



WELCOME TO HAMACHI

Hamachi is more than a restaurant—it's a redefinition of Asian dining in Hannover. Founded by a chef with experience in a Michelin-starred restaurant in Switzerland, we strive to break stereotypes surrounding Asian restaurants by offering a refined and sophisticated culinary experience.

Every detail counts. Carefully selected ingredients and expert execution ensure each dish celebrates craftsmanship and innovation.

We are honored to have you dine with us and look forward to taking you on a journey of taste, elegance, and redefined tradition.

Welcome to Hamachi.

ALLERGENE / ZUSATZSTOFFE

1 GLUTEN / 2 FISCH / 3 KREBSTIERE / 4 SCHWEFELDIOXID UND SULFITE / 5 SELLERIE / 6 MILCH UND LAKTOSE / 7 SESAMSAMEN /
8 NÜSSE /
9 EIER / 10 LUPINEN / 11 SENF / 12 SOJA / 13 NITRAT / 14 WEICHTIERE / A FARBSTOFF / E GESCHWEFELT / G GEWACHST /
H SÜSSUNGSMITTEL/PHENYLALANIN / I PHOSPHAT / J KOFFEINHALTIG / K CHININ HALTIG



HAMACHI TASTING MENU 69.90

Indulge in our carefully curated three-course Omakase experience, crafted to elevate your dining journey with a blend of Japanese tradition and French finesse.

FIRST COURSE - PREMIUM APPETIZER SELECTION

A chef-curated platter of six premium bite-sized delicacies served as a single set, highlighting the finest ingredients and artistry. Some of these exclusive items are not even available on our regular menu, making this an exceptional and unique experience.

MAIN COURSE (CHOOSE ONE)

Miso-Glazed Black Cod

Tender cod marinated in miso and cooked to perfection, served with seasonal vegetables.

Duck Breast

A perfectly sous-vide duck breast, delicately glazed with a rich, citrus-infused orange sauce.

DESSERT

Seasonal Chef's Special

An elegant, dessert to complete your Omakase journey.

NOTE: No alterations or adjustments can be made to the tasting menu, as every element is carefully curated to complement the overall progression of flavors.



SUSHI SURPRISE MENU

SUSHI SURPRISE PLATTER FOR 2 PERSONS 69.90

*Let our sushi chef surprise you with a exquisite selection of sushi specialties,
Includes 2 Uramaki, 1 fried roll, 1 Master Roll, 2 Nigiri, and 4 pieces of
Sashimi*

SUSHI SURPRISE PLATTER FOR 1 PERSON 38.90

*Let our sushi chef surprise you with a curated selection of sushi specialties,
Includes 1 Uramaki, 1 Master Roll, 1 Nigiri, and 2 pieces of Sashimi*

BENTO SELECTIONS

HAMACHI BENTO 26,50

Includes 1 Signature roll, 1 Maki, 1 Nigiri

VEGGIE BENTO  24,50

Includes 1 Signature Veggie roll, 1 Maki, 1 Nigiri

96 BENTO 26,50

Includes 1 Signature roll, 1 Maki, 2 pcs Sashimi

CRUNCHY SET 32,50

Includes 1 Fried roll, 1 Master Fried Roll, 1 Crunch Roll

*NOTE: Vegetarian options are also available. Each platter is carefully curated by our chef to
ensure a unique culinary experience. Only minor adjustments can be made*



VORSPEISE

EDAMAME  12	6,90
MOMO (4STK. HAUS) 1,7,9,12 <i>Chicken Veg  (Steam Fried)</i>	9,50 8,50
CRISPY RICE (3STK.) <i>Tuna Salmon</i>	12,90 11,90
SHRIMP TEMPURA (5STK.)	14,90
MIXED TEMPURA	13,90
VEGGIE TEMPURA	12,90
ENOKI MUSHROOM FRY	9,90
TORI KARAAGE	8,90

*HAMACHI STARTER SET *

SELECTION OF 6 BITE SIZE PREMIUM APPETIZERS PICKED BY THE
CHEF 26.50

HAMACHI SIGNATURE STARTERS

OYSTER (3 5 STK.) 1,2,4,12,14 <i>Fresh oysters topped with our signature umami-rich house Ssauce</i>	17,90 26,90
YELLOWTAIL JALAPENO 1,2,4,7,12 <i>Thinly sliced yellowtail with a jalapeño kick, balanced by citrus notes</i>	17,90
NEW STYLE SALMON CHIVES 1,2,4,12 <i>Lightly seared salmon with chives and warm ponzu dressing</i>	16,90
TARTAR MIT CAVIAR (Salmon Tuna) 1,2,4,12 <i>Finely chopped salmon or tuna crowned with luxurious caviar</i>	17,90 18,90
TATAKI (Salmon Tuna Beef) 1,2,4,12,13 <i>Lightly seared slices, served with a tangy ponzu sauce for a burst of umami</i>	19,90 21,90 22,90
SCALLOPS (3 STK) 3,5,6 <i>Seared scallops with a prosecco marble sauce, balancing richness and freshness</i>	15,90
MISO GLAZED EGGPLANT  6,12 <i>Eggplant marinated in miso</i>	14,90
CRISPY GOAT-CHEESE  6,8,a <i>Crispy goat cheese, drizzled with honey and truffle</i>	14,90



SIGNATURE ROLLS (8STK.)

GREEN VEGGIE ROLL 	1,4,12	14.50
<i>Filled with asparagus, avocado, cucumber, and house sauce</i>		
SWEET VEGGIE ROLL 	1,4,12	14.50
<i>Filled with yamagobo, avocado, cucumber, and a beetroot, with house sauce</i>		
CIVICHE VEGGIE ROLL 	4,12	15.50
<i>Filled with asparagus, avocado, cucumber, house sauce, and avocado topping</i>		
DRAGON ROLL	1,2,3,6,7,12	16.50
<i>Filled with ebi tempura, avocado, cucumber, avocado topping, and house sauce</i>		
FLAMED BEEF ROLL	1,6,7,12,e	16.50
<i>Filled with asparagus tempura, cucumber, avocado, topped with beef and fresh truffle</i>		
FLAMED SALMON ROLL	1,2,9,12,e	16.50
<i>Filled with ebi tempura, cucumber, topped with salmon and crunch</i>		
SPICY TUNA ROLL	1,2,9,12,e	17,50
<i>Filled with avocado, cucumber, topped with tuna tartar</i>		
FRIED ROLL (6STK.) (Salmon Tuna)		14.50 15.50
<i>Fried sushi roll, garnished with cream and seasonal berries</i>		
MASTER FRIED ROLL (5STK.)	1,2,6,7,12,e	14.50 15.50
<i>(Salmon Tuna) Fried sushi roll, filled with cream cheese and avocado</i>		
GUACAMOLE ROLL	2,6,7,8,12,e	16.50
<i>Filled with Ebi tempura, cucumber, avocado, house sauce</i>		
CALIFORNIA ROLL (Salmon Tuna)	2,6,7,12	14.50 15.50
<i>Filled with creamy Philadelphia avocado, cucumber and tobiko</i>		

MAKKI ROLL (8 STK.)

SALMON CRUNCH	2,e	7.00
TUNA CRUNCH	2,e	8.00
AVOCADO 	e	6.90
GURKE 		6.90
SPARGEL 		6.90
RETTICH 		6.90



SUPPEN

MISO TOFU SOUP 🌿 2,7,12	6,90
TOM YAM SOUP	7,90

SIDES

SEASONAL SALAT 🌿	6,50
JASMIN RICE	4,90
WAKAME SALAT 🌿 1,7,12	6,50
TRUFFEL POMES 🌿	7,50
SWEET POTATO FRIES 🌿	6.90

DESSERT

CHOCOLATE BROWNIES 6,8,9	8,90
CHEESECAKE 6,8,9	9,90
EIS 6,9,a <i>Mango Vanilla Strawberry</i>	5,50

SAUCEN

CHILLI-MAYO SOSSE 6,9,12	2,50
HAUSMAYO 6,9,12	2,50
TERIYAKI SOSSE 2,6,12	2,50
KETCHUP	2,50
PONZU 2,6,12	2,50



MAINS

BLACK COD MISO (200G ROH) ^{2,6,12}	32,90
<i>Tender cod marinated in miso and cooked to perfection, served with seasonal vegetables.</i>	
ENTE BRUST (150G ROH) ^{6,8,a}	28,90
<i>A perfectly sous-vide duck breast, delicately glazed with a rich, citrus-infused orange sauce.</i>	
SALMON FILET (150G ROH) ^{2,6,a}	26,90
<i>Served with a tobiko butter-lemon sauce</i>	
MAISHÄHNCHENBRUST ^{7,9}	25,90
<i>Corn-fed chicken breast with herb cream and citrus zest</i>	

SASHIMI

AVOCADO SASHIMI CEVICHE 	12,90
HAMACHI ₂	18,90
TUNA ₂	22,90
SALMON ₂	16,90
MIXED ₂	26,90

NIGIRI (2STK.)

SALMON _{2,e}	7,00
HAMACHI _{2,e}	8,90
BEEF	10,90
TUNA _{2,e}	9,90
AVOCADO 	6,90
UNAGI	9,90
MECKREL	8,90
SPARGEL 	6,90



APERITIF

SAKE GINGER SPRITZ	9,50
SAKE WARM COLD 8CL	9,50
APEROL SPRITZ	8,50
LILLET WILDBERRY	8,50
PROSECCO LA RONCA	9,00

CHAMPANGNER

LANSON BLACK LABEL 0.7L	89,90
LANSON ROSE LABEL 0.7L	99,90

SPECIALS

HAMACHI SPIRITZ	10,50
HAMACHI SPIRITZ ALKOHOLFREI	9,50
PORNSTAR MARTINI	11,50
ESPRESSO MARTINI	10,50
MARGARITA	10,50
MOJITO	10,50



BIER

SPATEN HELL FASS 0.3 0.5	3,90 5,50
SAN MIGUEL 0.2	3,50
ALSTER 0.3 0.5	3,50 4,90
KIRIN (JAPANISCHE BIER) 0.3	4,50
FRANZISKANER WEISSBIER 0.5	5,50

ALKOHOLFREI

FRANZISKANERWEISSBIER 0.5	4,50
CORONA CERO 0.3	4,50

KURZ UND GUT

JAPANESE SHOT	5,50
VODKA ON ICE	4,90
GINGER SOUND	4,80
RAMAZOTTI ON ICE	6,50



WEISSWEIN

GRAUER BURGUNDER (0.7L) (0.15L)	34,00 9,90
KETH SAUVIGNON BLANC (0.7L) (0.15L)	36,00 10,90
REICHSRAT VON BUHL- RIESLING HALBTROCKEN (0.7L) (0.15L)	28,00 8,90

SPARKLING

WEINGUT AM STEIN- TROUBLE BUBBLE ROTLING (0.7L) (0.15L)	36,00 10,90
BECKER MERLOT ROSE (0.7L) (0.15L)	28,00 9,90

ROTWEIN

VICENZA DOC TORRE DEI VESCOVI - MERLOT (0.7L) (0.15L)	34,00 9,90
CONTI ZECCCA- WHY NOT?PRIMITIVO (0.7L) (0.15L)	34,00 9,90

LONGDRINKS

BOMBAY SAPPHIRE GIN TONIC 5CL	9,90
BACARDI PUERTO RICORUM COLA 5CL	7,90
JACK DANIELS WHISKEY COLA 5CL	9,90



SOFTDRINKS

FRITZ COLA 0.2	3,20
FRITZ COLA (ZUCKERFEI) 0.2	3,20
FRITZ LEMON ORANGE 0.2	3,20
FRITZ LEMON ZITRONE 0.2	3,20
FRITZ MISCHMASCH 0.2	3,20
FRITZ APFELSCHORLE BIO 0.2	4,20
FRITZ RHABABERSCHORLE BIO 0.2	4,20
SCHWEPPE'S BITTER LEMON 0.2	2,90
SCHWEPPE'S GINGERALE 0.2	2,90
SAN PELLEGRINO (0.2 0.7)	2,90 6,50
AQUA PANNA (0.2 0.7)	2,90 6,50
MATCHA COLD	6,50
<i>Strawberry Mango Latte</i>	

HOT DRINKS

ESPRESSO	3,50
BLACK COFFEE	3,50
CAPPUCCINO	4,50
TEA	3,50
<i>Green Herbs Black Fruits</i>	