Softdrinks

Coca Cola [2,5,8,9] Coca Cola Light / Zero [2,5,8,10] Sprite [8] Mezzo Mix [1,2,5,8,9] Fanta [1,2,8]	0,3 l	2,90€
	0,4 l	3,90€
Bitter Lemon [1,8,11], Tonic Water [1,8,11] or Ginger Ale	0,2 l	2,90€
Appolinaris Selection or Appolinaris Vio still	0,25 l	2,60€
Appolinaris Selection or Appolinaris Vio still (bottle)	0,75 l	6,50€

juice

Granini juice	0,2 l	2,90€
apple, orange, passion fruit, cranberry, mango or rhubarb*	0,4 l	4,90€
as spritzer	0,4 l	3,90€

homemade Lemonade & Ice Tea

Lemongrass Ice Tea green tea with passion fruit juice and refreshing lemongrass	0,4 l	4,90€
Peppermint Ice Tea green tea, lime slices, refreshing mint and mint syrup	0,4 l	4,90€
Ginger Ice Tea green tea with apple juice and aromatic ginger	0,4 l	4,90€
Cranberry Ice Tea green tea, cranberrys, cranberry juice and fresh lime slices	0,4 l	4,90€
Mango Strawberry Ice Tea green tea with mango juice and strawberry mash	0,4 l	4,90€
Mango rhubarb Ice Tea green tea with mango mash and rhubarb*	0,4 l	4,90€
Yuzu-lemon lemonade	0,4 l	4,90€
Yuzu-Lemongrass lemonade with fresh mint and lemon slices	0,4 l	4,90€
Lemon-rhubarb* lemonade with fresh lime	0,4 l	4,90€

beer

Shandy	0,5 l	4,90€

beer (bottled)

Beck's bottle	0,33 l	3,90€
	0,5 l	4,90€
Franziskaner Weissbier	0,5 l	4,90€
Tiger Beer (Singapur beer)	0,33 l	3,90€
Beck's alcohol-free	0,33 l	3,90€
Franziskaner alcohol-free	0,5 l	4,90€
Kirin Ichiban	0,33 l	3,90€
Asahi	0,33 l	3,90€

tea

China Wuyuan Jasmine	cup	3,50€
Japan Sencha	cup	3,50€
Mint (fresh mint)	cup	3,50€
Ginger (fresh ginger)	cup	3,50€
China Wuyuan Jasmine	small pot	4,90€
Japan Genmai with roasted rice	small pot	4,90€
Japan Sencha Extra Fine	small pot	4,90€

*rhubarb nectar

spirit

Choya (plum wine, 10%)	5 cl	2,90€
Sake (rice wine, warm or cold, 16,3%)	0,1l	4,50€
Osborne Veterano (Brandy, Spain, 36%)	4 cl	3,80€
Jägermeister (sweet-herbs, 35%)	2 cl	2,40€
Averna (herb liqueur, 29%)	4 cl	4,40€
Grappa (18 Lune, 41%)	2 cl	2,40€
Bailey's (creme liqueur, 17%)	4 cl	4,40€
Sierra Tequila (silver, strong or gold, mild - 38%)	2 cl	2,40€
Russian Standard (Vodka, 40%)	4 cl	4,30€
Bombay-Sapphire Gin (40%)	4 cl	5,80€
Hendricks Gin (44%)	4 cl	9,20€
Jim Beam (Kentucky Bourbon, 40%)	4 cl	4,80€
Jack Daniel's (Tennessee, 43%)	4 cl	5,90€

all spirits also available as longdrink (additional price of 1,50€)

Longdrinks

Cuba Libre [2,5,8,9]	6,90€
Wodka-Lemon [1,8,11]	6,90€
Gin-Tonic [1,8,11]	6,90€
Campari Orange [2]	6,90€
Aperol Sprizz [2,4,11,L]	6,90€
Hugo Prosecco [L]	6,90€
Tokyo Sunset- Midori with Tonic [1,2,8,11]	6,90€

red wine

Lifili" Primitivo Salento IGP A6MANI Apulia spicy elegant complexity, ripe blackberry	0,2 l 0,75 l	6,90€ 22,00€
„Rupenera" Merlot DOC Mandrarossa Sicily fruity, expressive taste, juicy plum	0,2 l 0,75 l	6,90€ 22,00€
„Wildcard" Shiraz & Cabernet Peter Lehmann South Australia	0,2 l 0,75 l	7,30€ 23,90€

white wine

„Bundschuh" Sauvignon blanc Estate wine dry Winery Emil Bauer Pfalz crisp, uncomplicated favorite wine, ripe gooseberry	0,2 l 0,75 l	6,90€ 22,00€
Scheurebe QbA Weingut Groh Rhinehessen racy, refreshing bouquet, white currant	0,2 l 0,75 l	6,90€ 22,00€
Riesling QbA dry Winery Allendorf Rheingau lively, ideal food companion, young apricot	0,2 l 0,75 l	7,30€ 23,90€
Pinot Grigio IGT Villa Albinoni Venetia fruity, Italian joie de vivre,ripe citrus fruits	0,2 l 0,75 l	6,90€ 22,00€

Rosé

„Wilhelm" Rosé Estate wine dry Pinot Noir & black riesling - Winery Emil Bauer Pfalz elegant, vacation wine, juicy strawberry	0,2 l 0,75 l	6,90€ 22,00€

starters

01	Wakame Salad - algae salad with sesame dressing [K,2,3]	4,90€
02	Gomaae - spinach with sesame dressing [K,J,F,3]	4,90€
03	Ebi Fry - fried prawns [A,B]	6,50€
04	Gyoza - fried dumplings, filled with pork & vegetables [A,F]	5,50€
05	Tori Kara - crispy chicken with sweet chili sauce [A ,F]	5,50€
06	fried vegetable tempura with dip [A]	4,90€
07	Gyoza - fried dumplings, filled with chicken & vegetables [A,F]	5,50€
08	vegetarian Gyoza - fried dumplings filled with vegetables [A,F]	5,50€
09	Edamame - young green soy beans, cooked and salted	4,90€

specialities

11	grilled salmon Teriyaki - with wok vegetables & rice, served in a clay pot [D,F,N]	16,90€
12	Dakgang Jeong - crispy chicken with peanuts and sesame [J,K,E] panned in a spicy garlic sauce. Served with jasmine rice	12,90€
13	Tonkatsu - japanese crispy pork schnitzel crumbed in Panko flour. [A,K] With white cabbage in sesame dressing. Served with jasmine rice	11,90€
14	Crispy duck - with fried vegetables and jasmine rice [A,F,N]	16,90€

Yaki Soba

21	homemade, fried egg noodles with vegetables [A,C,F]	9,50€
22	• with grilled chicken Teriyaki [A,C,F]	11,90€
23	• with fried chicken breast [A,C,F]	11,90€
24	• with grilled BBQ Pork [A,C,F,2]	11,90€
25	• with crispy duck Teriyaki [A,C,F]	16,90€

Yaki Udon

31	fried Udon noodles with vegetables [A,F]	9,50€
32	• with grilled chicken Teriyaki [A,F]	11,90€
33	• with fried chicken breast [A,F]	11,90€
34	• with grilled BBQ Pork [A,F,2]	11,90€
35	• with crispy duck Teriyaki [A,F]	16,90€
36	fried Udon noodles with prawns, vegetables and sweet garlic-chili sauce [A,B,F]	14,90€

Ramen

42	Ebi Shoyu Ramen - noodle soup with vegetables, prawns Lava egg and Narutomaki [A,B,C,F,3,4]	14,90€
43	Chashu Miso - noodle soup made of soy bean paste and sesame [A,C,F,K,3,4] with Chashu and vegetables	10,90€
44	Tokusei Torimiso - noodle soup made of soy bean paste [A,C,F,K,3,4] with fried chicken and vegtables	11,90€
45	Tantan - noodle soup made of Miso-sesame paste with [A,C,F,3,4] vegetables, Chashu and fried minced pork (refined with chili oil)	14,90€
46	Chashu Shoyu Gyoza [A,C,F,3,4] noodle soup with fried Gyoza dumplings and vegetables	12,90€
47	Chicken Teriyaki Ramen [A,C,F,3,4] noodle soup with grilled Chicken Teriyaki and vegetables	12,90€
48	Tokio Ramen - noodle soup [A,B,C,D,F,3,4] with stewed pork belly, lava egg, Narutomaki and vegetables	14,90€
49	BBQ Pork Ramen - noodle soup [A,C,F,2,3,4] with marinated pork and vegetables	12,90€
50	Yasai Miso - vegetarian noodle soup [A,C,F,K,4] with fried vegetables, Tofu and sesame	10,90€

What's inside?

Udon-noodles : thick, soft wheat noodles
Menma : bamboo sprouts, fried and seasoned
Miso : paste from soy beans, common in Japan
Chashu : finely chopped pork, cooked in broth
Ramen : fresh homemade daily - noodles made of egg and wheat
Lava egg : soft boiled, marinated egg
BBQ Pork : marinated, seasoned pork neck - slowly braised in the oven
broth : the base of our broth is built by cooking pork bones over hours (not for the vegetarian variation)
Narutomaki : fishcake from Japan

Udon

51	Chashu Shoyu Udon - noodle soup based on soy sauce - [A,F,3,4] with Udon noodles, Chashu and vegetables	10,90€
52	Chicken Teriyaki Udon - noodle soup [A,F,3,4] with Udon noodles, grilled Chicken Teriyaki and vegetables	12,90€
53	Tokio Udon -Udon noodle soup [A,B,C,D,F,3,4] with stewed pork belly, lava egg, Narutomaki and vegetables	14,90€
54	BBQ Pork Udon - noodle soup [A,F,3,4] with Udon noodles, marinated pork and vegetables	12,90€
55	Tempura Udon - vegetarian noodle soup [A,F,4] with Udon noodles and fried vegetable-Tempura	12,90€

noodle soup add ons

61	garlic	1,00€
62	corn	1,00€
63	seaweed	1,50€
64	rice	1,50€
65	baked Tofu [F]	1,50€
66	Narutomaki (fish cake) [A,B,C,D,F]	1,50€
67	lava-egg (soft boiled and marinated) [C]	1,50€
68	more vegetables	1,50€
69	more noodles	1,50€
70	more meat	3,00€

feel free to ask for our dessert and lunch menu-card

card payment from 25€

additives

1) antioxidants 2) colouring agents 3) flavour enhancers 4) preserving agents
5) caffeinated 6) blackened 7) taurin 8) acidifiers 9) sweeteners 10) phenylalanine
11) chinen A) cereals containing gluten B) crusteceans C) egg D) fish E) peanuts F) soy
G) dairy products H) nuts I) celery J) mustard K) sesame L) sulphur dioxide / sulphite
M) lupins N) molluscs

vegetarian spicy