



SUSHI

Alaska Variation	26.90
2 Kinds Of Sushi Tartlets With Salmon, Yuzu Mayonnaise, Avocado, Aburi, Ponzo Jelly	
Temari Variation	29.90
6 Types Of Temari (1 Each) / Maguro, Sake, Hamachi, Hotate, Tamago, Suzuki	
Nigiri Variation	45.90
7 Types Of Nigiri (1 Each) / Maguro, Sake, Hamachi, Hotate, Ebi, Suzuki, Ikura	
Sashimi Variation	65.90
5 Types (3 Pieces Each) / Maguro, Sake, Hamachi, Suzuki, Hotate	

NIGIRI (2 Pieces) / SASHIMI (3 Pieces)

* only as nigiri

Maguro / Bluefin Tuna	15.90	Hokkigai / Sakhalin surf clam	13.90
Toro / Bluefin Tuna Belly	22.90	Hotate / Scallop	13.90
Sake / Label Rouge Salmon	13.90	Hamachi / Yellowtail Mackerel	16.90
Suzuki / Sea Bass	13.90	Ama Ebi / Steamed Prawn	16.90
Unagi / Eel *	16.90	Ikura / Salmon Caviar *	16.90
Tamago / Egg Scramble * 🌿	10.90	Uni / Sea Urchin *	29.90

ABURI NIGIRI (flamed Nigiri 2 Pieces)

Sake / Label Rouge Salmon	14.50	Toro / Bluefin Tuna Belly	23.50
Maguro / Bluefin Tuna	16.50	Japan. Wagyu (Aburi & Tatar)	30.90
Japan. Wagyu / Truffle / Antonius Caviar (1 Piece)	46.00		

MAKI (8 Pieces / 5 Pieces / 6 pieces)

Veggie Roll / Red Pepper, Asparagus, Cucumber, Avocado, Herb Sauce 🌿	16.90
Salmon Avocado Roll / Cucumber, Avocado, Mayo	19.50
Aburi Salmon Roll / Avocado, Cucumber, Redish, Mayo, Teriyaki Sauce	20.50
Azuki Roll / Mango Coat, Ebi Tempura, Coriander, Vietnam Chili Sauce 🌶️	20.90
Dragon Roll / Unagi Tamago, Cucumber, Avocado, Teriyaki Sauce	21.50
Spicy Tuna Roll / Chili Sauce, Cucumber, Spicy Mayo, Leek 🌶️	21.90
Snow Crab California Roll / Cucumber, Avocado, Yuzu Mayo, Puffed Rice	21.90
Truffle Sake Roll / Cucumber, Avocado, Black Truffle, Teriyaki Sauce	25.50
Ebi Tempura / Chili Mayonnaise, Avocado, Redish, Pumpkin 🌶️	21.50
Soft Shell Crab Roll / Chili Mayonnaise, Avocado, Redish, Pumpkin 🌶️	23.90
Cucumber Roll / Cucumber 🌿	9.50
Avocado Roll / Avocado 🌿	9.50
Kanpyo Roll / Pickled Pumpkin 🌿	9.50
Oshinko Roll / Pickled Radish 🌿	9.50
Sake Roll / Salmon	12.50
Tekka Roll / Maguro	15.00
Torotaku / Toro, Redish	18.50
Negitoro / Toro, Spring Onions	18.50

🌿 = Vegetarian 🌿 = Vegan 🌶️ = Little Bit Spicy

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STARTERS

COLD STARTERS

Dashimaki Tamago, Egg Stick, Grated Radish 🌿	10.90
Agedashi Tofu, Redish, Ginger, Soy Sauce 🌿	14.90
Baby Spinach Salad, Crispy Tofu, Sesame Dressing 🌿	16.90
Summer Rolls, Rice Paper, Salad, Vietnamese Herbs With	
Green Asparagus 🌿	13.50
Grilled Prawns	17.50
Fillet Of Beef	21.50
Loup De Mer Carpaccio, Yuzu Truffle Oil Sauce, Cress, Ikura	22.90
Spicy Salmon Tartar, Soy Sesame Sauce, Red Pepper, Gyoza Chips 🌶️	23.90
Sashimi Salad, Balsamic Miso Dressing	23.90
Mango Duck Salad, Red Onions, Coriander Chili Sauce 🌶️	25.50
Tuna Tartar, Green Asparagus, Miso Sauce, Gyoza Chips	25.50
Green Papaya Salad, Basil, Chili, House Dressing 🌶️	
Crispy Tofu 🌿	21.50
Grilled Shrimp	23.50

WARM STARTERS

Edamame, Sea Salt 🌿	7.90
Edamame, Chili, Lime 🌿 🌶️	8.90
Sauteed Piementos, Bonito Flakes, Soy Sauce	14.90
Crispy Cà Tím, Eggplant With Chili Mayonnaise 🌶️	14.90
Chicken Wing Skewers, Lemongrass Chili Sauce 🌶️	15.50
Karaage Chicken, Chili Mayonnaise 🌶️	16.50
Calamari Tempura, Lime Leaf 🌶️	16.90
Grilled Asparagus, Kimchee Sauce	16.90
Caramelized Pork Belly With Leek Strips	18.90
Crispy Prawns, Tamarind Sauce 🌶️	19.90
Baby Back Spareribs, Lemongrass 🌶️	19.90
Butter Softshell Crab, Spring Onions, Chili 🌶️	25.90
Wagyu Roll, Enoki Mushrooms, Ponzu Soy Sauce	35.90
Crispy-Rice	
Tomato & Avocado Tartar 🌿	16.90
Tuna Tartar, Green Asparagus	19.90
Wagyu Beef Tartare & Truffle	35.50
Wagyu Beef Tartare & Truffle & Antonius Caviar (2 Pieces)	45.50

DUMPLINGS (Steam Dishes)

Rice Flour-Dumplings, Prawns	11.50
Shaomai, Prawns, Spring Onions	11.50
Rice Flour, Spinach, Mushroom, Taro 🌿	11.50
Chili Wantan Dumplings, Shrimp, Spring Onions 🌶️	11.50
Seafood Gyoza, Seafood, Kimchee, Spring Onions, Ginger	15.50
Bao Burger Fillet Of Beef (2 Pieces)	22.50
Bao Burger Softshell Crab (2 Pieces)	23.90

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SOUP

AZUKI Miso Soup, Silk Tofu	9.90
Hot And Sour Soup With Duck Meat, Mushrooms, Bell Peppers	9.90
Coconut Milk, Chicken, Mushrooms, Lemongrass 🍃	13.90
Cream Of Pumpkin Soup, Grilled Scallops, Ginger Strips	17.90
Pho Bo - Rice Noodles, Beef Fillet, Fresh Herbs, Ginger	19.90

MAIN

VEGETARIAN (Served With White Rice)

Caramelized Mushrooms, Onions 🍃	24.90
White Fungus, Crispy Tofu, Soy-Sesame-Sauce 🍃	24.90
Eggplant, Shitake, Shimeji, Green Asparagus, Soy Sauce 🍃	24.90
Vietnamese Water Spinach, Garlic, Soy Sauce 🍃	26.90

WOK (Served With White Rice)

Tuna Cubes, Sugar Peas, Shitake Mushrooms, Red Onions, Spicy Sauce 🍃	30.90
Fried Rice, Seafood, Lime	32.90
Crispy Beef, Tamarind, Onions, Chili Peppers 🍃	32.90
Beef Tenderloin Cubes, Shallots, Shitake, Snow Peas, Spicy Sauce 🍃	37.90
Shrimp Tempura, Chili, Asparagus, Tamarind, Chili, Spring Onions 🍃	38.90

RED CURRY (Served With White Rice)

Corn-Fed Chicken, Seasonal Vegetables 🍃	30.90
Duck, Seasonal Vegetables 🍃	31.90
Turbot, Seasonal Vegetables 🍃	38.90

GRILL

Corn-Fed Chicken, Wok Asparagus, Sesam-Soy-Sauce 🍃	30.90
Crispy Duck, Fried Rice, Vegetables, Hoisin Sauce	34.90
Lamb Chops, Green Asparagus, Shallots, Young Ginger Strips 🍃	35.90
Charolais Beef Fillet (220g), Slightly Spicy Soy Sesame Sauce	48.00
US Rib Eye Steak (300g), Japanese Spring Onion And Ginger Sauce	48.00
Japanese A5 Wagyu, New York Cut, Per 100g	80.00

FISCH

Grilled Calamari, Baby Pak Choi	30.50
Salmon, Ginger Teriyaki Sauce	31.90
Grilled Octopus, Polenta, Sweet Potato Puree, Yuzu Gel 🍃	31.90
Pink Grilled Tuna Steak, Cucumber Mango Salad, Yuzu Truffle Sauce	40.90
Black Cod, Yuzu-Miso Marinade	44.90
King Crab, Soy Butter, Garlic, Sea Salt, Lime, Pepper	79.90

SIDEDISHES

Fried Rice, Garlic 🍃	8.90
Wok-Brokkoli, Soja 🍃	8.90
Butter Corn, Spring Onions, Chili 🍃🍃	11.90
Wok Vegetables, Mushrooms, Soy, Sesame, Soy Sauce 🍃	12.90

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