00

EVERY STEAK IS SERVED WITH
anticucho sauce · salsa criolla

FROM THE FIELD

GREEN ASPARAGUS ☺ grilled asparagus · sesame wafu		10.00
AVOCADO ☺ avocado from the Josper · aji ponzu		7.00
EGGPLANT ☺ grilled eggplant · miso		7.00
BROCCOLI roasted broccoli · miso · dashi · sesame		7.00
CORN ☺ caramelized corn · shiso butter		8.00
WHITE RICE ☺ steamed rice · sesame		5.00
SWEET POTATO FRIES ☺		7.00

CHILDREN'S MENU

SUSHI VARIATION		9.00
SALMON FILLET		9.00
CRISPY SCHNITZEL		9.00



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DESSERT

CHOCOLATE hot chocolate cake · dulce de leche ice cream	9.00
PIE DE LIMÓN lemon tarte · Gin Tonic sorbet	10.00
DRUNKEN PINEAPPLE pineapple from the Jospet · chocolate-chili ice cream · rum	10.00
ICE CREAM VARIATION three scoops	7.50
five scoops	12.50
Please ask our service team about our current selection	
DESSERT VARIATION for two	25.00
for four	40.00

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

DIGESTIF

ESPRESSO MARTINI		11.00
BARSOL PRIMERO QUEBRANTA PISCO	2 cl	4.00
1800 AÑEJO TEQUILA	2 cl	6.00
YUZU SAKE	5 cl	9.50