



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 72.90

Indulge in our carefully curated three-course Omakase experience, designed to take you on a journey through the finest Japanese flavors and craftsmanship.

FIRST COURSE - PREMIUM APPETIZER SELECTION

A chef-curated platter of six bite-sized, exquisite delicacies, served as a single set. Featuring rare cuts like Bluefin tuna, Wagyu, and fresh uni, it highlights the finest ingredients and precise craftsmanship. Some creations are exclusive to the tasting menu and not available on our regular menu. Ingredients may vary depending on availability.

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 28,50

Includes 1 Signature roll, 1 Maki, 1 Nigiri

VEGGIE BENTO 🌱 26,50

Includes 1 Signature Veggie roll, 1 Maki, 1 Nigiri

96 BENTO 28,50

Includes 1 Signature roll, 1 Maki, 2 pcs Sashimi

CRUNCHY SET 32,50

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

LACHS (SALMON) BENTO 34,50

Includes Mango Lachs roll, California lachs Roll, Salmon Nigiri

*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*



CHEF'S PREMIUM SELECTION

A selection of rare cuts and exquisite seafood, masterfully prepared.

BLUEFIN-THUNFISCH(CHUTORO)

The medium-fat Chutoro belly of the prized Bluefin tuna, tender, marbled, and buttery, for an unparalleled melt-in-your-mouth experience

RAW NIGIRI (2PCS)	19,90
FLAMED NIGIRI (2PCS)	19,90
TATAKI (5PCS)	36,90
SASHIMI (5PCS)	36,90

WAGYU A5

Premium Japanese Wagyu, finely marbled, rich and tender, elevated with a delicate touch of Beluga caviar.

FLAMED NIGIRI WITH YUZU KOSHO (2PCS)	20.90
FLAMED NIGIRI WITH BELUGA CAVIAR (2PCS)	24.90
TATAKI (5PCS)	38.90

UNI - SEA URCHIN(A-GRADE)

Sweet, creamy sea urchin with an intense oceanic flavor, carefully selected for its freshness and delicate texture.

NIGIRI (2PCS)	22,90
SASHIMI (4PCS)	36,90

FOIE GRAS

Silky foie gras, expertly prepared to highlight its rich, buttery flavor

PAN SEARED (1PCS)	16,90
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CAVIAR

ROYAL OSSETRA CAVIAR – 20 G	54,90
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One of the world's most esteemed caviars, celebrated for its elegant texture and complex flavor, served with blinis and a mother-of-pearl spoon



VORSPEISE

EDAMAME  12	6,90
MOMO (5STK. HAUS) 1,7,9,12 <i>Chicken Veg  (Steam Fried)</i>	9,50 8,50
CRISPY SHRIMP BITES (4STK.)	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 32.90

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 15.50
Filled with asparagus, avocado, cucumber, and house sauce
- SWEET VEGGIE ROLL  1,4,12 14.50
Filled with yamagobo, avocado, cucumber, and a beetroot, with house sauce
- CIVICHE VEGGIE ROLL  4,12 15.50
Filled with asparagus, avocado, cucumber, house sauce, and avocado topping
- DRAGON ROLL 1,2,3,6,7,12 16.50
Filled with ebi tempura, avocado, cucumber, avocado topping, and house sauce
- WAGYU ROLL 26,50
Flamed Wagyu with asparagus, cucumber, and avocado, finished with a touch of Yuzu Kosho
- FLAMED BEEF ROLL 16.50
Filled with asparagus tempura^{1,6,7,12,e}, cucumber, avocado, topped with beef and fresh truffle
- FLAMED SALMON ROLL 1,2,9,12,e 16.50
Filled with ebi tempura, cucumber, topped with salmon and crunch
- MANGO SALMON ROLL 1,2,9,12,e 16.50
Filled with salmon, cucumber, mango, avocado, house sauce
- UNAGI CRUSH ROLL 14,50
Filled with Creme Friache, Cucumber, Tempura Asparagus, Unagi Topping
- SPICY TUNA ROLL^{1,2,9,12,e} 17,50
Filled with avocado, cucumber, topped with tuna tartar
- FRIED ROLL (6STK.)(Salmon | Tuna) 14.50 | 15.50
Fried sushi roll, garnished with cream and seasonal berries
- MASTER FRIED ROLL (5STK.)^{1,2,6,7,12,e} 14.50 | 15.50
(Salmon|Tuna)Fried sushi roll, filled with cream cheese and avocado
- CRISPY CHICKEN ROLL 2,6,7,8,12,e 15.50
Filled with fried chicken, cucumber, avocado, house sauce
- CALIFORNIA ROLL (Salmon | Tuna) 15.50 | 16.50
Filled with creamy Philadelphia avocado, cucumber and tobiko



SASHIMI

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

NIGIRI (2STK.)

SALMON 2,e	7,00
HAMACHI	8,90
BEEF	10,90
TUNA 🌿	9,90
AVOCADO	6,90
UNAGI 🌿	9,90
SPARGEL	6,90

SUPPEN

MISO TOFU SOUP 🌿 2,7,12	6,90
TOM YAM SOUP	9,90



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>	

MAKKI ROLL (8 STK.)

SALMON CRUNCH ^{2,e}	7.00
TUNA CRUNCH	8.00
SALMON AVOCADO MIX	7.20
TUNA AVOCADO MIX	8.20
SALMON MAKI	7.00
TUNA MAKI	8.00
AVOCADO 	6,90
GURKE 	6,90
SPARGEL 	6,90
RETTICH 	6,90



SIDES

SEASONAL SALAT 🌿	8.50
JASMIN RICE	5.90
WAKAME SALAT 🌿 1,7,12	7.50
TRÜFFEL-POMMES 🌿	7,50
SÜSSKARTOFFEL-POMMES	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
CREME BRULE	9,90

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



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 & CAVIAR EXPERIENCE

MOËT & CHANDON BRUT IMPÉRIAL 0.7L	120,00
MOËT BRUT IMPÉRIAL + ROYAL OSSETRA CAVIAR 20 G	165,00
MOËT & CHANDON ROSÉ IMPÉRIAL 0.7L	130,00
MOËT ROSE IMPÉRIAL + ROYAL OSSETRA CAVIAR 20 G	175,00
LANSON BLACK LABEL 0.7L	89,90
LANSON BLACK LABEL + ROYAL OSSETRA CAVIAR 20 G	135,00
LANSON ROSE LABEL 0.7L	99,90
LANSON ROSE LABEL + ROYAL OSSETRA CAVIAR 20 G	145,00

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
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KURZ UND GUT

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



WEISSWEIN

GERMAN

GRAUBURGUNDER (0.15L) (0.7L)	9.90 28,50
KETH SAUVIGNON BLANC (0.15L) (0.7L)	10.90 30,00
RIESLING-	
KETH SPATLESE FEINHERB (0.15L) (0.7L)	9.90 28,50

ITALIEN

PIEROPAN SOAVE CLASSICO (0.7L)	38,00
LUGANA 010 FAUSTO BULGARINI (0.7L)	44,00
ALTURIS RIBOLLA GIALLA (0.7L)	32,00
INSOLIA BAGLIO DI PIANETTO (0.7L)	29,50

SPARKLING

VALMARONE BIANCO SECCO (0.15L) (0.7L)	8.90 28,50
BECKER MERLOT ROSE (0.15L) (0.7L)	8.90 28,50

ROTWEIN

ITALIEN

PRIMITIVO WHY NOT? (0.15L) (0.7L)	8.90 28,50
PRIMITIVO DI MANDURIA TALO (0.7L)	32,00
MERLOT DI VICENZA (0.7L)	29,50
SYRAH BAGLIO DI PIANETTO (0.7L)	32,00

LONGDRINKS

BOMBAY SAPPHIRE GIN TONIC 5CL	9,90
ROKU GIN (JAPANESE) TONIC 5CL	12,90
BACARDI PUERTO RICORUM COLA 5CL	8,90
GREY GOOSE VODKA LEMON 5CL	7,90
JACK DANIELS WHISKEY COLA 5CL	9,90



SOFT DRINKS

FRITZ COLA 0.2	3,50
FRITZ COLA (ZUCKERFEI) 0.2	3,50
FRITZ LEMON ORANGE 0.2	3,50
FRITZ LEMON ZITRONE 0.2	3,50
FRITZ APFELSCHORLE BIO 0.2	4,50
FRITZ RHABABERSCHORLE BIO 0.2	4,50
SCHWEPPE'S BITTER LEMON 0.2	2,90
SCHWEPPE'S GINGERALE 0.2	2,90
SCHWEPPE'S TONIC WATER 0.2	2,90
SAN PELLEGRINO (0.2 0.7)	3,50 6,90
AQUA PANNA (0.2 0.7)	3,50 6,90

HOT DRINKS

ESPRESSO	3,90
BLACK COFFEE	3,90
CAPPUCCINO	4,90
TEA	3,90
<i>Green Herbs Black Fruits</i>	