

Soups

S1. Pho Bo - small portion (4,g) beef broth angusbeef ricenoodles herbs	7,90	S2. Pho Bo - Large portion (4,g) beef broth angusbeef ricenoodles herbs	12,50
S3. Miso Soup Dashibroth soybean paste silktofu seaweed onions	4,50	S4. Tom Kha Gai (e,g) coconut soup mushrooms peas coriander	6,50
S5. Tom Yam Gung (4,g) Lemongrass soup prawns mushrooms coriander	7,50	S6. Tempura Udon (a,g) udon Tempura Ebi seaweed onion	7,90
S7. Kitsune Udon (a,g) udon sweet tofu seaweed onion	7,50		

Appetizers

F1. Vegi Rolls (6.Stk) vegetarian spring rolls sweet chili sauce (4,1)	4,50	F5. Gyoza (4.Stk). mixed variety fried dumplings (a)	5,50
F2. Spring Roll (4.Stk) crispy Springrolls filled with shriels meat morels sweet chili sauce	5,90	F6. Sommer Rolls (2.Stk) vietnamese fresh rolls fresh herbs Salad rice crêpe optionally with: (shrimps natural tofu chicken) homemade creamy Peanut-Hoisin Sauce	7,90
F3. Pan Bao Buns steamed buns mango salad crispy duck homemade sauce thaibasil	8,50	F7. Yaki Tori (3.Stk) grilled chicken skewer with teriyaki sauce (a,d)	5,90
F4. Edamame Steamed soybeans seasalt (h)	5,50	F8. Tempura Ebi (4.Stk) Baked kingprawns in Tempura chili sweet sauce	5,50

F9. Starter platter (for 2 People)



22,90

Sommer rolls with shrimps | Springrolls | Tempura Ebi | Yakitoris skewers | Seaweed salad | Mango salad | Edamame

Salat

A1. Kim Chi spicy pickled cabbage chili garlic marinade (1)	5,50 	A4. Nôm Xoài fresh mango cucumber carrots red onions peanuts lime chili dressing (c,g)	6,80
A2. Wakame seaweedsalad sesam (1,f)	5,50	A5. Fresh Chicken fried chicken salad mix cucumber tomato peanuts homemade dressing (c,d)	9,50
A3. Gomaee spinach in creamy sesame sauce (f)	5,50	A6. Sakeabo fried salmon tomato avocado salad mix sesame homemade dressing	10,90

Vegetarian FROM WOK

W0. Tofu Chili Lemongras Naturetofu Lemongrass hot pepper fresh seasonal vegetables	14,90 	W3. Mien Xao fried glassnoodles Marinated Tofu fresh seasonal vegetables mushrooms coriander	15,90
W1. Tofu Thap Cam Naturetofu Tomato f resh seasonal vegetables coriander	14,90 	W4. Nam Xao Toi Shitake mushrooms morels selery onions garlic green pepper champions	16,90
W2. Pak-choi Xao Pak Choi soysprouts Oyster mushroom	14,90	W5. Tofu LaLot Tofu wrapped with betel leaves on the skewer rice noodles fresh salad herbs	16,90

BUN BOWLS

-Vietnamese rice noodle bowl with fresh salad, herbs, peanuts and Thai shallots, served with lime chili dressing	H1. Bun Nem - Crispy Fried Roll	14.90
	H2. Bun Bo Nam Bo - Selection fried in a wok : (natural tofu, beef strips, chicken breast fillet)	15.90
	* If selected with: <u>King prawns</u>	18,90
	H6. Bun Bo La Lot Beef wrapped with betel leaves on a spit	16.90

FROM THE WOK

H3. Pho Xao – fried vietnamese ricenoodles	• Optionally with: 15,90 tofu, chicken, beef, duck
H4. Golden Rice - fried rice eggs fresh seasonal vegetables homemade mango-curry sauce	• if selected with: 18,90 kingprawns
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H5. Udon Xào - fried Udon noodles carrots zucchini chicken and roasted onions	15,90

combination of coconut and peanut in a creamy sauce with fresh seasonal vegetables	E1. Natur tofu	14,90	ERDNUSS- SATAYSAUCE (c,e) * served with jasmine rice
	E2. Baked chicken breast	15,50	
	E3. Beef	16,50	
	E4. Duck	17,90	
	E5. Kingprawns	18,90	

KOKOS-CURRY

(e,g)

* served with jasmine rice

creamy, red Thai
coconut curry with
fresh seasonal
vegetables



C1. Natur tofu	14,90
C2. Baked chicken breast	15,50
C3. Beef	16,50
C4. Duck	17,90
C5. Kingprawns	18,90



Chicken FROM THE WOK

*serviert mit Jasmin Reis

G1. Ga Sa Ot chicken lemongrass chilli fresh seasonal vegetables	14,50 	G3. Ga Cashew chicken cashew fresh seasonal vegetables hoisin sauce	14,90
G2. Gai Pad Khing chicken fresh seasonal vegetables thai basil pepperoni	15,90 	G4. Ga Tamarin crispy chicken tamarin sauce fresh seasonal vegetables	15,90



Beef FROM THE WOK

* served with jasmine rice

B1. Bo Peperoni	16,90		B3. Mang Tay Beef	16,90
Black Angus hot peppers fresh seasonal vegetables basil garlic			Black Angus green asparagus ginger coriander sesame shitake	
B2. Bo Tieu	16,50		B4. Bo Nam	16,90
Black Angus fresh seasonal vegetables green pepper			Black Angus different mushrooms selery soysprouts	



Crispy duck FROM THE WOK

* served with jasmine rice

V1. Duck Ginger	17,90		V3. Vit Pakchoi	17,90
Duck breast fillet fresh ginger seasonal vegetables			Duck breast fillet Pak Choi seasonal vegetables soysprouts	
V2. Vit Thai-Basil	16,90		V4. Vit Tamarin	17,90
Duck breast fillet basil hot peppers seasonal vegetables			Duck breast fillet seasonal vegetables Tamarin sauce	

Seafood FROM THE WOK

* served with jasmine rice

M1. Sake Deluxe	19,90		M4. Tom Xao La Que	21,90
M1. Tuna Deluxe	22,90		kingprawns hot peppers seasonal vegetables basil garlic	
grilled salmon steak (medium) salad mix sushi rice pickled ginger flying fish caviar Unagi sauce.				
M2. Tom Xao Sa Ot	20,50		M5. Sake Choi	19,90
kingprawns season vegetables lemongrass chili			salmon steak Pak Choi soysprouts garlic oyster Sauce	

Sushi




Fresch TATAKI

Served with a salad mix and ponzu sauce, olives oil. garnished with bonito flakes, tobiko and sesame	SALMON TATAKI 9.Stk	20,00
	Slightly grilled salmon slices	
	TUNA TATAKI 9.Stk	22,00
	Slightly grilled tuna slices	

TATAR Love

Tartare on a bed of avocado with homemade sauce, lime	SALMON Love 1.Stk	8,90
	TUNA Love 1.Stk	8,90


Nigiri (2 Stk.)

1. Sake - Salmon 2. Tako - Octopus 3. Ika - Spuid 4. Tobiko – Flyfish caviar	5,90	5. Maguro - Tuna 6. Ebi - Schrimps 7. Unagi - Eel 8. Ikura – Salmon kaviar 9. Saba - Macrele 10. Hotate – Jakobs shell 11. Shiromi – Wheite fisch	5,90
12. Tamago - Omelett 13. Inari – Sweet Tofu  14. Surimi – Crabstick 15. Abo - Avocado 16. Asupara - Green asparagus	5,50	Zen Special Nigiri 17. Spicy Salmon- SalmonTatar  18. Tunaka- Flambeed Tuna on Avocado  19. Salmonsutra - Salmon flambéed on green asparagus 19.1 Scalob – Scallop, asparagus, nori leaves, tobiko	7,00







Sashimi

Salmon	13,00	Sashimi mix Small „Sake & Maguro“	20,40
Sake Small - 6.Stk		12.Stk	
Sake big - 12.Stk	16,50		
Tuna	17,00	Sashimi mix Big „Sake & Maguro“	26,40
Maguro Small - 6.Stk		20.Stk	
Maguro Big - 12.Stk	20,50		


Maki (6 Stk.)

20. Sake - Salmon			
21. Tekka - Tuna	5,90		
22. Ebi – Shrimps			
		30. Negi sake - Salmon, Chilli, Spring onions	
		31. Negi toro - Tuna, Chilli, Spring onions	6,00
		32. Alaska - Salmon, Avocado	
		33. Unagi - Eel, Cucumber, Unagi sauce	
23. Horenso - Spinat & Sesam			
24. Kappa - Cucumber			
25. Tamago - Omelett			
26. Abo - Avocado	5,50		
27. Kanpyo – pickled pumkin			
28. Oshinko - pickled Radisch			
29. Asupara – green asparagus			

Uramaki – Inside Out (8 Stk.)

<p>34. Alaska 8,90 Salmon, Avocado</p> <p>35. Rainbow 8,50 Avocado, cucumber, salmon & tuna on top</p> <p>36. Hawaii 8,00 Tuna , Avocado</p> <p>37. Salmonskin 7,50 Grilled salmon, cucumber, mayonnaise (e)</p> <p>38. Crispi Ebi 8,90 Fried shrimp, arugula, mayonnaise (e)</p> <p>39. Italia 7,90 Fresh tomatoes, salmon, arugula, cream cheese, avocado</p> <p>40. Tempura 9,00 Fried shrimp, mango, cream cheese (e)</p> <p>41. Salmonphiladel (e) 7,40 Salmon, cucumber, creamcheese</p>	<p>42. California 8,40 Surimi, Avocado</p> <p>43. Asupra 8,40 Green asparagus, avocado, cream cheese (e) </p> <p>44. Avophiladel 7,50 Avocado, cream cheese (e) </p> <p>45. Horenso 8,50 Spinach with sesame sauce (f) </p> <p>46. Kampyomi 7,50 Avocado, pumpkin </p> <p>47. Kappaphiladel 7,50 Cucumber, cream cheese (e) </p> <p>48. Inari 7,50 Sweet Tofu, Avocado </p> <p>48.1. Zen Love 8,90 Fried shrimp, green asparagus cream cheese (e)</p>
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Crunchy Rolls (8 Stk.)

<p>56. Salmon Chili - Salmon tartare, spring onions, chili sauce 11,50</p> <p>57.1 Kani Crunchy - Surimi, mayonnaise, cucumber, avocado 10,40</p> <p>57.3 Crunchy Tamago - Omelett, avocado, pumpkin, cream cheese (e) 11,40</p>	<p>57. Veggi Crunchy - Avocado, cucumber, bell pepper, cream cheese (e) 11,00 </p> <p>57.2 Hot Tuna - Tuna, chilli sauce, spring onion 13,50</p> <p>57.4 Salmon Creamchees - Salmon, cream cheese, mango, cucumber (e) 11,90</p>
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Special & Modern Sushi rolls

	4 Stk.	8 Stk.		4 Stk.	8 Stk.
49. Zen Style Fried shrimp, mango, cream cheese, salmon on top, mint, salmon caviar (g, e)	8,90	13,40	55. Black Tiger Fried shrimp, cream cheese, green asparagus, cucumber coated with flambéed salmon, tuna, fried onions and arugula (g, e)	8,90	13,50
50. White Dragon Arugula, green asparagus, cream cheese, avocado coated with flambéed tuna, fried onions, limes (g, e)	9,50	13,50	55.1 Green Duck Crispy chested breast, spicy majo, mango, cucumber, seaweed salad on top (e)	9,90	14,40
51. Tori Chicken, mango strips, cucumber, mayonnaise, peanuts (e)	8,50	11,40	55.2 Smoked Unagi Fried shrimp, avocado, cream cheese, coated with flambéed eel served with unagi sauce (e)	10,90	14,40
52. Salmon Queen Avocado, cream cheese coated with flambéed salmon and spring onion, tobiko, sesame (g, e)	8,90	12,40	55.3 Red Dragon Asparagus, fried shrimp, mayonnaise, rocket, mango, on top: tuna, salmon, ebi pepperoni spice mayo (e)	10,90	14,90
53. Salmon Style Grilled salmon skin, eel, cucumber, mayonnaise salmon on top refined with coriander and caviar (g, e)	7,90	13,00	55.4 Green Budha Avocado, mango, cucumber, on top: spinach and sesame sauce	9,90	12,90
54. Sweet Love Avocado, cucumber, pumpkin strips, cream cheese, coated in a tofu bag & mango strips (e)	8,90	12,00	55.5 Black Dragon Fried shrimp, cream cheese, avocado, chilli coated with tuna tartare	9,90	14,90

Sushi Mix Plate

<p>58. Platte 1 Alaska Maki 6 pcs. Sake Nigiri 6 pcs. (g)</p>	12,90	<p>64. Platte 7 Cali & Alaska Inside-Out 8 pcs., Sake & Tekka Maki 6 pcs., Kappa & Oshinko 6 pcs. (f, g, h)</p>	15,40
<p>59. Platte 2 Sake & Tekka Maki 6 pcs., Hawaii 4 pcs., Maguro Nigiri 4 pcs. (f, g)</p>	15,40	<p>65. Platte 8 Crispy Ebi Inside-Out 8 pcs., Italia Inside-Out 8 pcs., Sake & Tekka Maki 6 pcs. (e, f, g)</p>	17,40
<p>60. Platte 3 6 pcs. Maki from Sake, Tekka, Kappa, 2 pcs. Nigiri from Sake, Maguro, Ebi (g)</p>	17,90	<p>66. Platte 9 Sweet Love Inside-Out 8 pcs., Abo & Kappa Maki 6 pcs, Oshinko & Kampy (e)</p>	14,90
<p>61. Platte 4 Cali & Alaska Inside-Out 8 pcs., 2 pcs. Nigiri and Sake, Maguro, Ebi (f, g)</p>	15,90	<p>67. Platte 10 Horenso & Kampyomi Inside-Out 8 pcs., Avophiladel & Kappaphiladel Inside-Out 8 pcs., Abo & Kappa Maki 6 pcs. (e, f)</p>	15,50
<p>62. Platte 5 Rainbow Inside-Out 8 pcs., 2 pcs. Nigiri from Maguro, Sake, Ebi (f, g)</p>	16,90	<p>68. Platte 11 Zen Style 8 pcs., Abo & Kappa Maki 6 Stk 1 pcs. Nigiri from Sake, Maguro and Ebi (e)</p>	18,40
<p>63. Platte 6 Salmon Queen 8 pcs., Negi Sake Maki 6 pcs., Sake Nigiri 2 pcs. (e, f, g)</p>	17,90	<p>69. Platte 12 Black Tiger 8 pcs 3 pcs. Sashimi from Sake and Maguro, Asupra maki 6 pcs. (e)</p>	20,40
<p>Platte 13 2 pcs. from Nigiri from Ebi, Salmon, Tuna, Avocado, asparagus 8 pcs. Zen Style (e)</p>	22,90	<p>Platte 14 8 pcs. Red Dragon (e) 8 pcs. White Dragon (e) 8 pcs. Black Tiger (e)</p>	23,90

Plate for 2 People

70. The Classic - 36,00

Alaska & Cali Inside-Out 8 pcs., Sake Maki 6 pcs., Tekka Maki 6 pcs., Kappa Maki 6 pcs., Jewels 2 pcs. Nigiri von Sake, Maguro, Ebi und Sake & Maguro Sashimi.

71. The Modern - 41,90 -The chef puts together the ingredients with various sauces (c,e)

Dessert

Ice Mix – matcha-ice , sesame-ice and ginger-ice (e)	7,80
Bananogu – crispy bananas with honey and vanilla ice cream	7,50
Mochi – japanese rice cake with ice creams fillings (e)	7,80
Mango Love- coconut cream with sweet sticky rice and fresh mango (e)	8,90

Aperitiv

Bier

Campari Orange	6,50	Augustiner Hell (i)	
Sake ricewine	4,50	Radler (i)	3,50
Plumwine	4,50	Non-alcoholic Weißbier (i,j)	
Aperol Spritz / Hugo /		Leichtes Weißbier (i,j)	
Lillet Vive Blanc		Franziskaner Weißbier (i,j)	3,70
Rose Tonic		Kirin Bier (i)	
Lillet rouge, Tonic water , Orange		Singha Bier (i)	3,90
Berry breeze	6,90		
Wild Berry Tonic, Lillet Blanc, Beeren			
Wine Berry			
Weisswein, Limettensaft, Wild Berry Tonic			
Bloomy Cup			
Cherry Blossom Tonic, Lilet Blanc, Orange			

Homemade Specials

* On request, all Homemade Specials can also be served with alcohol: with vodka, gin or rum + 2,50 €

Calpico Zen (e)	6,90	Zen Island	6,90
Calpico, Raspberries, lime, ginger, soda, mint		Passion fruit, lychee, lime, mint, passion fruit syrup	
Ginger Cooler	6,90	Lemon Soda	6,40
Mint, ginger, cucumber, lime, ginger ale		Fresh lime, mint, brown sugar, soda	
Guava Passion	6,90	Limetten Calpico (e)	6,00
Guava, passion fruit, mint, lime, soda		Calpico, lime, soda	

Cocktails & Longdrink & Mule

Mojito Lemongrass	7,90	Black Pink	8,50
White rum, lime, mint, lemongrass, sugar		Gin, cherry blossom tonic, mint	
Strawberry Mojito	7,90	Basil Mule	8,50
White rum, lime, mint, sugar, strawberry		Vodka, Spicy Ginger, Lemon, Basil, Cucumber	
Hendricks	9,50	Moscow Mule	8,50
Gin ,Tonic Water, cucumber		Vodka, Spicy Ginger, Cucumber	
Coconut Mojito	8,90	Etsu Mule	8,90
White rum, lime, sugar, mint, coconut		Etsu gin, lime, sugar, mint, Spicy Ginger	
Akajdo	8,90	Berry	8,50
Vodka, lime, cranberries, ginger ale		Vodka, lime, wild berry tonic	
Monkey 47	9,90	Amiko	8,90
Basil, Lemon		Gin, lime, hibiscus, cherry blossom tonic	

Sodas, Water & Limonaden

Coca Cola (1/2), Cola Zero (2/4)	3,50	Thomas Henry 0,2l	3,50
Fanta (1), Sprite (4), Spezi (1/2)		Spice Ginger, Ginger Ale, Tonic Water, Wild Berry (1)	
Taunusquelle (sparkling)	3,50	Taunusquelle (sparkling)	6,90
Taunusquelle (still)	0,25 L	Taunusquelle (still)	0,75L

JUICES 0,2l - 3,50

JUICE SCHORLS 0,4l - 3,90

Apple juice naturally cloudy, passion fruit, mango, lychee, guava, currant, rhubarb, Calpico (Japanese drink)

Spirituosen 4cl.

Old Monkey 47	6,90	Hibiki Japanese Harmony Whisky	7,90
Hendricks Gin	5,90	Fujimi Japanese Whisky	7,90
Ramazotti	5,90	Tottori Japanese Whisky	7,90
Averna	5,90	Etsu japanese Gin	6,90
Kyomi Japanese Rum	6,90	Enso Japanese Whisky.	7,90

Tea Pot & Kaffee

Jasmin Tee / Grüne Tee / Ingwertee Frisch / Pfefferminztee Frisch / Lemongrass Tee /	3,80	Kaffee (7)	2,20
Royal Tee - Lime leaves, green tea, fresh ginger		Espresso (7)	2,00
		Espresso Doppio (7)	3,10
		Cappuccino (e,7)	2,60
		Latte Macchiato (e,7)	3,50
		Espresso Macchiato (e,7)	2,20

Food additives:

Dear guests, we have been labeling allergens for you since the beginning of 2015. Despite careful checking of all products used, allergenic reactions can occur. Our competent staff will be happy to answer your questions.

Additives:

Soy and teriyaki sauces contain gluten. All dishes can contain traces of sesame. 1 - with dye; 2 - with preservative; 3 - with antioxidant; 4 - with flavor enhancer; 5 - with a type of sugar and sweetener (s); 6 - containing quinine; 7 - contains caffeine

Allergens:

a - contains cereals containing gluten; b - contains eggs; c - contains peanuts d - contains soybeans; e - contains milk; f - contains sesame seeds; g - contains fish; h - crustaceans; i - contains barley; j - contains wheat

Payment options:

EC- Card payments 15,00 €