

LUNCH OFFER

SUSHI MENU

*Monday to Friday 11:30 - 14:30 (except public holidays)



V1 **11,00 €**

6 Salmon Maki, 4 Surimi Avocado I.O,
2 Nigiri Salmon ^(k-d)



V2 **12,00 €**

6 Roast Salmon Maki, 6 Cucumber Maki,
5 Kani-Tempura ^(a-d-k)



V3 **13,00 €**

6 Salmon Maki, 6 Cucumber Maki,
5 Salmon Tempura ^(a-d-k)



V4 **12,00 €**

6 Salmon Maki, 4 Salmon Avocado
I.O, 4 California I.O ^(d-k)



V5 **13,00 €**

Chicken bowl: chicken breast fillet, avocado,
edamame, broccoli, bell pepper, carrot strips
with teriyaki sauce ^(k)



V6 **12,50 €**

Veggie bowl: arugula, avocado, bell pepper,
edamame, cucumber, mango, shiitake,
seaweed with sesame or mango sauce ^(k)



V7 **12,00 €**

Veggie: 6 Avocado Maki, 6 Cucumber Maki,
5 Avocado Kappa Tempura ^(a-k)



V8 **11,00 €**

Vegan: 6 Avocado Maki, 6 Kanpyo Maki,
4 Inside-Out Cucumber ^(k)

LUNCH OFFER



WARM MEAL

***Monday to Friday 11:30 - 14:30 (except public holidays)**

V10	Noodles fried with vegetables and chicken breast fillet (or if desired with tofu instead of meat) ^(a-f)	10,00 €
V11	Crispy duck and chicken breast fillet with vegetables and red curry sauce ^(a-g)	15,00 €
V12	Chicken breast fillet fried with Japanese Kikkoman sauce and seasonal vegetables ^(f)	12,00 €
V13	Crispy baked chicken breast fillet with yellow curry sauce and fresh seasonal vegetables ^(a-g) (galangal, lemongrass, cooked with vegetables and coconut milk)	13,00 €
V14	Tender chicken breast fillet fried with red curry sauce (or with tofu instead of meat if desired) ^(g) , (homemade red curry with seasonal vegetables and coconut milk, with Asian herbs)	12,00 €
V15	Beef fried with yellow curry sauce ^(g) , (homemade yellow curry with seasonal vegetables and coconut milk)	13,50 €
V16	Crispy duck and chicken breast fillet with teriyaki sauce and fresh seasonal vegetables ^(a)	15,00 €
V17	Crispy duck and chicken breast fillet with peanut sauce and fresh seasonal vegetables ^(a-g-h)	15,00 €
V18	Bún Trộn Gà - warm noodle salad with chicken breast fillet, Asian herbs, peanuts and roasted onions ^(d-h)	12,00 €
V19	Phở Trộn Tofu - warm rice noodle salad with tofu, Asian herbs, peanuts and roasted onions ^(d-h)	12,00 €

PHỞ A SOUP AS THE NATIONAL DISH OF VIETNAM



In a bowl, an aromatic broth with thin pieces of beef or chicken breast fillet, rice noodles, soy sprouts, spring onions and various herbs is served. The exotic spices such as ginger, cinnamon, anise, cardamom and onion give the soup a fragrant taste. ^(d-f)

V20.	with beef and vegetables	13,00 €
V21.	with tofu and vegetables	12,00 €
V22.	with chicken and tofu	12,00 €

V23	Crispy baked chicken breast fillet with sweet and sour sauce and salad ^(a)	13,00 €
V24	Tofu fried with peanut sauce and fresh seasonal vegetables ^(h)	12,00 €
V25	Bún nước chay (Spicy) Vegan rice noodle soup with fresh seasonal vegetables and mushrooms	12,00 €



VIETNAMESE CUISINE AND SUSHI BAR MENU



Welcome!

Our restaurant offers fresh, light and glutamate-free Vietnamese cuisine and sushi. All dishes are freshly prepared daily.

Our sushi is always freshly prepared by a sushi master immediately after you order it. From Nigiri Sushi to Maki Sushi and California Rolls to Temaki Sushi and Sashimi, we offer you many variations.

Vietnamese cuisine is authentic, delicately spiced and favors seasonal vegetables and fresh herbs. It is low in calories but filling. Eating and cooking is a high art in Vietnam and are given great importance. Vietnamese cuisine is considered to be one of the purest cuisines in Southeast Asia, in which the individual ingredients are prepared in their purest form. It is a very healthy cuisine because only fresh ingredients are used and the dishes are prepared in short cooking times. This means that the food is rich in vitamins, nutrients and minerals and is also extremely aesthetically pleasing to the eye. Fresh ingredients and lots of fresh herbs make Vietnamese dishes a new and incomparable experience.

We wish you a pleasant stay and of course bon appetit!



Tel: 0431/9969658



Kleiner Kuhberg 44, 24103 Kiel

VEGAN SPECIAL



H1. Bún nước chay (Spicy)	14,50 €
Vegan rice noodle soup with fresh seasonal vegetables and mushrooms	
H2. Bún nem chay	15,50 €
Vegan spring rolls with rice noodles, salad and homemade sauce	
H3. Udon xào rau	14,50 €
Fried udon with fresh vegetables	
H4. Phở xào đậu phụ	14,50 €
Fried rice noodles with tofu and fresh vegetables, soy sprouts, fried onions	
H5. Miến trộn đậu phụ	15,50 €
Glass noodles with tofu and fresh vegetables, , fried onions, peanuts	
H6. Phở trộn đậu phụ	14,50 €
Warm noodle salad with tofu, Asian herbs, peanuts, roasted onions and homemade sauce	

TOFU AND FRESH SEASONAL VEGETABLES WITH

H7. Teriyaki sauce	16,50 €
H8. Mango - Coconut sauce	16,50 €
H9. Soy sauce	16,50 €
H10. Yellow curry - Coconut sauce	16,50 €
H11. Red curry - Coconut sauce (homemade-slightly spicy)	16,50 €

CRISPY VEGAN DUCK AND FRESH SEASONAL VEGETABLES WITH

H12. Yellow curry (galangal, lemongrass and coconut milk)	20,90 €
H13. Red curry (homemade-slightly spicy)	20,90 €
H14. Soy sauce	20,90 €

VEGAN CHICKEN AND FRESH SEASONAL VEGETABLES WITH

H15. Yellow curry	17,50 €
H16. Red curry with coconut milk and Asian herbs	17,50 €
H17. Soy sauce	17,50 €

*THE FOLLOWING DISHES ARE SERVED WITH STEAMED FRAGRANT RICE: H7- H17



STARTERS SOUPS



PHỞ Probably the most famous dish in Vietnam, a rice noodle soup with soy sprouts, spring onions and various herbs. The exotic spices such as ginger, cinnamon, anise, cardamom and onion give the soup a fragrant taste. ^(d-f)

A1. WITH CHICKEN
6,50 €

A2. WITH BEEF
7,00 €

A3. WITH VEGETABLES
6,50 €



MISO SOUP

Japanese soybean soup with tofu and seaweed, springonions and coriander

- A4. MISO** ^(d-f) 5,50 €
- A5. MISO SAKE** ^(d-f) with salmon 7,00 €
- A6. MISO SPECIAL** ^(d-f) with various fish 7,50 €



SÚP SỮA DỪA

delicious coconut milk soup with mushrooms, fresh vegetables, lemongrass and coriander

- A7. with chicken** ^(g-f) 7,00 €
- A8. with “Black Tiger” king prawns** ^(b-f-g) 8,00 €
- A10. with fresh salmon** ^(d-f-g) 8,00 €
- A11. with tofu** 7,00 €

A9. WAN TAN SOUP ^(a-b-k-f) 7,50 €

with chicken and shrimp in dumplings, fresh leafy vegetables, spring onions and coriander.

SALAD



- B2. Nộm xoài** ^(e) 7,90 €
Fresh mango, lettuce hearts, lamb's lettuce, peanuts and special house dressing
- B3. Gỏi hải sản** ^(b-d-e-f) 12,50 €
Seafood salad with shrimps, salmon, surimi, red onions, tomatoes, cucumber, peanuts and herbs in homemade sauce
- B6. Edamame** 6,50 €
Japanese specialty, cooked green beans with salt
- B7. Wakame (seaweed salad)** ^(k) 5,50 €
- B8. Nộm xoài bò** ^(e) 11,50 €
Fresh mango with tender beef strips, lettuce hearts, lamb's lettuce, peanuts and special house dressing

FINGERFOOD AND SNACKS



NEM CUỐN SAIGON - SUMMER ROLLS

A rich filling with various variations of meat, shrimp, or tofu with mint, soy sprouts, steamed rice noodles, crispy lettuce and aromatic herbs is wrapped in thin, soft rice paper and dipped in a homemade spicy sauce.

- C1. with spicy chicken and steamed black tiger prawns** ^(b-d) 6,00 €
- C2. with fresh tofu and peanut-coconut sauce** ^(e) 6,00 €
- C3. with salmon, surimi, steamed "Black Tiger" king prawns and Japanese omelette** ^(b-c-d-f) 7,00 €
- C4. Nem Rán** ^(b-c-d-f) 6,00 €
Vietnamese spring roll, filled with chicken, shrimps, glass noodles, wrapped in rice paper, with homemade sauce for dipping
- C5. Nem Chay** ^(f) (Vegetarian Mini Spring Rolls) 5,00 €
- C6. Wan Tan chiên** ^(a-b) 5,50 €
Baked wontons filled with chicken and shrimp with sweet and sour sauce
- C7. Krabbenchips** ^(b) 4,50 €
- C8. Tôm Chiên Cốm** ^(a-b) 8,00 €
3 Baked king prawns coated with green sticky rice, served with sweet and sour sauce
- C9. Mix plate** ^(a-b-c-d-f) 10,50 €
with Vietnamese spring roll, vegetarian mini spring rolls, wontons and crab chips

PHỞ



A SOUP AS THE NATIONAL DISH OF VIETNAM

Phở is eaten for breakfast, lunch or dinner and is an absolute must for every visitor to the country. An aromatic broth with thin pieces of beef or chicken breast fillet, rice noodles, bean sprouts, spring onions and various herbs is served in a bowl. The exotic spices such as ginger, cinnamon, anise, cardamom and onion give the soup a fragrant taste. ^(d-f)

D1. With chicken
14,50 €

D2. With beef
15,90 €

D3. With tofu
14,50 €

D20. With beef and chicken combined with tofu 16,90 €

*Phở - not only as a soup but with many variations



PHỞ XÀO (Stir-fried Phở)

Large bowl of stir-fried rice noodles with fresh vegetables, bean sprouts, served with fried onions

- D4. with chicken** ^(d-e-f) 14,50 €
- D5. with beef** ^(d-e-f) 15,90 €
- D7. with "Black Tiger" king prawns** ^(b-d-e-f) 18,90 €



PHỞ TRỘN (Phở as warm noodle salad)

Large bowl of warm rice noodle salad, Asian herbs, refined with a homemade sauce, peanuts and roasted onions

- D8. with chicken** ^(d-e-f) 14,50 €
- D9. with beef** ^(d-e-f) 16,50 €
- D11. with "Black Tiger" king prawns** ^(b-d-e-f) 18,90 €

BÚN, MIẾN



- Noodle dishes from Vietnamese street food
- Rice noodles and glass noodles in various variations

E1.	Bún Chả ^(d-f)	17,90 €
	A real culinary speciality from Hanoi (served lukewarm) Bún Chả is a wonderful mixture of crispy salad, exotic herbs, fine rice noodles and grilled pork, with fried onions, rounded off with homemade lime fish sauce	
E2.	Bún Nem ^(b-d-f) (served warm)	16,50 €
	Vietnamese style spring roll with crab and chicken filling, served on rice noodles, salad, fried onions and herbs with homemade lime fish sauce	
E3.	Bún Bò Nam Bộ ^(d-e-f) (served warm)	16,50 €
	One of the most popular dishes in South Vietnam: Fried tender beef on fine rice noodles with fresh salad, coriander, fried onions, peanuts, with homemade lime fish sauce	
E4.	Bún Chả Lá Lốt ^(d-e-f) (served warm)	17,50 €
	Minced chicken wrapped in tasty betel leaves and grilled on rice noodles; lettuce, herbs, fried onions with spicy lime sauce	
E5.	Bún Chả & Nem ^(d-f)	18,90 €
	Bún Chả combined with Nem (spring roll)	
E6.	Bún Nem & Lá Lốt ^(d-f)	18,90 €
	Bún Nem (spring roll) combined with minced chicken in tasty betel leaves	
E9.	Miến Xào Gà ^(f)	15,50 €
	Fried glass noodles with chicken and vegetables	
E10.	Miến Xào Tôm ^(b-f)	18,90 €
	Fried glass noodles with black tiger prawns and vegetables	



RICE DISHES



- All of the following dishes are served with steamed fragrant rice.

CHUA NGOT

Crispy grilled extra juicy French Barbary duck fillet or chicken breast fillet with pineapple, mango and sweet and sour sauce, served with salad. ^(a)

- F1. with grilled French Barbary duck fillet 22,50 €**
- F2. with chicken breast fillet 17,50 €**
crispy baked

YELLOW CURRY

Galangal, lemongrass, cooked with vegetables and coconut milk ^(a-d-f-g)

- F3. with grilled French Barbary duck fillet 22,50 €**
- F4. with chicken breast fillet 17,50 €**
crispy baked
- F5. fried with tender chicken breast 16,50 €**
- F6. fried with beef and vegetables 18,50 €**

RED CURRY

Homemade red curry with seasonal vegetables and coconut milk, served with Asian herbs ^(a-d-f-g)

- F7. fried with tender chicken breast 16,50 €**
- F8. with king prawns 20,50 €**
- F9. with grilled French Barbary duck fillet 22,50 €**

MANGO SAUCE

Fragrant mango-coconut sauce, fresh vegetables ^(a-f-g)

- F10. with grilled French Barbary duck fillet 22,50 €**
- F11. with chicken breast fillet 17,50 €**
crispy baked

YAKITORI SAUCE

fried with fresh seasonal vegetables ^(a-f)

- F12. with grilled French Barbary duck fillet 22,50 €**
- F13. with chicken breast fillet 17,50 €**
crispy baked

F15. TERIYAKI SAUCE

22,50 €

with grilled French Barbary duck fillet and fresh vegetables

PEANUT COCONUT SAUCE

fried with fresh seasonal vegetables ^(a-f)

- F17. with grilled French Barbary duck fillet 22,50 €**
- F18. with chicken breast fillet 17,50 €**
crispy baked
- F19. with tofu 16,50 €**
- F20. ANOTHER TREAT 22,50 €**

Crispy duck fillet and chicken breast fillet together, combined with a sauce of your choice, with salad or vegetables (varies depending on the sauce)

EXTRA SIDE DISH

- Extra portion of rice or rice noodles 2,00 €**
- Potato fries 3,50 €**
- Stir-fried noodles 3,90 €**
- Extra sauce 3,00 €**

SPECIALTIES FROM THE SEA



***The following dishes are served with steamed fragrant rice: G2-G7**

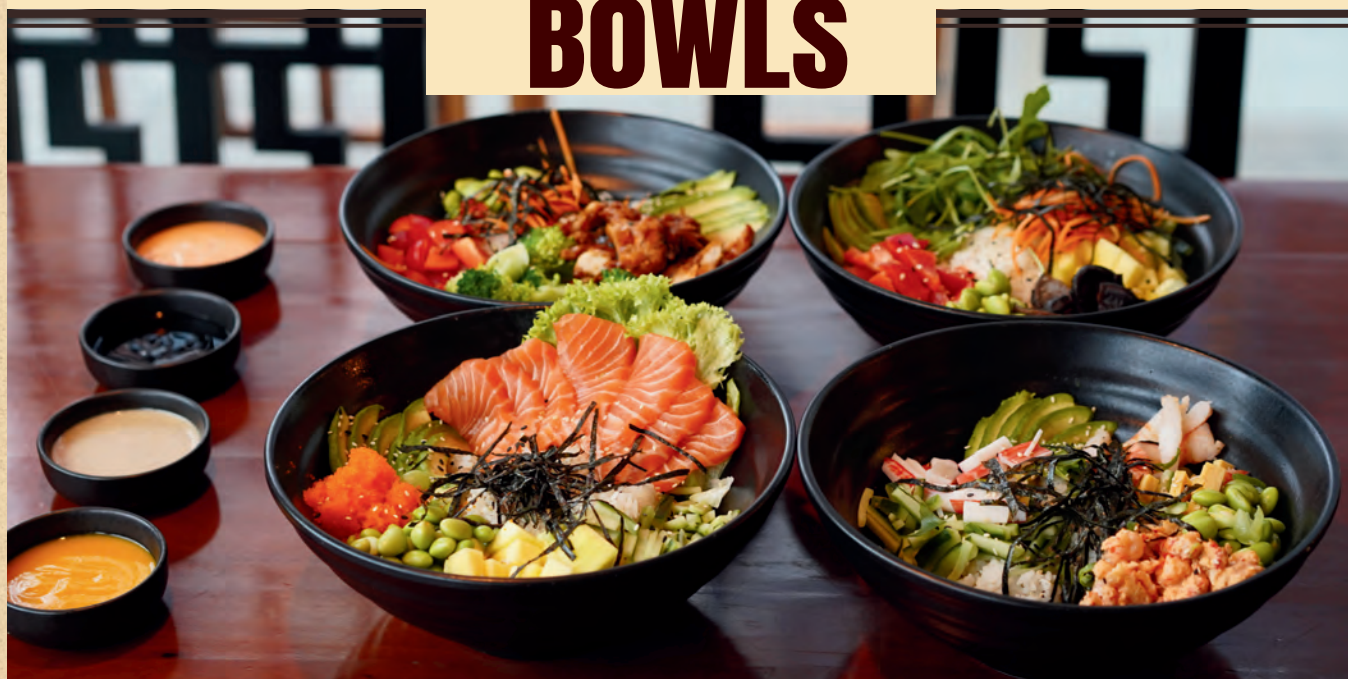
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|------------|--|----------------|
| G1. | Chả cá Lã Vọng ^(d-e-f) | 22,90 € |
| | Grilled fish marinated with turmeric and galangal, served with lukewarm rice noodles, salad, and fresh dill. When the Doan family began making a career out of their love of grilled fish on a small street in Hanoi's old town at the beginning of the last century, no one could have guessed that it would one day become Hanoi's most famous dish. Not only was the street named after the dish "Chả Cá," but every travel guide makes a visit to Chả Cá Lã Vọng a must. | |
| G2. | Fresh salmon fillet ^(d) | 27,50 € |
| | grilled with teriyaki sauce and fresh seasonal vegetables | |
| G3. | "Black Tiger" ^(b-d-f-n) | 28,90 € |
| | King prawns, squid and salmon fillet grilled on skewers with fresh salad and sweet and sour sauce | |
| G4. | Fresh salmon fillet ^(d) | 27,50 € |
| | grilled with sweet and sour sauce and fresh salad | |
| G6. | Hai San Nuong - grilled seafood delicacies ^(b-d-f-n) | 29,90 € |
| | Salmon, "Black Tiger" king prawns, squid and green-lipped mussels grilled with teriyaki sauce and fresh salad | |
| G7. | "Black Tiger" ^(b-f) | 28,90 € |
| | Giant prawns grilled on skewers with fresh salad and sweet chili sauce | |

FOR THE LITTLE GUESTS

- | | | |
|------------|--|---------------|
| K1. | Mì xào gà - Fried noodles with chicken ^(f) | 8,00 € |
| K2. | Crispy baked chicken breast with fries ^(a) | 9,00 € |
| K3. | Vegetarian spring roll with fries ^(a) | 9,00 € |
| K4. | Crispy baked chicken breast with fried noodles | 9,00 € |



BOWLS



- S30. Salmon Bowl** **16,50 €**
Salmon, avocado, fish roe, edamame, cucumber, mango with sesame or mango sauce
- S31. Seafood Bowl** **17,50 €**
Black tiger prawns, crab meat, surimi, avocado, omelette, edamame, cucumber, with spicy sauce ^(a-b-c-k)
- S32. Chicken Bowl** **16,00 €**
Chicken breast fillet, avocado, edamame, broccoli, bell pepper, carrot strips with teriyaki sauce ^(k)
- S40. Vegan Bowl** **16,00 €**
Arugula, avocado, bell pepper, edamame, cucumber, mango, shiitake, seaweed with sesame or mango sauce ^(k)



SUSHI

MAKI (6 PIECES) ^(d-j)

M1.	Sake ^(d)	Salmon	4,70 €
M2.	Sake Avocado ^(d)	Salmon, avocado	4,70 €
M3.	Roast Sake ^(g-d)	Grilled salmon	4,70 €
M4.	Sake Spicy ^(d)	Salmon, spring onion, chili	4,70 €
M5.	Tekka ^(d)	Tuna	5,70 €
M6.	Tekka Kappa ^(d)	Tuna, cucumber	5,70 €
M7.	Tekka Spicy ^(d)	Raw tuna, spring onion, chili	5,70 €
M8.	Tekka JaViet ^(g-d)	Cooked tuna, spring onion, chili mayonnaise	5,70 €
M9.	Ebi ^(b)	Shrimp	5,70 €
M10.	Ebi Avocado ^(b)	Shrimp, avocado	5,70 €
M11.	Barbarie duck breast fillet		5,20 €
M12.	Nordsee ^(b-g)	North sea crab, leeks, mayonnaise	6,90 €
M13.	California ^(d)	Surimi, avocado	4,70 €
M14.	California Special ^(b-g)	Crab meat, mayonnaise	5,90 €
M15.	Unagi Kappa ^(d)	Grilled eel, cucumber	5,90 €
M16.	Roast Chicken	Chicken breast fillet	4,70 €

MAKI INSIDE OUT (WITH FISH ROE OR SESAME)

		<u>4 pieces</u>	<u>8 pieces</u>
M21.	Sake Avocado ^(d)	Salmon, avocado	5,90 € 10,50 €
M22.	Sake Spicy ^(d)	Salmon, spring onion, chili	5,90 € 10,50 €
M23.	Maguro	Tuna, cucumber	6,50 € 11,50 €
M24.	Spicy Tuna ^(d)	Tuna (raw), cucumber, spring onion, chili	6,50 € 11,50 €
M25.	JaViet Tuna ^(d-g)	Tuna (cooked), cucumber, spring onion, chili	6,50 € 11,50 €
M26.	Nordsee ^(b-d)	North Sea crabs, cucumber, spring onion, mayonnaise	6,90 € 14,50 €
M27.	Ebi ^(b)	Shrimp, cucumber	6,50 € 11,50 €
M28.	California ^(d)	Surimi, avocado	5,50 € 10,00 €
M29.	California Special ^(d-g)	Crab meat, mayonnaise, avocado, spring onion	6,90 € 12,50 €
M30.	Unagi ^(d)	Freshwater eel, cucumber	6,90 € 12,50 €
M31.	Salmon Skin ^(d)	Grilled salmon skin, cucumber	6,50 € 11,50 €
M32.	Roast Sake ^(d-g)	Grilled salmon, mayonnaise	5,90 € 10,50 €



SUSHI



NIGIRI (d-j)

		<u>1 piece</u>	<u>2 pieces</u>	
N1.	Sake ^(d)	Salmon	2,50 €	4,40 €
N2.	Maguro ^(d)	Tuna	3,00 €	5,50 €
N3.	Unagi ^(d)	Freshwater eel	3,20 €	6,00 €
N4.	Ika ⁽ⁿ⁾	Sepia	2,50 €	4,40 €
N6.	Ebi ^(b)	Shrimp	2,70 €	5,00 €
N8.	Kanikama ^(d)	Surimi	2,20 €	4,00 €
N10.	Fire Sake ^(d)	Flambéed salmon	3,00 €	5,50 €
N11.	Tai ^(d)	Sea bream	2,60 €	4,50 €
N12.	Butterfish ^(d)		2,60 €	4,50 €
N13.	Salmon Skin ^(d)	Grilled salmon skin	2,60 €	4,50 €

GUNKAN NIGIRI (1 PIECE)

N21.	Tobiko Red ^(d)	Flying fish caviar	4,00 €
N22.	Ikura ^(d)	Salmon caviar	5,50 €
N23.	Sake Ikura ^(d)	Salmon, salmon caviar	5,50 €
N24.	JaViet Special ^(d-g)	Real crab meat, mayonnaise, spring onions	5,50 €
N25.	North Sea Special ^(d-g)	North sea crab, mayonnaise	6,00 €
N26.	Spicy Tuna ^(d)	Tuna, leek, chili	4,50 €
N27.	Salmon Skin ^(d)	Grilled salmon skin	4,50 €
M28.	Seaweed		4,00 €



SUSHI



TEMAKI

P1. Sake Avocado ^(d)	Salmon, avocado	6,00 €
P2. California ^(d)	Surimi, avocado	6,00 €
P6. Spicy Tuna ^(d)	Tuna, spring onion, chili, cucumber	6,90 €
P7. Ebi Tempura ^(b-d)	grilled tiger prawns, cucumber	6,90 €
P8. Temaki Special ^(d)	Salmon, tuna, surimi, spring onion, cucumber, chili	7,50 €

SASHIMI

P20. Sake ^(d-j)	Salmon	<u>6 pieces</u>	15,00 €
P21. Tuna ^(d-j)	Tuna	<u>6 pieces</u>	18,00 €
P22. Sake & Tuna ^(d-j)	Tuna, spring onion, chili, cucumber	<u>8 pieces</u>	22,00 €

TEMPURA

• **deep fried breaded roll, served with homemade special sauce**

		<u>5 pieces</u>	<u>10 pieces</u>
P30. Salmon ^(a-d-j)	with salmon, avocado, cucumber, spring onions and chili cream cheese	7,50 €	13,50 €
P31. Tiger Roll ^(a-b-d-j)	with shrimp, avocado, cucumber, fish roe	8,50 €	15,00 €
P32. Crab ^(b-d-j)	with crab meat and chili, spring onions, mayonnaise	8,50 €	15,00 €
P33. Kani ^(a-d-j)	with surimi, avocado, cucumber and fish roe	7,00 €	12,50 €
P34. Phillipp's Roll ^(a-d-j)	with tuna, cucumber, spring onions, mayonnaise	8,50 €	15,00 €



SUSHI



SUSHI SPECIALTIES

		<u>4 pieces</u>	<u>8 pieces</u>
P35. Ebi Tempura Inside Out (a-b-d-j)	King prawns, fish roe and cucumber	8,50 €	15,00 €
P36. Fuji Roll (d-j)	Wrapped with flambéed salmon, served with fried salmon, cucumber	8,50 €	15,00 €
P37. Aki (d-j)	Wrapped in raw salmon, served with salmon, cucumber, chili, spring onions, mayonnaise	8,50 €	15,00 €
P38. Skin Roast (d-j)	Grilled salmon skin wrapped with cucumber, salmon skin	8,50 €	15,00 €
P39. Volcano (d-j)	Wrapped with raw tuna, cucumber and leek	8,50 €	15,00 €
P40. Rainbow Roll (b-d-j-n)	Surimi, avocado wrapped with salmon, butterfish, eel and tuna	8,50 €	15,00 €

FUTO-MAKI

		<u>5 pieces</u>	<u>10 pieces</u>
P45. Futo Sake Cali (a-b-d-j)	Salmon, surimi, avocado, fish roe, cucumber	6,90 €	12,50 €
P46. Futo Ebi Chicken (d-j)	Shrimp, fried chicken, cucumber, chilli cream sauce	7,20 €	13,00 €
P47. Futo Tuna Sake (d-j)	Raw tuna, salmon, cucumber, spring onions, chili	7,20 €	13,00 €



SUSHI SET

S20. 6 Maki Sake, 5 Nigiri Sake ^(b)



13,50 €

S21. 6 Maki cooked tuna
4 I.O Spicy Tuna, 2 Nigiri Tuna ^(b-g)



13,50 €

S22. 5 Tempura Salmon
4 I.O California
4 Nigiri (1 Sake, 1 Tuna, 1 Tai, 1 Ebi) ^(a-d-b-g)



18,00 €

S23. 6 Maki Sake
6 Maki cooked tuna
4 Nigiri (1 Sake, 1 Tuna, 1 Tai, 1 Ebi) ^(b-d-g)



16,00 €

S24. 6 Maki Sake
4 I.O California
4 Nigiri (2 Sake, 1 Tuna, 1 Tai) ^(b-d)



16,00 €

S25. 5 Tempura Kani
5 Futo, 6 Nigiri (2 Sake, 2 Maguro, 2 Ebi) ^(b-d)



22,00 €

S26. 5 Tempura Salmon
4 I.O Spicy Sake
4 I.O California
6 Maki (Sake-Avocado)
6 Nigiri (2 Sake, 2 Tuna, 2 Butterfish) ^(d-g)



32,00 €

S27. 4 Volcano
4 I.O Sake Avocado
6 Nigiri (2 Sake, 2 Maguro, 1 Tai, 1 Ebi) ^(b-d)



22,00 €

S28. 4 Aki
4 I.O California Special, 6 Maki (Sake)
4 Ebi Tempura
5 Nigiri (1 Sake, 1 Maguro,
1 Butterfish, 1 Tai, 1 Ebi) ^(b-d)



33,00 €

S29. 5 Tempura Phillip's Roll
4 Volcano
4. Ebi Tempura
6 Maki (Sake Avocado),
6 Maki California
8 Nigiri (2 Sake, 2 Tuna, 2 Ebi, 1 Butterfish) ^(b-d)



47,00 €

VEGETARIAN SUSHI (j)



MAKI WITH SESAME

M50.	Shiitake ^(k)	Japanese Shiitake mushrooms	6 pieces	4,50 €
M51.	Avocado		6 pieces	4,90 €
M52.	Tamago ^(c)	Japanese omelette	6 pieces	4,70 €
M53.	Kappa	Cucumber	6 pieces	4,50 €
M54.	Oshinko	Pickled radish	6 pieces	4,50 €
M55.	Kanpyo	Pumpkin	6 pieces	4,50 €

NIGIRI

			1 piece	2 pieces
N50.	Shiitake ^(k)	Japanese Shiitake mushrooms	2,00 €	3,60 €
N51.	Avocado		2,20 €	3,80 €
N52.	Tamago ^(c)	Japanese omelette	2,00 €	3,60 €
N53.	Kappa	Cucumber	2,00 €	3,60 €
N54.	Oshinko	Pickled radish	2,00 €	3,60 €
N55.	Inari ^(f-j)	Japanese tofu pouch	2,00 €	3,60 €
N56.	Kanpyo	Pumpkin	2,00 €	3,60 €

MAKI INSIDE OUT & FUTO

			4 pieces	8 pieces
M60.	Shiitake ^(k)	Japanese Shiitake mushrooms	5,50 €	10,00 €
M61.	Avocado ^(k)		5,70 €	10,20 €
M62.	Tamago ^(c-k)	Japanese omelette	5,50 €	10,00 €
M63.	Kappa ^(k)	Cucumber	5,50 €	10,00 €
M64.	Oshinko ^(k)	Pickled radish	5,50 €	10,00 €
M65.	Kanpyo ^(k)	Pumpkin	5,50 €	10,00 €
M66.	Special ^(c-k)	Avocado, cucumber, omelette, pumpkin	5,90 €	10,50 €
M67.	Arugula Kappa ^(k-g)	Arugula and cucumber, with cream cheese	5,70 €	10,20 €

FUTO MAKI

			5 pieces	10 pieces
M70.	Futo Veggie ^(k)	Avocado, cucumber, omelette, pumpkin	5,90 €	10,50 €
M71.	Futo Arugula ^(k)	Avocado, cucumber, arugula, cream cheese	5,90 €	10,50 €



VEGETARIAN SUSHI (j)



TEMPURA

• deep fried breaded roll, served with homemade special sauce

	<u>5 pieces</u>	<u>10 pieces</u>
P50. Buddha Tamago (a-c-k) Sesame, pumpkin and omelette	7,50 €	13,50 €
P51. Avocado Kappa (a-k) Avocado, cucumber, radish and sesame	7,50 €	13,50 €
P52. Kappa Tamago (a-c-k) Avocado, cucumber and omelette	7,50 €	13,50 €



SUSHI SET

S50. 5 Futo Veggie, 4 Nigiri (1 Tamago, 1 Shiitake, 1 Avocado, 1 Cucumber), vegetarian (c-k)	10,50 €
S51. 5 Futo Veggie, 6 Maki (Avocado), 6 Nigiri (2 Avocado, 2 Kappa, 1 Tamago, 1 Inari), vegetarian (c-k)	17,50 €
S52. 5 Buddha, 5 Futo Veggie, 6 Maki (Kappa), 6 Maki (Avocado), 6 Nigiri (2 Kappa, 2 Avocado, 1 Tamago, 1 Inari), vegetarian (a-c-k)	27,00 €

DESSERT



U1. Mochi	Japanese rice cake filled with Japanese green tea ice cream	5,50 €
U2. Vanilla	Ice cream with chocolate sauce	5,00 €
U3. Baked banana	with honey, coconut and vanilla ice cream	5,00 €
U5. Bánh rán	Vietnamese sesame balls with vanilla ice cream	5,50 €

BEVERAGES



SOFTDRINKS

	<u>0,2L</u>	<u>0,4L</u>
Coca Cola ^(1,3,5) , Fanta ^(1,5) , Sprite ^(3,9)	2,80 €	4,20 €
Cola Zero ^(1,3,5) , Spezi ^(1,3,5)	2,80 €	4,20 €
Schweppes ^(1,4) - Ginger Ale, Bitter Lemon, Tonic Water	2,80 €	4,20 €

JUICES

Apple, passion fruit, cherry, banana, kiba (cherry/banana), orange, rhubarb (the juices are also available as spritzer)	3,00 €	4,70 €
Asian juices - lychee or guava or mango, or as spritzer	3,30 €	4,90 €

	<u>0,25L</u>	<u>0,75L</u>
Bottle of mineral water – sparkling, still	2,90 €	6,90 €

BEVERAGES



SPECIALTIES, FRESHLY MIXED

Limetten frisch	Refreshing mixed drink with lime juice, cane sugar, mineral water and crushed ice, garnished with peppermint leaves	5,90 €
Limetten Ingwer	Refreshing mixed drink with lime juice, ginger, cane sugar, mineral water and crushed ice, garnished with peppermint leaves	6,50 €
Maracuja Fresh	Fresh passion fruit, sparkling mineral water, passion fruit juice, cane sugar and crushed ice garnished with peppermint leaves	6,90 €
Mango Lassi	Mango, yogurt, milk, crushed ice	6,90 €
Avocado Lassi	Fresh avocado, yoghurt, milk, crushed ice	7,50 €
Lemonizi	Yuzu jam, fresh lime, cane sugar, soda, mint, ice cubes	7,50 €
Mango - Waldmeister	Fresh mango, woodruff juice, mint, ice cubes	7,50 €
Mango - Erdbeer	Strawberry juice, mango, soda, ice cubes	6,90 €



TEA, COFFEE



WARM DRINKS

Cafe Crema ⁽³⁾, Espresso ⁽³⁾	3,00 €
Cappuccino ^(3-g)	3,90 €
Latte macchiato ^(3-g)	4,20 €
Black tea or peppermint tea	3,20 €

VIETNAMESE SPECIALTIES AND COFFEE

Cafe Phin ⁽³⁾	4,50 €
Vietnamese highland coffee is brewed directly at the table using a typical one-cup filter	
Cafe SỮA ^(3-g)	5,00 €
Vietnamese highland coffee with sweetened condensed milk, brewed directly at the table using a typical one-cup filter	
Cafe Đá (with crushed ice)	5,90 €
Iced Vietnamese Highland Coffee	
Cafe SỮA Đá ^(3-g)(with crushed ice)	6,50 €
Iced Vietnamese Highland Coffee with sweetened condensed milk	
Green tea or jasmine tea	3,50 €
Goji tea	4,90 €
fresh ginger, lime, goji, honey, mint	
Yuzu tea	4,90 €
Yuzu jam, lime juice, mint, honey	
Lemongrass tea	4,50 €
Lemongrass, ginger, mint, honey	
Orange tea	4,50 €
fresh orange, ginger, honey	
JaViet chamomile tea	3,90 €
Vietnamese chamomile flowers, honey	
Hanoi iced tea	6,50 €
Green tea, fresh passion fruit, ice cubes, mint	



BEVERAGES



APERITIFS, LONG DRINKS, COCKTAILS

Aperol Spritz	Yuzu, Prosecco, soda, ice cubes, fresh orange and lime, mint	8,50 €
JaViet Hugo	Elderberry juice, prosecco, soda, lychee juice, fresh lime, mint, ice cubes	8,50 €
Martini Bianco		5,90 €
Tonic Temple	Pomegranate juice, fresh lime, mint, ice cubes	7,50 €
Gin Toxic	Cucumber, mint, ice cubes	6,90 €
Vodka Lemon		6,90 €
Whisky Cola		6,90 €
Bacardi Cola		6,90 €

BEERS

	<u>0,3L</u>	<u>0,5L</u>
Draft beer: Holsten	3,90 €	5,50 €
Alsterwasser (beer with Sprite), Diesel (beer with Cola)	3,70 €	5,20 €
<i>Bottles of beer</i>		
Saigon – Vietnamese beer	<u>0,35 L</u>	4,20 €
Kirin – Japanese beer	<u>0,33 L</u>	4,20 €
Singha – Thai beer	<u>0,33 L</u>	4,20 €
Beck's Blue (non-alcoholic beer)	<u>0,33 L</u>	3,90 €
Erdinger wheat beer - light, dark or alcohol-free	<u>0,5 L</u>	5,20 €
Köstritzer Black Beer	<u>0,5 L</u>	5,20 €

SPIRITS

	<u>2 cl</u>	<u>4 cl</u>
Nếp Mới (Vietnamese rice snap)	3,50 €	5,90 €
Vodka (Absolut Vodka)	3,50 €	5,90 €
Cognac (Remy Martin VSOP)	3,50 €	5,90 €
Johnny Walker Red	2,90 €	4,90 €
Johnny Walker Black	3,50 €	5,90 €
Jim Beam	2,90 €	4,90 €
Jack Daniel	3,50 €	5,90 €
Jägermeister	2,90 €	4,90 €
Fernet Branca	2,90 €	4,90 €
Ramazzotti (with ice cream and lemons)		4,90 €
Choya Plum (Japanese plum wine 10%)	<u>10 cl</u>	5,90 €
Choya Sake (Japanese rice wine 15%)	<u>10 cl</u>	5,90 €



BEVERAGES

OPEN WINE (0.25 L)

W1.	Bordeaux, French dry red wine	5,90 €
W2.	Cabernet Sauvignon, South Africa. Dry red wine	5,90 €
W3.	Trollinger with Lemberger, Baden red wine, semi-dry	5,90 €
W4.	Dornfelder, sweet red wine	5,90 €
W11.	Pinot Gris, dry white wine	5,90 €
W12.	Colombard Sauvignon, French white wine, semi-dry	5,90 €
W13.	Kerner, sweet white wine	5,90 €
W14.	Rosé wine, dry	5,90 €
	<i>Wine spritzer</i>	5,50 €

BOTTLES OF WINE 0.75 L

W21.	Châteauneuf-du-Pape, French. Red wine, dry	35,00 €
W22.	Villa Antinori, Italian red wine, dry	35,00 €
W23.	Rioja Antano, Spanish red wine, dry	25,00 €
W24.	Dornfelder, sweet red wine	21,00 €
W31.	Nahe Riesling Classic, dry white wine	24,00 €
W32.	Near Chardonnay, dry white wine	24,00 €
W33.	Schneekloth Riesling, white wine sweet	24,00 €
W34.	Mirambeau Rosé, French rosé wine, dry	26,00 €
W40.	Sparkling wine, Little Red Riding Hood	22,00 €

Food and drinks marked with the following numbers on our menu contain the additives mentioned:

1* with coloring, 2* with preservative or preserved, 3* contains caffeine, 4* contains chene, 5* antioxidant, 6* with flavor enhancer, 7* sulphurized, 8* blackened, 9* with phosphate, 10* with milk protein, 11* with sweetener, 12* with acidifier, 13* contains a source of phenylalami, 14* waxed, 15* with taurine, all wines contain sulphates.

Allergen labeling:

a. Cereals containing gluten, b. Crustaceans, c. Eggs, d. Fish, e. Peanuts, f. Soya beans, g. Milk, h. Nuts, i. Celery, j. Mustard, k. Sesame seeds, l. Sulphur dioxide and sulphites, m. Lupins, n. Molluscs

*ALL PRICES ARE IN EURO INCLUDING VAT.