

„Aperitif Light Bites“- to share...

NEW 901 Party Selection € 39

4 pcs. Tempura fried prawn skewer

4 pcs. Panko fried prawns

4 pcs. "Poh Piard Thord" – fried spring rolls filled with prawns

4 pcs. fried vegetable samosas – vegetarian

4 pcs. fried chicken wantons filled with chicken and basil

„Japanese Cole slaw," chili-mango dip, plum sauce, siracha mayonnaise

180 Kroepoek € 5

Crispy fish- and crab crackers

447 Edamame € 8.5

Green, salted Nippon beans

775 Spicy chilli Edamame € 9.5

Green, Nippon beans with chilli

301 Exotic breadbasket € 6

Curcuma bread, lentil papadum and crispy fish crackers
with siracha & avocado-chili dip

„Japanese light cuisine“

487 "Nippon Tower" For two persons each € 32

Sashimi of bluefin tuna, hidden fjord salmon and Japanese yellowtail amberjack,
salad of seaweed and cucumber with "Ama Ebi" prawns
4 pcs. "La Gall" noble oysters and tatar of tuna and avocado

315 „Oyster to share“ € 29

6 piece of French "La Gall" noble oysters
with 60g Ikura salmon caviar and ponzu sauce

623 Gyoza trilogy € 16

3 kinds of filled Japanese ravioli with seafood, vegetable, and chicken
served with seaweed-cucumber salad and ponzu sauce

317 Maguro Tatar € 23.5

Chopped tuna loin with roes of flying fish
avocado tatar, spring onions and roasted sesame

308 Yakitori € 14,50

5 Yakitori skewers of fried chicken in Teriyaki glaze
with ginger

318 Ossuzuguri € 25

Carpaccio of yellowtail amberjack, tuna, and salmon
with Kaiware-sprouts, shiso-leaves, and wasabi-sesame sauce

NEW 303 Spicy Tatar Trio € 25.5

3 kinds of tatar, Beef, Tuna and salmon with wasabi and siracha-mayonnaise

Thai Starters

 **309 Poh Piard Thord** € 9.5

5 crispy fried Thai spring rolls, filled with prawns, mango-sweet chilli dip

 **449 Fried Panko prawns** € 24

6 fried prawns in crispy panko coating, served with Japanese Coleslaw

 **166 "Bu Nim" Softshell crab** € 26

Two fried soft-shell crab with curry-mango creme and salad of "Kaiware Daigon" sprouts

316 Nua Sab Dib € 21.5

Spicy black angus beef tatar freshly made, served with curcuma baguette

SPECIAL  **480 "Goi Pla O Sod"** € 22

Fresh minced tuna tatar, semolina of fried rice, chili and crispy shallots and salad leaves to fill

Thai Yum - Salads

VERY THAI  **Som Tam** € 19.5

Spicy green papaya salad with chilli and „dried shrimps“

NEW  **984 Yum Hoy Shell Wun Sen** € 21

Salad of scallops in lime-chilli marinade and glass noodles

 **592 Yum Ped** € 18.5

Salad of sliced duck breast and fresh mango stripes with lime-chilli-cilantro dressing

 **305 Larb Gai** € 14.8

Salad of chopped, grilled chicken, semolina of fried rice fresh mint and wild ginger

 **306 Yum Wun Sen** € 17.5

Lukewarm glass noodle salad with prawns and Mu-Err mushrooms with chilli-lime-cilantro dressing

Mangostin Soup Selection

181 Gaeng Jeud Wun Sen € 7.5

Glass noodle soup with chicken

312 Tom Kha Gai € 9

Galangal-Coconut milk soup with oyster mushrooms and chicken

 **342 Mangostin Lobster Bisque** € 12

with red Thai curry and lentil papadum

 **310 Tom Yam Gung** € 12

Spicy soup with fresh "black tiger prawns," lemongrass, kaffir-lemon-flavour Tapioca-glass noodles and oyster mushrooms

 **313 Miso Wan** € 8

"Nippon"

Light miso soup with silken tofu, seaweed, and Shiitake mushrooms

 **meatless dishes**  **spicy**

All prices incl. VAT – effective April 2022

Grilled meat and fish specialities

331 US striploin steak 250g € 52

with spicy Thai Penang-Sambal sauce and fried rice

460 Mangostin Surf and Turf € 58

Angus beef filet 150g and ½ lobster,
stir-fried vegetables, Shiitake mushrooms and fried rice

 **340 „Lobster Ba Mee“ € 38**

½ lobster, grilled

with fresh bamee noodles, mixed vegetables, and lobster sauce

 **985 Whole lobster, grilled € 69**

with fresh bamee noodles, mixed vegetables, and lobster sauce

 **685 Gilthead whole grilled € 58**

Sea caught in France, about 800g
with Thai aromatics and red curry-coconut sauce

NEW  **345 Grilled Atlantic Calmar € 35**

about 200g

with „Nam Chao“ spicy Thai tamarind-herb dip und fried rice

 **337 Pla O Yarng € 35**

Grilled tuna steak about 250g (Balfego Tuna - ensures sustainability!)
Our recommendation cooking level medium
with stir-fried vegetables, Prik Thai-Dam pepper sauce and fried rice

NEU 395 Nuat Pla Muk Yaak € 38

Grilled octopus with yum wun sen -glass noodle salad
and spicy Prik Nam Pla-chili dip

SPECIALS

on pre-order, 48h in advance

Traditional Beijing duck menu (from four persons) € 42,00 per person

includes: hot & sour soup crispy peel in crêpe,
duck meat with vegetables and bamee noodles, exotic fruit dessert

NEW 596 Vietnamese Phở Bo € 58

BIG BOWL - Rice noodle soup with 100g sliced Kobe beef and Asian herbs

NEW 255 “Mu Han” (from 4 to 6 persons) € 180

Roasted suckling pig served with Palo Sauce, Pak choi and fried rice

SPECIAL

330 Sukiyaki „for two“

(for 2 persons) € 65 per person

The Japanese National Dish as “Get-together” Deli

“cook it yourself” at the table (with instruction of our service team)

Approx 200g. Kobe Beef, vegetables, mushrooms, shirataki noodles and tofu

Seafood for two

NEU **351 Tom Yam Talay**

Per person € 60

Thai-Bouillabaisse with whole grilled lobster, scallops, sepia, tiger prawns and Korea-mushrooms

-served in traditional "hot pot"-

Thai-chili Rouille and curcuma baguette

346 "Ahan Talay"

Variation of crustacean, per person € 74

whole lobster cut in halves, whole slipper lobster, jumbo tiger prawns scallops and fried soft-shell crab, served with mixed dips and fried vegetable-rice

Original KOBE beef from Japan

"Japanese Beef" the best beef in the world

482 Degustation of Kobe Nigiri Sushi € 52

8 pcs. of grilled Kobe Beef Nigiri Sushi 100 gr.

with smoked Teriyaki sauce

389 Kobe Sirloin Steak 100 gr. € 52

We recommend enjoying the steak "rare"

Served with fried garlic-rice and authentique Japanese condiments

Noble Duck Specials

354 Ped Yarng € 25.5

Roasted aroma duck breast

with marinated ginger, soya sauce-sesame dip and steamed rice

352 Duck breast Teriyaki € 25.5

with sake infused vegetables and steamed rice

481 Bamee Pat Ped € 19.5

Stir fried Mendake noodles with stripes of duck breast, soya sauce and leek

Thai Curries

Our Thai curries are traditionally made with coconut milk

NEW 🌶️ **606 Curry Trilogy** € 28

Geang Kua Gung, Massaman chicken curry and Geang Keow Pak Tofu

🌿 🌶️ **333 Geang Kua Gung** € 27.5

Red curry with prawns and fresh mango

🌶️ **334 Geang Gai** € 18.5

Red chicken curry with cherry tomatoes and pineapple

332 Massaman Nua € 23.5

Mild Thai curry of beef
with tamarind, potatoes, roasted shallots, and lotus seeds

🌶️ **504 Geang Ped Pet Yarang** € 21.5

Red curry with duck meat, tomatoes, and pineapple

🌿 🌶️ **450 Geang Keow** € 15.5

Green curry with variation of Thai vegetables

🌿 🌶️ **630 Geang Peneang Tofu** € 15.5

Peneang Curry with baked premium tofu and chopped peanuts

All curries are served with steamed rice.

Wok classics

939 Sen Lek Pat Talay € 28.5

Fried rice noodles with cuttlefish, prawns, scallops, and vegetables

🌶️ **347 Nua Pat Prik** € 38

The most savoury dish:
Grilled stripes of beef filet with red Thai sambal, wild ginger, fresh pepper
and steamed rice

348 Nua Nam Man Hoi € 24.5

Chopped, stir fried sirloin beef, oyster mushrooms, ginger, spring onions and steamed rice

349 Gai Preow Wan Makam € 18.5

Chicken in tamarind-sweet and sour sauce, steamed rice

458 Gai Met Mamuang € 17.5

Chicken with cashew nuts, mixed vegetables, and steamed rice

🌶️ **474 Gai Sab Pat Bai Holapa** € 18.5

Chopped chicken in Chilli-Holapa sauce with Thai basil and steamed rice

361 Ba Mee Chicken € 15.5

Stir-fried Mendake noodles with chicken and mixed vegetables

🌿 **353 Sen Lek Pat Thai** € 19

Fried rice noodles with prawns, tofu, bean sprouts and peanuts
in sweet and sour tamarind glaze

🌿 **meatless dishes** 🌶️ **spicy**

All prices incl. VAT – effective April 2022

Highlights without meat / side dishes

320 Sunomono € 11

Variation of Tossaka, Agar Agar and Wakame seaweed with cucumber
in rice vinegar dressing

366 Stir-fried vegetables € 13.5

Mixed Thai vegetables, funguses in soya sauce glazing and steamed rice

370 Pak Choi € 13.5

in soya sauce, served with steamed rice

982 Bamee Pat Pak € 13.5

Stir-fried Mendake noodles with mixed vegetables

NEW 988 Tofu Luk Kuoi € 15

Crispy premium tofu in mango-tamarind sauce, served with fried rice

NEW 989 Pat Thua Norg Bai Holapa € 13.5

Stir-fried soya bean sprouts with Thai basil and steamed rice

Sweets & Exotic fruits

NEW 472 Banana Spring Rolls € 12

with lemon-caramel dip and sorbet

NEW 488 Warm passionfruit-curd soufflé € 13

with fruit ragout and yuzu sorbet

464 Chocolate-truffle € 9.5

four pieces of chocolate truffle
served with an "espresso Affogato"
(Espresso poured over frozen vanilla ice-cream)

390 Noble mango € 11.5

with coconut sticky rice

461 Sorbet & Ice cream € 12

Variation of homemade sorbets and ice cream

399 Fruit kebabs € 13

5 pcs. with finest orange-chocolate dip

490 „Pavlova“ € 13

Passionfruit sorbet, vanilla cream, and fruits

471 Floating Island with saffron € 13

mango sorbet and vanilla sauce

NEW 393 Chocolate-nougat Ganache € 13.5

with fruit puree and homemade
sour cream-lemongrass ice cream

Liquid desserts...

624

Tequila Dulce

Tequila
Cacao liquor
Coconut creme
Milk
€ 10.8

626

Sweet Tangerine

Pisco mandarin liquor
Milk-chocolate cream
Fresh orange juice
€ 10.8

627

Batida di Maracuja

Cachaca
Lemon
Coconut milk
Passionfruit
€ 12.5



Sushi

NEW		CROSS OVER MAKI ROLLS á 8 Stück	€
1016	□	HIGH ON THAI Tuna green papaya sweet tamarind coconut Reisflocken Siracha-Chili Majo	10
1017	□	BOLLYWOOD Garnelen Madrocascurry-Majo Mango spicy Papadumlinsemantel	10
1018	□	FRENCH CONNECTION Foie Gras Apfel Sauternes-Teriyaki crispy Schalotten coating	16
1019	□	ABBA MANIA Graved Lachsstreifen Honig Senf Gurke fresh dill coating	10
1020	□	LATIN LOVERS Garnele Avocado-Guacamole cilantro crispy black quinoa coating	11
1021	□	VEGAN HERBAL Koriander Basilikum Rettich Gurke Humus crispy sesame coating	9
		JP´s Sushi Innovations	€
321	□	Angus Beef Filet Nigiri (4 Stk.) mit Teriyaki-Black-Pepper Dip	22
322	□	Crispy Duck Roll - 6 Stk. Knusprige Entenrolle mit Frühlingzwiebeln Gurke Peking-Enten-Dip ³	12
323	□	Ebi Panko Roll - 6 Stk. Garnelen in Panko Panade Gurke Wasabi Mayonnaise ^{3,5}	12.5
324	□	Lobster Sushi - Variation vom 1/2 frischen Maine Lobster Nigiri vom 1/2 Lobster California Roll Sunomono Algen Salat ³	38
363	□	Crispy Softshell Crab Roll 6 Stk. ³ Knusprige Krabbe Avocado Wasabi Mayonnaise ^{3,5}	19.5
506	□	Master Roll 6 Stk. (Mit dieser Maki Rolle wurden wir "German Champions") Tuna & Lachs Knusper Reis Flocken coating ³ Honig-Miso-Sauce	10
		MAKI SUSHI & INSIDE OUT Roll á 6 Stück / 8 Stück	€
2200	□	Tekka Maki – Thunfisch in Nori Alge ³	6.9
2124	□	Negi-Toro Maki – marmorierter Thunfisch Frühlingzwiebeln in Nori Alge ³	8.8
2206	□	Sake Maki – Lachs in Nori Alge ³	5.8
2125	□	Philadelphia Roll – Lachs cream cheese black sesame coating ³	7.5
2126	□	Waikiki Roll – Garnelen Papaya coconut coating ³	9.5
2123	□	Alaska Roll – Lachs Avocado sesame coating ³	7.5
2204	□	California Roll – Crabmeat Avocado Tobikko coating ^{3,6}	11
2130	□	Spicy Tuna Roll – pikantes Thunfisch Tatar Tobikko coating ³	12
		VEGETARIAN ROLL	€
2120	□	Avocado Maki – Avocado in Nori Alge ³ (6 Stk.)	4.8
2201	□	Kappa Maki – Gurke in Nori Alge ³ (6 Stk.)	4.2
2202	□	Oshinko Maki – mariniertes japanischer Rettich in Nori Alge ^{3,4} (6 Stk.)	4.5
2203	□	Kanpyo Maki – marinierte japanische Wintermelone in Nori Alge ³ (6 Stk.)	4.5
2207	□	Futo Maki – Kanpyo Oshinko Gurke Avocado Tamago in Nori Alge (6 Stk.)	8.5
2131	□	Koma Age Maki – Spinatsalat sesame coating ³ (8 Stk.)	4.8
2136	□	Avocado Philadelphia Maki – Avocado cream cheese sesame coating (8 Stk.)	5.4
		TEMAKI HANDROLL – 1 Stück	€
2106	□	Spicy Tuna Temaki – pikantes Thunfisch Tatar Tobikko ³	8
2107	□	Negi Toro Temaki – marmorierter Thunfisch ³	9.5
2129	□	Sake Temaki – Lachsfilet ³	6.5
2128	□	Alaska Temaki – Lachs Avocado Sesam ³	6.5
2205	□	Waikiki Temaki – Garnelen Papaya Kokosflocken ³	6.5
2127	□	California Temaki – crabmeat Avocado Tobikko ³	8.5

		EXTRAS 1 Portion	€
2208	<input type="checkbox"/>	Gari – eingelegter Ingwer ⁴	3
2209	<input type="checkbox"/>	Wasabi – grüner japanischer Meerrettich (Paste)	1
2133	<input type="checkbox"/>	Fresh Wasabi – frisch geriebener japanischer grüner Rettich	6
		NIGIRI SUSHI pro 1 Stück	€
2100	<input type="checkbox"/>	Maguro - Thunfischfilet ⁵	5.5
2101	<input type="checkbox"/>	Toro – marmorisiertes Thunfischfilet ⁵	7
2102	<input type="checkbox"/>	Sake - Lachsfilet ⁵	4.5
2103	<input type="checkbox"/>	Ika – Tintenfisch ⁵	3.5
2104	<input type="checkbox"/>	Ebi – gegarte Garnele ⁵	4.8
2105	<input type="checkbox"/>	Tako - Octopus ⁵	3.5
2108	<input type="checkbox"/>	Avocado - Avocadofilet	2.9
2109	<input type="checkbox"/>	Hamachi – jap. Kingfish ⁵	4.9
2110	<input type="checkbox"/>	Angus Beef Filet – rosa gebratenes beef filet ^{3,5}	5.5
2111	<input type="checkbox"/>	Hotategai – Jakobsmuschel ⁵	5.5
2113	<input type="checkbox"/>	Ikura – Lachskaviar ⁵	4.5
2114	<input type="checkbox"/>	Tobikko – Flugfischkaviar ^{3,5,6}	4.5
2116	<input type="checkbox"/>	Tamago – Eier-Soy-Omelette ^{3,5}	3.2
2117	<input type="checkbox"/>	Saba – Makrele ⁵	3.9
2118	<input type="checkbox"/>	Unagi – gegrillter Flusaal ⁵	5.9
2119	<input type="checkbox"/>	Ama Ebi – arktische Tiefseegarnelen ⁵	4.9
2121	<input type="checkbox"/>	Zuwaigani – Krebsfleisch ^{3,5}	6.5
		SASHIMI 4 Stück	€
2215	<input type="checkbox"/>	Maguro – Thunfischfilet	16
2216	<input type="checkbox"/>	Hamachi – jap. Kingfish	16
2210	<input type="checkbox"/>	Toro – marmorisiertes Thunfischfilet	20
2217	<input type="checkbox"/>	Unagi – gegrillter Flusaal	16
2211	<input type="checkbox"/>	Sake – Lachsfilet	12
2219	<input type="checkbox"/>	Saba – Makrele	9
2221	<input type="checkbox"/>	Tako – Octopus	10
2220	<input type="checkbox"/>	Ika – Tintenfisch	10
2222	<input type="checkbox"/>	Ama Ebi – arktische Tiefseegarnelen	12
2223	<input type="checkbox"/>	Hotategai – Jakobsmuschel	16
		SUSHI CLASSIC SETS & SASHIMI SETS	€
325	<input type="checkbox"/>	EDO ^{2,3,5} Je 1 Stück Nigiri von Lachs, Thunfisch und Sepia gemischte Maki Rolle (8 Stk.) von Avocado, Kanpyo-Wintermelone, Oshinko-Rettich, und Kappa-Gurke	24
326	<input type="checkbox"/>	SUMIDA ^{3,5,6} Je 1 Stück Nigiri von Sake, Hamachi, Maguro und Ebi Garnele dazu eine California Rolle mit Krebsfleisch, Avocado und Tobikko	34
328	<input type="checkbox"/>	Yoshiwara ^{5,6} für 2 Personen € 110 jede weitere Person € 55 10 Stück gemischtes Nigiri von Lachs, Tuna, Ebi Garnele, Hamachi und Ikura-Lachskaviar dazu 20 Stück gemischtes Sashimi von der Hotategai-Kammuschel, Tuna, Hamachi, Sake und Ama Ebi, je 1 Stk. California Roll, Spicy Tuna Roll, Sake Maki und Tekka Maki Roll	
319	<input type="checkbox"/>	SASHIMI SALADA Je 3 Stk. von Thunfisch, Lachs und Hamachi mit Avocado und Miso Honig Sauce, Limetten und Tobikko ⁶	34
770	<input type="checkbox"/>	SASHIMI VARIATION 16 Stk. feinstes ausgesuchtes Seafood	39
740	<input type="checkbox"/>	CHIRASHI SUSHI Mixed Sashimi von Thunfisch, Lachs, Ebi und Hamachi mit Tobikko, Tamago und Avocado auf Sushi Reis serviert mit einer heißen Miso Suppe ³	34