



SUSHI

Alaska Variation | 28.00

3 Kinds Of Sushi Tartlets With Salmon, Yuzumaionnaise, Avocado, Dill, Vietnamese Sauce, Aburi, Ponzo Jelly


Nigiri Variation | 35.90

7 Types Of Nigiri (1 Each) / Maguro, Sake, Hamachi, Hotate, Ebi, Suzuki, Ikura

Sashimi Variation | 45.90

5 Types (2 Pieces Each) / Maguro, Sake, Hamachi, Suzuki, Hotate


NIGIRI (2 Pieces) / **SASHIMI** (3 Pieces)

Maguro	12.00	Maguro Zuke	12.00
Toro	18.00	Hotate	10.00
Sake	9.00	Hamachi	13.00
Aburi Sake	10.00	Suzuki	10.00
Ebi	13.00	Unagi	13.00
Wagyu (Aburi & Tatar)	24.00	Ikura	13.00
Tamago 	8.00		

MAKI (8 Pieces / Pieces)

Spicy Tuna Roll / Chili Sauce, Cucumber, Sesame, Spicy Mayo, Leek  | 17.50

Salmon Avocado Roll / Cucumber, Avocado, Mayo, Sesame | 15.00

Veggie Roll / Red Bell Bell Pepper, Asparagus, Shiso, Cucumber, Avocado, Asia Herb Sauce  | 13.00

King Crab California Roll / Cucumber, Avocado, Yuzu Mayo, Puffed Rice | 19.50

Dragon Roll / Unagi Tamago, Cucumber, Avocado, Teriyaki Sauce | 18.00

Azuki Roll Mango Coat, Ebi Tempura, Cilantro, Vietnamese Chili Sauce  | 16.00

Soft Shell Crab Roll / Chili Mayonnaise, Avocado, Asparagus, Tobico | 19.90

Sake Roll / Salmon | 10.00

Tekka Roll / Maguro | 12.00

Gurke Roll Cucumber  | 8.00

Avocado Roll / Avocado  | 8.00

Kanpyo Roll / Pickled Pumpkin  | 8.00




Oshinko Roll / Pickled Radish  | 8.00

STARTERS


COLD STARTERS

Baby Spinach Salad, Crispy Tofu, Sesame Dressing	14.90
Scalloped Tomato Salad, Seaweed, Celery	15.90
Jackfruit Salad, Herbs, Roasted Onions, Peanuts, Roasted Sesame And Crispy Tofu 	16.90
Grilled Prawn Skewer	19.90
Spicy Salmon Tartar, Soy Sesame Sauce, Cilantro, Red Pepper, Gyoza Chips 	19.90
Summer Rolls, Rice Paper, Salad, Vietnamese Herbs With Green Asparagus	11.90
Grilled Prawns	15.90
Fillet Of Beef	18.90
Loup De Mer Carpaccio, Yuzu Truffle Oil Sauce, Cress, Ikura	19.90
Sashimi Salad, Balsamic Miso Dressing	20.90
Tuna Tartar, Green Asparagus, Miso Sauce, Gyoza Chips 	20.90


WARM STARTERS

Edamame, Sea Salt 	7.00
Edamame, Chili, Lime 	7.90
Crispy Tofu Cubes, Spring Onions, Chili Flakes, Pepper, Sea Salt  	11.90
Karaage Chicken, Chili Mayonnaise	13.50
Chicken Wing Skewers, Lemongrass Chili Sauce 	14.50
Calamari Tempura, Lime Leaf 	15.90
Shrimp, Chili Flakes, Walnut 	16.90
Baby Back Spareribs, Lemongrass	18.90
Grilled Scallops, Green Asparagus, Chili Ginger Sauce	19.50
Crispy Rice Tomato & Avocado Tartare	16.90
Tuna Tartare, Green Asparagus 	19.90
Wagyu Beef Tartare	29.90
Butter Softshell Crab, Scallions, Chili 	19.90
Wagyu Roll Stuffed With Enoki Mushrooms, Ponzu Soy Sauce	24.90

DUMPLINGS (Steam Dishes)

Bao Burger Fillet Of Beef (2 Pieces)	17.90
Bao Burger Softshell Crab (2 Pieces)	19.90
Wonton Flour-Dumpling, Pork, Kimchee	10.90
Rice Flour-Dumplings, Prawns	10.90
Sticky-Rice-Balls, Prawns, Mungobean	10.90
Rice Flour, Spinach, Mushroom, Taro 	10.90




SOUP

AZUKI Miso Soup, Silk Tofu	7.90
Coconut Milk, Chicken, Mushrooms, Lemongrass 	11.90
Pumpkin coconut soup, grilled scallop, ginger strips	15.90
Pho Bo - Rice Noodles, Beef Fillet, Fresh Herbs, Ginger	16.90

MAIN

 = Vegetarian  = Vegan  = Little Bit Spicy

WOK (Served With White Rice)

Prawns-Tempura, Tamarinde, Chili, Sugar Snap 	35.90
Crispy Beef, Tamarinde, Chili, Sugar Snap, Asparagus 	30.90
Fried Rice, Seafood, Lime	29.90
Spicy Monkfish Medallions, Sugar Peas, Asparagus	35.00
Chili, Spring Onions 	

RED CURRY (Served With White Rice)

Corn-Fed Chicken, Seasonal Vegetables 	27.90
Monkfish medallions, colorful vegetables 	35.00
Prawns, Seasonal Vegetables, Served In A Fresh Coconut 	35.90

VEGETARIAN (Served With White Rice)

Caramelized Mushrooms, Onions 	23.90
White Fungus, Crispy Tofu, Soy-Sesame-Sauce 	23.90

GRILL

Corn-Fed Chicken, Wok Asparagus, Sesam-Soy-Sauce	27.90
Lamb Chops, Green Asparagus, Shallots, Young Ginger Strips	32.90
Australian Beef Fillet (220g), Slightly Spicy Soy Sesame Sauce	46.00
US Rib Eye Steak (300g), Japanese Spring Onion And Ginger Sauce	46.00
Japanese A5 Wagyu, New York Cut, Per 100g	74.00

FISH

Grilled Mackerel, Lime Leaves, Chili Ginger Sauce	26.90
Salmon, Ginger Teriyaki Sauce	27.90
Grilled Calamari, Baby Pak Choi	28.50
Loup De Mer Whole, Ginger Sauce, Lemongrass	28.90
Grilled Octopus, Polenta, Sweet Potato Puree, Yuzu Gel	29.90
Black Cod, Yuzu-Miso Marinade	39.90
Pink Seared Tuna Steak, Cucumber Mango Salad, Yuzu Truffle Sauce	35.90
King Crab, Soy Butter, Garlic, Sea Salt, Lime, Pepper	69.00

SIDEDISHES


Asian Sweet Potato Puree, Ginger 	7.00
Grilled Corn, Soy Butter 	7.90
Fried Rice, Garlic 	7.90
Wok Broccoli, Soy 	7.90
Wok Vegetables, Mushrooms, Soy, Sesame, Oyster Sauce 	11.90

DESSERT

Mini Matcha Tiramisu	5.90
Mango With Coconut Milk, Tapioca	7.50
2 Scoops (Choice: Matcha, Black Sesame, Vanilla, Mango Sorbet)	7.50
Triple Crème Brûlée, Lemongrass, Mocca, Avocado	12.90
Mochi Ice Cream Variation, 3 Flavors	9.50
Fresh Mango	12.00
Chocolate Fondue With Fruits For 2 Persons	15.90
Coconut Ice Cream & Shredded Coconut In Fresh Coconut, Sesame, Peanuts	15.90


LUNCH (12.00 Until 17.00, Except Sundays and Holidays)

SUSHI & SALADS




Chef Choice Finely Cut Sashimi 5 Sorts (2 Of Each)	28.90
Sushi Special 5 Sorts Nigiri (1 Of Each) And 4 Pieces Of California Roll	25.90
Chirashi Bowl Sashimi Variation, Sushi-Rice	24.90
Vegetables Maki Variation  Cucumber, Avocado, Pumpkin	17.50
Asian Quinoa & Beef Salad Quinoa, Mango, Avocado, Carrot, Edamame, Radish, Ginger-Dressing	16.50

BUN BOWL

Lukewarm Rice Noodle Bowl With Herbs, Peanuts, Spring Onions, Salad And

Tofu 	16.90
Chicken	17.90
Beef	18.90
Prawns	19.90

MAIN

Fried Wok Vegetables, Ginger, Soy-Sauce 	16.90
Chicken With Vegetables In Red Curry Sauce 	17.90
Caramelized Chicken With Snow Peas, Onions, Chilli, Garlic 	18.90
Corn Chicken Karaage Don, Seasonal Vegetables, Teryaki Sauce, Mayonnaise	19.90
Fried Udon Noodles, Bean Sprouts, Pak Choi, Ginger And	

Tofu 	16.90
Beef	18.90

DESSERT

Afogato, Espresso On Vanilla Ice Cream	6.50
Chocolate Walnut Brownie, Vanilla Ice Cream	9.90

HOMEMADE LEMONADE

Ginger- Lemon 0,3l	8.50
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