


## Restart Menu

### „Aperitif Light Bites“ To share...

**180 Kropoek** € 4,00  
Crispy fish -and crab snack

 **447 Edamame** € 7,50  
Green, salted Nippon beans

  **775 Spicy chilli Edamame** € 8,50  
Green, spicy Nippon beans

 **301 Exotic breadbasket** € 5,00  
Curcuma bread, popadum and Kropoek with siracha-avocado-chili dip


### „Nippon light cuisine“

**487 “Nippon Tower”**  
**For two person** € 48,00  
Sashimi of tuna, salmon and yellowtail amberjack, salad of alga and cucumber, with prawns, 4 oysters and Tataki tatar of tuna and avocado

**315 „Oyster to share“** € 29,00  
6 piece of French “La Gall” noble oysters with ponzu sauce

**NEW 623 Gyoza trilogy** € 14,50  
3 kinds of filled Japanese noodle bags with seafood, vegetables and chicken served with seaweed salad and ponzu sauce

**317 Maguro Tataki** € 22,50  
Chopped tuna loin with roes of flying fish, avocado tatar, spring onions and roasted sesame


 **320 Sunomono** € 11,00  
Variation of Tossaka, Agar Agar and Wakame seaweed with cucumber in rice vinegar dressing

**318 Ossuzuguri** € 23,00  
Carpaccio of yellowtail amberjack, tuna and salmon with Kaiware-sprouts, shiso-leaves and wasabi-sesame sauce

### „Thai Starters“

**NEW 984 Yum Hoy Shell Wun Sen** € 19,00  
Salad of scallops in lime-chilli marinade and glass noodles

 **592 Yum Ped** € 17,50  
Salad of sliced duck breast and fresh mango stripes in lime-chilli-cilantro dressing

 **305 Larb Gai** € 13,80  
Salad of chopped, grilled chicken, with roasted rice semolina, mint and wild ginger

**306 Yum Wun Sen** € 15,50  
Lukewarm glass noodle salad with prawns and tree-ear mushrooms in chilli-lime-cilantro dressing

**329 Yum Som O** € 18,50  
Pomelo pearls with prawns in lemon grass seasoning

**309 Poh Piard Thord** € 9,50  
5 crunchy baked Thai spring rolls, filled with prawns served with mango-chilli dip

**308 Satay Gai** € 13,50  
6 Satay skewers of fried chicken served with peanut-curry dip

**449 Panko prawns** € 21,00  
6 fried prawns in crispy panko coating served with Japanese cole-slaw

**166 Bu Nim Softshellcrab** € 22,00  
Two fried soft-shell crab with curry-mango creme and salad of “Kaiware Daigon” sprouts

**316 Thai Style Chili-Beef Tatar** € 19,50  
Black Angus beef tatar freshly made, served with toasted curcuma baguette


**SPECIAL 480 “Goi Pla O Sod”** € 19,50  
\*Thai rarity\*  
Fresh minced tuna tatar, semolina of fried rice and salad leaves to fill

## Mangostin soup selection

**181 Gaeng Jeud Wun Sen** € 7,50  
Glass noodle soup with chicken

**312 Tom Kha Gai** € 9,00  
Coconut milk soup with oyster mushrooms, galangal roots and chicken

**342 Spicy cream soup of Lobster** € 9,50  
finished with red thai curry, served with popadum


 **310 Tom Yam Gung** € 12,50  
spicy soup with fresh king prawns, lemongrass, kaffir-lemon-flavour,  
tapioka-glass noodles and oyster mushrooms

 **313 Miso Wan** € 6,80  
"Nippon"  
Light miso soup with silken tofu, seaweed, and Shiitake mushrooms

## Thai Curry

Our Thai curry – traditional made with coconut milk

 **333 Geang Kua Gung** € 25,50  
Red curry with prawns and fresh mango

 **334 Geang Gai** € 18,00  
Red curry with chicken, tomatoe and pineapple

**332 Massaman Nua** € 22,50  
Mild Thai curry of US-beef with tamarind,  
potatoes, roasted onions and lotus seeds

 **504 Geang Ped Pet Yarng** € 21,50  
Red curry with roasted duck, tomatoes and pineapple

All currys are served with steamed rice.

## Noble duck specials

**354 Ped Yarng** € 23,50  
Roasted aroma duck breast with ginger and soy-sauce-sesame dip

**352 Duck breast teriyaki** € 24,50  
With "sake infused" vegetables and steamed rice

**481 Bamee Pat Ped** € 19,50  
Stir fried Mendake noodles with stripes of duck breast, soy sauce and leek

## Grilled meat and fish specialities

**331 US Black Angus Rib Eye steak 250 gr. € 41,00**  
With spicy Thai Penang-Sambal sauce and "kimchi-fried rice"

**460 Mangostin Surf and Turf € 58,00**  
US-beef filet 150 gr. and ½ lobster, stir-fried vegetables,  
Shiitake mushrooms and "kimchi-fried rice"

**340 „Lobster Ba Mee“ € 29,00**  
Grilled ½ lobster with fresh egg noodles

**985 Lobster whole grilled € 58,00**  
With 3 kinds of Thai sauces, stir-fried vegetables and "Kimchi-fried rice"

**685 Gilthead whole grilled € 45,00**  
Seacatched, about 800gr.  
with Thai aromatics and red curry-coconut sauce

**337 Pla O Yarng € 28,50**  
Grilled tuna steak (Balfego Tuna - ensures sustainability!)  
with stir-fried vegetables, Prik Thai-Dam pepper sauce and "kimchi-fried rice"

## Seafood for 2 persons

**346 Ahan Talay shellfish parade, per person € 68,00**  
whole lobster cut in halves, whole slipper lobster, jumbo tiger prawn, scallops,  
and soft-shell crab, served with mixed dips and vegetable rice

**NEW 351 Tom Yam Talay**  
Per person € 60

Thai-Bouillabaisse with whole, lobster, scallops, sepia, tiger prawns and Korea-mushrooms  
-served traditional in "hot pot"-  
Thai-chili Rouille and curcuma baguette



## **„Beef sensation“ in Munich** **Original KOBE beef from Japan**

**482 Degustation of Kobe sushi € 48,00**  
**8 pcs of grilled Kobe, served as Nigiri Kobe Beef Sushi**  
with smoked Teriyaki sauce

**"Japanese Beef" The best beef in the world!!!**

**389 Type - Kobe Sirloin Steak 100 gr. € 48,00**  
typical taste of Miyazaki Beef  
it is recommended to enjoy this steak "rare"  
we serve traditional garlic-rice as a side dish and authentic Japanese condiments

## Wok classics

**939 Sen Lek Pat Talay** € 28,50

Fried rice noodles with cuttlefish, prawns, scallops and vegetables

 **347 Nua Pat Prik** € 36,00

The most savoury dish:

Grilled stripes of US-beef filet with red Thai sambal

**348 Nua Nam Man Hoi** € 24,50

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

**349 Gai Preow Wan Makam** € 17,50

Chicken in tamarind-sweet and sour sauce

**458 Gai Met Mamuang** € 17,50

Chicken with cashew nuts and mixed bell pepper

 **474 Gai Sab Pat Bai Holapa** € 17,50

Chopped chicken in Chilli-Holapa sauce with Thai basil

**361 Ba Mee Chicken** € 12,50

Stir-fried Mendake egg noodles with chicken and mixed vegetables

 **353 Sen Lek Pat Thai** € 19,00

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

## Vegetarian highlights

**NEW 987 Side dish: Kimchi** € 8,00

(originally Korean fermented cabbage)

**366 Stir-fried vegetables** € 13,50

Thai vegetables and funguses in soy sauce glazing

**370 Pak choi** € 13,50

in soy sauce, served with steamed rice

**450 Geang Keow** € 13,50

Green curry with Thai vegetables and steamed rice

**982 Bamee Pat Pak** € 12,50

Stir-fried Mendake egg noogles with mixed vegetables

**NEW 986 Pat Rad Bua** € 14,50

Stir-fried lotus roots and Shiitake mushrooms in soy sauce, steamed rice

**NEW 988 Tofu Luk Kuoi** € 15,00

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

**NEW 989 Pat Thua Norg Bai Holapa** € 13,50

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

 **Vegetarian dishes**  **Spicy dishes**

all prices incl. VAT, effective June 2020

# Sweets & Exotic Fruits

**NEW -original Thai-**

**463 Red coconut sticky rice and mango** € 12,50  
in pendanus leafes with lemon-curd ice cream

**NEW 488 Warm Passionfruit-curd soufflée** € 12,50  
Overtured on fruit ragout with Sorbet of Thai-Rosella blossoms

**464 Chocolate-truffle** € 8,50  
four pieces of chocolate truffle  
served with an "espresso Affogato"  
(espresso poured over frozen vanilla ice-cream)

**390 Noble Mango** € 9,50  
with Thai coconut sticky rice

**461 Sorbet & Ice cream** € 12,00  
Variation of homemade sorbet and ice cream

**399 Fruit skewers** € 12,00  
with finest orange-chocolate-dip

**NEW 490 Pavlova** € 12,00  
with maracuja sorbet, coated with cream and fruits

**471 Floating island** € 12,00  
Foamy egg white-saffron "islands" on vanilla sauce  
with mango sorbet

## Liquid desserts...

624

### Tequila Dulce

Tequila  
Cocoa liqueur  
Coconut milk  
milk  
€ 10,80

626

### Sweet Tangerine

Pisco tangerine liqueur  
chocolate milk  
cream  
fresh orange juice  
€ 10,80

627

### Batida di Maracuja

Cachaca  
lime  
coconut milk  
passionfruit  
€ 12,50

#### SHERRY

5cl

105 Emilio Lustau Papisusa Manzanilla <sup>21</sup>  
**Dry** € 6,20

106 Emilio Lustau Don Nuno DryOloroso <sup>21</sup>  
**Dry** € 6,20

107 Emilio Lustau Los Arcos<sup>2,1</sup>  
**Medium Dry** € 6,20

108 Emilio Lustau Capataz Cream <sup>2,1</sup>  
**Sweet** € 6,20

109 Emilio Lustau Ximenez San Emilio <sup>21</sup>  
**Extra Sweet** € 6,80

#### JAPANESE WHISKEY

2 cl

588 The Chita  
Single grain Japanese Whiskey  
€ 9,00

536 Nikka from the Barrel  
Single Malt  
€ 10,80

#### 1772 - Count Coreth Prachensky

2 cl

Austrian Noble distillates

from Thailand

581 Lychee Spirit € 16,00

582 Passion Fruit Spirit € 14,00

583 Tangerine Spirit € 14,00

584 Mango Spirit € 16,00

585 Pineapple Spirit € 14,00

586 Banana Spirit € 14,00