

## „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



**meatless dishes**  **spicy**

All prices incl. VAT – effective November 2021

## 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

 **meatless dishes**  **spicy**


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## 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

## Grilled meat and fish specialities

**331 US Black Angus Rib Eye steak 250g € 52**  
with spicy Thai Penang-Sambal sauce and fried rice

**460 Mangostin Surf and Turf € 58**  
NZ- Angus beef filet 150g and ½ lobster,  
stir-fried vegetables, Shiitake mushrooms and fried rice

 **340 „Lobster Ba Mee“ € 31**  
½ lobster, grilled  
with fresh bamee noodles, mixed vegetables, and lobster sauce

 **985 Whole lobster, grilled € 59**  
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 Chqo“ 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

## 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

## 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

## 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 NZ-beef  
with tamarind, potatoes, roasted shallots, and lotus seeds

🌶️ **504 Geang Ped Pet Yang** € 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 US-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**

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## **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

<b>NEW</b>		<b>CROSS OVER MAKI ROLLS á 8 Stück/8 pieces</b>	€
1016	□	<b>HIGH ON THAI</b> Tuna   green papaya   sweet tamarind   coconut   Reisflocken   Siracha-Chili Majo	9
1017	□	<b>BOLLYWOOD</b> Garnelen   Madrocascurry-Majo   Mango   spicy Papadumlinsemantel	9
1018	□	<b>FRENCH CONNECTION</b> Foie Gras   Apfel   Sauternes-Teriyaki   crispy Schalotten coating	13
1019	□	<b>ABBA MANIA</b> Graved Lachsstreifen   Honig   Senf   Gurke   fresh dill coating	10
1020	□	<b>LATIN LOVERS</b> Garnele   Avocado-Guacamole   cilantro   crispy black quinoa coating	10
1021	□	<b>VEGAN HERBAL</b> Koriander   Basilikum   Rettich   Gurke   Humus   crispy sesame coating	9
		<b>JP´s Sushi Innovations</b>	€
321	□	<b>US Beef Filet Nigiri</b> (4 Stk.) mit Teriyaki-Black-Pepper Dip	20.8
322	□	<b>Crispy Duck Roll</b> - 6 Stk. / 6 pieces Knusprige Entenrolle mit Frühlingzwiebeln   Gurke   Peking-Enten-Dip <sup>3</sup>	10.8
323	□	<b>Ebi Panko Roll</b> - 6 Stk. / 6 pieces Garnelen in Panko Panade   Gurke   Wasabi Mayonnaise <sup>3,5</sup>	11.8
324	□	<b>Lobster Sushi</b> - Variation vom 1/2 frischen Maine Lobster Nigiri vom 1/2 Lobster   California Roll   Sunomono Algen Salat <sup>3</sup>	32
363	□	<b>Crispy Softshell Crab Roll</b> 6 Stk. / 6 pieces <sup>3</sup> Knusprige Krabbe   Avocado   Wasabi Mayonnaise <sup>3,5</sup>	19.2
506	□	<b>Master Roll</b> 6 Stk. / 6 pieces (Mit dieser Maki Rolle wurden wir "German Champions") Tuna & Lachs   Knusper Reis Flocken coating <sup>3</sup>   Honig-Miso-Sauce	9.5
		<b>MAKI SUSHI Roll á 6 Stück/6 pieces</b>	€
2200	□	<b>Tekka Maki</b> – Thunfisch in Nori Alge <sup>3</sup>	5.9
2124	□	<b>Negi-Toro Maki</b> – marmoriertes Thunfisch   Frühlingzwiebeln in Nori Alge <sup>3</sup>	6.4
2206	□	<b>Sake Maki</b> – Lachs in Nori Alge <sup>3</sup>	4.9
2125	□	<b>Philadelphia Roll</b> – Lachs   cream cheese   black sesame coating <sup>3</sup>	6.2
2126	□	<b>Waikiki Roll</b> – Garnelen   Papaya   coconut coating <sup>3</sup>	7.6
2123	□	<b>Alaska Roll</b> – Lachs   Avocado   sesame coating <sup>3</sup>	6.5
2204	□	<b>California Roll</b> – Crabmeat   Avocado   Tobikko coating <sup>3,6</sup>	9.5
2130	□	<b>Spicy Tuna Roll</b> – pikantes Thunfisch Tatar   Tobikko coating <sup>3</sup>	9.5
		<b>VEGETARISCH – VEGETARIAN Roll á 6 Stk. / 6 pieces</b>	€
2120	□	<b>Avocado Maki</b> – Avocado in Nori Alge <sup>3</sup>	4.5
2201	□	<b>Kappa Maki</b> – Gurke in Nori Alge <sup>3</sup>	3.7
2202	□	<b>Oshinko Maki</b> – mariniertes japanischer Rettich in Nori Alge <sup>3,4</sup>	3.7
2203	□	<b>Kanpyo Maki</b> – marinierte japanische Wintermelone in Nori Alge <sup>3</sup>	3.9
2207	□	<b>Futo Maki</b> – Kanpyo   Oshinko   Gurke   Avocado   Tamago in Nori Alge	7.9
2131	□	<b>Koma Age Maki</b> – Spinatsalat   sesame coating <sup>3</sup>	4.8
2136	□	<b>Avocado Philadelphia Maki</b> – Avocado   cream cheese   sesame coating	4.8
		<b>TEMAKI HANDROLL – 1 Stk./ 1 piece</b>	€
2106	□	<b>Spicy Tuna Temaki</b> – pikantes Thunfisch Tatar   Tobikko <sup>3</sup>	6.9
2107	□	<b>Negi Toro Temaki</b> – marmorierter Thunfisch <sup>3</sup>	7.5
2129	□	<b>Sake Temaki</b> – Lachsfilet <sup>3</sup>	5.5
2128	□	<b>Alaska Temaki</b> – Lachs   Avocado   Sesam <sup>3</sup>	5.8
2205	□	<b>Waikiki Temaki</b> – Garnelen   Papaya   Kokosflocken <sup>3</sup>	6.5
2127	□	<b>California Temaki</b> – crabmeat   Avocado   Tobikko <sup>3</sup>	6.9

		<b>EXTRAS 1 Portion</b>	€
2208	<input type="checkbox"/>	<b>Gari</b> – eingelegter Ingwer <sup>4</sup>	2.5
2209	<input type="checkbox"/>	<b>Wasabi</b> – grüner japanischer Meerrettich (Paste)	1.5
2133	<input type="checkbox"/>	<b>Fresh Wasabi</b> – frisch geriebener japanischer grüner Rettich	5.0
		<b>NIGIRI SUSHI pro Stück - NIGIRI SUSHI per piece</b>	€
2100	<input type="checkbox"/>	<b>Maguro</b> - Thunfischfilet <sup>5</sup>	4.7
2101	<input type="checkbox"/>	<b>Toro</b> – marmorisiertes Thunfischfilet <sup>5</sup>	5.8
2102	<input type="checkbox"/>	<b>Sake</b> - Lachsfilet <sup>5</sup>	3.8
2103	<input type="checkbox"/>	<b>Ika</b> – Tintenfisch <sup>5</sup>	3.1
2104	<input type="checkbox"/>	<b>Ebi</b> – gegarte Garnele <sup>5</sup>	4.1
2105	<input type="checkbox"/>	<b>Tako</b> - Octopus <sup>5</sup>	3.1
2108	<input type="checkbox"/>	<b>Avocado</b> - Avocadofilet	2.6
2109	<input type="checkbox"/>	<b>Hamachi</b> – jap. Kingfish <sup>5</sup>	4.9
2110	<input type="checkbox"/>	<b>U.S. Beef Filet</b> – rosa gebratenes beef filet <sup>3,5</sup>	5.2
2111	<input type="checkbox"/>	<b>Hotategai</b> – Jakobsmuschel <sup>5</sup>	4.5
2113	<input type="checkbox"/>	<b>Ikura</b> – Lachskaviar <sup>5</sup>	4.1
2114	<input type="checkbox"/>	<b>Tobikko</b> – Flugfischkaviar <sup>3,5,6</sup>	3.9
2115	<input type="checkbox"/>	<b>Kani Kamaboko</b> – Krebsfleisch, Substitut Sticks <sup>3,5</sup>	2.6
2116	<input type="checkbox"/>	<b>Tamago</b> – Eier-Soy-Omelette <sup>3,5</sup>	2.9
2117	<input type="checkbox"/>	<b>Saba</b> – Makrele <sup>5</sup>	3.5
2118	<input type="checkbox"/>	<b>Unagi</b> – gegrillter Flusaal <sup>5</sup>	4.9
2119	<input type="checkbox"/>	<b>Ama Ebi</b> – arktische Tiefseegarnelen <sup>5</sup>	4.1
2121	<input type="checkbox"/>	<b>Zuwaigani</b> – Krebsfleisch <sup>3,5</sup>	5.6
		<b>SASHIMI 4 Stück - 4 pieces</b>	€
2215	<input type="checkbox"/>	<b>Maguro</b> – Thunfischfilet	14
2216	<input type="checkbox"/>	<b>Hamachi</b> – jap. Kingfish	14.4
2210	<input type="checkbox"/>	<b>Toro</b> – marmorisiertes Thunfischfilet	18
2217	<input type="checkbox"/>	<b>Unagi</b> – gegrillter Flusaal	16
2211	<input type="checkbox"/>	<b>Sake</b> – Lachsfilet	12.2
2219	<input type="checkbox"/>	<b>Saba</b> – Makrele	9
2221	<input type="checkbox"/>	<b>Tako</b> – Octopus	10
2220	<input type="checkbox"/>	<b>Ika</b> – Tintenfisch	10
2222	<input type="checkbox"/>	<b>Ama Ebi</b> – arktische Tiefseegarnelen	11.6
2223	<input type="checkbox"/>	<b>Hotategai</b> – Jakobsmuschel	12.8
		<b>SUSHI CLASSIC SETS &amp; SASHIMI SETS</b>	€
325	<input type="checkbox"/>	<b>EDO</b> <sup>2,3,5</sup> Je 1 Stück Nigiri von Lachs, Thunfisch und Sepia I gemischte Maki Rolle (8 Stk.) von Avocado, Kanpyo-Wintermelone, Oshinko-Rettich, und Kappa-Gurke	21.8
326	<input type="checkbox"/>	<b>SUMIDA</b> <sup>3,5,6</sup> Je 1 Stück Nigiri von Sake, Hamachi, Maguro und Ebi Garnele dazu eine California Rolle mit Krebsfleisch, Avocado und Tobikko	29.5
328	<input type="checkbox"/>	<b>Yoshiwara</b> <sup>5,6</sup> <b>für 2 Personen € 98   jede weitere Person € 49</b> 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"/>	<b>SASHIMI SALADA</b> Auswahl von Thunfisch, Lachs, Hamachi und Avocado in Miso Honig Limetten Sauce und Tobikko <sup>6</sup>	29.5
770	<input type="checkbox"/>	<b>SASHIMI VARIATION</b> 14 Stk. feinstes ausgesuchtes Seafood	39
740	<input type="checkbox"/>	<b>CHIRASHI SUSHI</b> Mixed Sashimi von Thunfisch, Lachs, Ebi und Hamachi mit Tobikko und Avocado auf Sushi Reis serviert mit einer heißen Miso Suppe <sup>3</sup>	31.9