

# STARTERS

## Tori Gyoza <sup>A,F</sup>

5 Stk.

Jap. Teigtaschen mit Hühnerfleisch  
*Jap. dumplings with chicken*

5.5 €



## Veggie Gyoza <sup>A,F,N,T</sup>

5 Stk.

Jap. Teigtaschen mit Gemüse  
*Jap. dumplings with vegetables*

5.5 €



## Ginger Karaage <sup>A,F,U</sup>

Frittierte Hühnerkeule mit Spicy Mayo  
*Crispy Chicken with spicy mayo*

6.8 €

## Takoyaki <sup>A,F,R,T</sup>

4 Stk.

Jap. Teigkugel mit Oktopus  
*Jap. dough ball with octopus*

7.8 €



## Ebi Tempura <sup>A,B</sup>

3 Stk.

Frittierte Garnelen mit Spicy Mayo  
*Fried shrimp with spicy mayo*

6.5 €



## Agedashi Tofu <sup>A,F,U</sup>

Frittierte Tofu mit Dashi-Sojasauce  
*Fried tofu with dashi soy sauce*

5.5 €



## Ika-Pura <sup>A,F,N,R</sup>

6.9 €

Frittierte Calamari mit Gochujang Sauce  
*Fried calamari with gochujang sauce*



## Korokke <sup>A,F,U</sup>

5.5 €

2 Stk.

Kürbispuffer mit Okonomi Sauce  
*Pumpkin croquettes with okonomi sauce*

# SALATE



## Edamame <sup>F,U</sup>

4.8 €

Jap. Sojabohnen mit Meersalz  
*Jap. soybeans with Sea-salt*  
*\*optional scharf*



## Wakame <sup>N</sup>

4.8 €

Jap. Algensalat  
*Jap. seaweed salad*



## Kimchi <sup>D,F</sup>

4.8 €

Eingelegter Chinakohl  
*Pickled chinese cabbage*



## Tsukemono <sup>N,U</sup>

4.8 €

Jap. eingelegte Gurke  
*Jap. pickled cucumber*



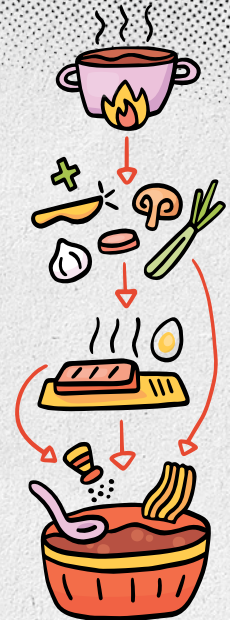


# RAMEN



**Unlimited  
Ramen recipes  
with the  
combination of  
five elements**

Broth  
Seasoning  
Noodles  
Toppings  
Oil



alle Ramen Variationen gibt es auch in HALAL bitte dem Service Mitarbeiter sagen  
All ramen variations are also available in halal. Please inform our staff.



## ALLERGENE

- (S)** Scharf / Hot 🌶️
- (V)** Vegetarisch / Vegetarian 🌱 Vegan 🌿
- A** Glutenhaltiges Getreide / Cereals containing gluten
- B** Krebstiere / Crustaceans
- C** Eier / Egg
- D** Fische / Fish
- E** Erdnüsse / Peanuts
- F** Soja / Soy

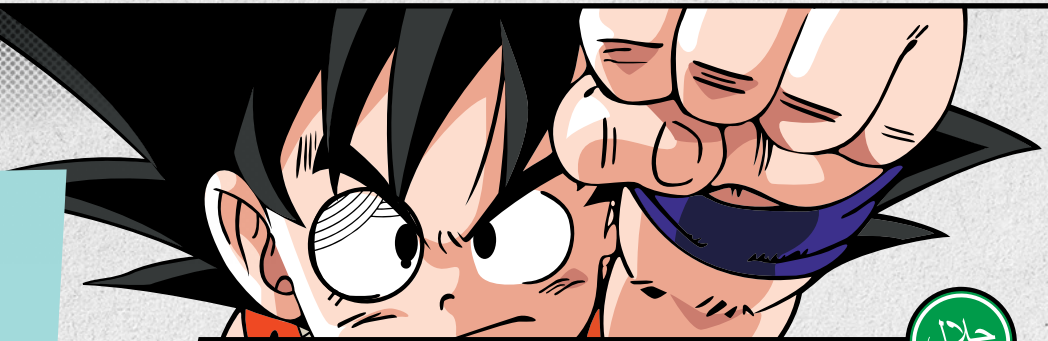
- G** Milch / Milk
- H** Schalenfrüchte / Nuts
- L** Sellerie / Celery
- M** Senf / Mustard
- N** Sesam / Sesame
- O** Schwefeldioxid und Sulfite / Sulfur dioxide and sulfites
- P** Lupinen / Lupins
- R** Weichtiere / Molluscs

Gerne erhalten Sie weitere Informationen über Allergene von unserem Servicepersonal.  
You can get further information about allergens from our staff.

alle Speisen inkl. mwst, kein alkohol an Jugendliche, Trinkgeld nicht inklusive  
All meals including VAT, no alcohol for young people, tips not included



# RAMEN



The Ramen and Donburi are available in halal.



## Shiro-Tori <sup>A,C,D,F,T</sup> Ramen

Hühnerbrust | Ei |  
Bambus | Nori |  
Jungzwiebel  
Chicken breast | Egg |  
Bamboo | Nori |  
Spring onion

13.8 €



## Spicy Miso <sup>A,C,F,G,N</sup> Karaage Ramen

Karaage | Ei | Bambus |  
Mais | Nori | Jungzwiebel  
Karaage | Egg | Bamboo |  
Corn | Nori | Spring onion

15.8 €



## Yasai <sup>A,C,F,L,N</sup> Ramen

Tofu | Ei | Bambus |  
Kräuterseitling |  
Morcheln | Mais |  
Nori | Jungzwiebel  
Tofu | Egg | Bamboo |  
King oyster mushrooms |  
Morels | Corn |  
Nori | Spring onion  
*\*Vegan auch möglich*

13.8 €



## Special <sup>A,C,D,F,N,T</sup> Gyuniku Ramen

Aburi Beef Cha-Shu | Ei |  
Bambus | Mais | Nori |  
Jungzwiebel  
Aburi beef Cha Shu | Egg  
| Bamboo | Corn | Nori |  
Spring onion

*\*oder nicht scharf*

15.8 €



## Mazemen <sup>A,C,F,M,N</sup>

(Dry Noodles)  
Tan Tan Beef | Ei |  
Sojasprossen | Knoblauch |  
Nori | Jungzwiebel  
Tan Tan beef | Egg |  
Bean sprouts | Garlic |  
Nori | Spring onion

12.8 €



## Spicy Miso <sup>A,C,F,G,L,N</sup> Yasai Ramen

Korokke | Ei | Bambus |  
Kräuterseitling | Mais |  
Sojasprossen | Nori |  
Jungzwiebel | Morcheln  
Korokke | Egg | Bamboo |  
King oyster mushrooms |  
Corn | Bean sprouts |  
Nori | Spring onion | Morels

14.8 €

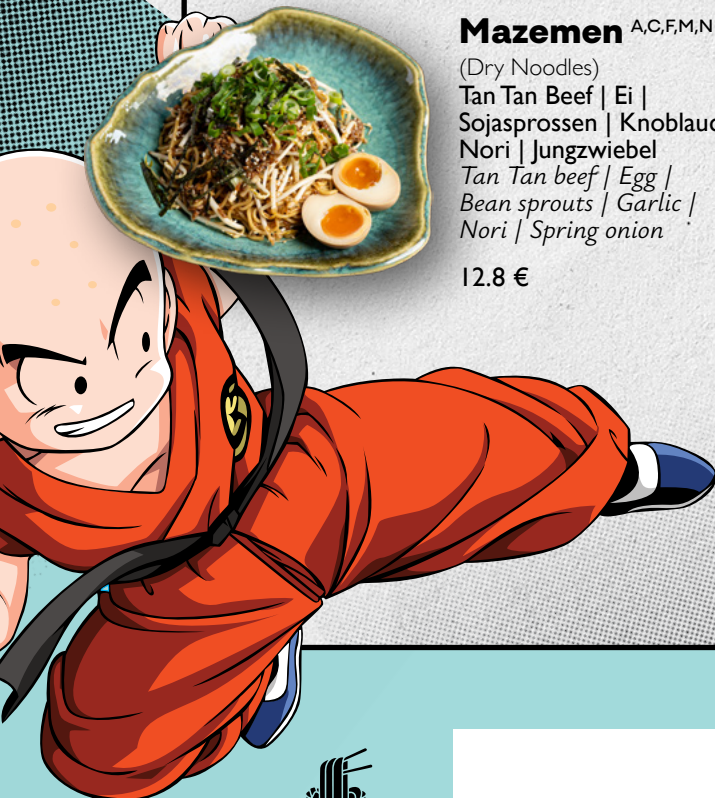


## TanTan <sup>A,C,F,G,L,N</sup> Ramen

Tan Tan Beef | Morcheln |  
Sojasprossen | Ei | Bambus |  
Nori | Jungzwiebel  
Tan Tan beef | Morels |  
Bean sprouts | Egg | Bamboo |  
Nori | Spring onion

*\*oder scharf*

15.8 €





# DONBURI

\*mit Reis  
with rice

**Gyudon** A,F,N,  
Mariniertes Rind  
mit Zwiebel | Jungzwiebel  
Marinated beef with onion |  
Spring onion  
14.8 €

 **Sakana Don** A,C,D,F,N,  
Gebackenes Pangasiusfilet |  
Edamame | Cherry Tomato |  
Jungzwiebel | würzige Mayo  
Baked pangasius fillet |  
Edamame | Cherry tomato |  
Spring onion | Spicy mayo  
13.8 €

 **Inari Don** A,C,N,  
Tofu | Kräuterseitling |  
Sojasprossen | Ei |  
Sesamsauce | Edamame |  
Spinat | Morcheln | veg. Gyoza  
Tofu | King oyster mushrooms |  
Bean sprouts | Cherry tomato |  
Egg | Sesame sauce | Edamame |  
Spinach | Morels | Veggie Gyoza  
13.8 €



**Niawatori Don** A,F,N,  
Gebratene Hühnerkeule |  
Edamame | Cherry Tomato |  
Jungzwiebel | Teriyaki  
Chicken | Edamame |  
Cherry tomato | Spring onion |  
Teriyaki  
13.8 €

 **Yasai Veggie Don** A,F,N,T  
Korokke | Edamame |  
Cherry Tomato | Morcheln |  
Spinat | Sojasprossen |  
Ei | Okonomi Sauce  
Korokke | Spinach | Edamame |  
Cherry tomato | Egg | Morels |  
Okonomi sauce | Bean sprouts  
13.8 €



**Karaage Don** A,F,N,  
Gebackene Hühnerkeule |  
Jungzwiebel | Okonomi-Sauce |  
Mayo | Edamame | Cherry Tomato  
Crispy chicken | Spring onion |  
Okonomi sauce | Mayo |  
Edamame | Cherry tomato  
14.8 €

## TOPPINGS

|                                                         |       |
|---------------------------------------------------------|-------|
| <b>Beef Cha-Shu</b>                                     | 3.5 € |
| <b>Aburi Beef Cha-Shu</b>                               | 4.0 € |
| <b>Tori</b><br>Hühnerbrust (Chicken breast)             | 3.0 € |
| <b>Karaage</b><br>Gebackene Hühnerkeule (Baked chicken) | 4.0 € |
| <b>Tan Tan Beef</b><br>Faschiertes Rind (Minced beef)   | 3.5 € |
| <b>Kon</b><br>Zuckermais (Sweetcorn)                    | 1.0 € |
| <b>Tofu</b>                                             | 1.5 € |



|                                                                    |       |
|--------------------------------------------------------------------|-------|
| <b>Eringi</b><br>Kräuterseitlinge (King oyster mushrooms)          | 2.0 € |
| <b>Menma</b><br>Fermentierter Bambus (Fermented bamboo)            | 1.5 € |
| <b>Nori</b><br>Getrockneter Seetang (Dried seaweed)                | 1.0 € |
| <b>Ni-Tamago</b><br>Mariniertes Ei (Marinated egg)                 | 2.0 € |
| <b>Gohan</b><br>Reis (rice)                                        | 2.0 € |
| <b>Kae-Dama</b><br>Extra Portion Nudeln (Extra portion of noodles) | 2.0 € |
| <b>Ninniku</b><br>Knoblauch (Garlic)                               | 1.0 € |







# HOMEMADE DRINKS



## Homemade Icedtea

Schwarztee | Zitrone | Honig  
Black tea | Lemon | Honey

0,5l 6.0 €

## Homemade Strawberry Soda

Erdbeer Sirup | Soda  
Strawberry syrup | Soda

0,5l 6.0 €

## Homemade Passion Fruit

Maracujasaft | Soda  
Passion fruit juice | Soda

0,5l 6.0 €

## Homemade Lychee Dream

Lychee- & Cranberrysaft | Soda  
Lychee & cranberry juice | Soda

0,5l 6.0 €

## Homemade Ginger Soda

Ingwer Sirup | Zitrusfrüchte | Honig  
Ginger syrup | Citrus fruits | Honey

0,5l 6.0 €

## Homemade Yuzu Lemonade

Yuzu Sirup | Soda  
Yuzu syrup | soda

0,5l 6.0 €

# SOFTDRINKS

**Fritzkola** Original | Zero

0,33l 3.9 €

**Römerquelle** Prickelnd | Still-  
Sparkling | Quiet

0,33l 3.2 €

**Apfelsaft** Naturtrüb Pur gespritzt  
Naturally cloudy pure sprayed

0,25l 2.9 0,50l 4.6 €  
0,25l 2.6 0,50l 4.3 €

**Lycheesaft** gespritzt  
Sprayed

0,25l 2.9 0,50l 4.6 €

**Soda**

0,25l 2.1 0,50l 3.5 €

**Soda** mit Zitrone | Himbeer | Holunder  
With lemon | Raspberry | Elder

0,25l 2.6 0,50l 4.3 €

**Leitungswasser**

0,50l 0.7 €







# TEA

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| <b>Jasmin Tee</b>                                                         | 4.6 € |
| <b>Green Tee</b>                                                          | 4.6 € |
| <b>Genmai Cha</b>                                                         | 4.6 € |
| <b>Ingwer Lemon</b>                                                       | 4.6 € |
| <b>Tomochan Tea</b>                                                       | 4.6 € |
| Kandiszucker, Goji, Jujube, Chrysantheme, Rosinen, Malva Nuss, Bocks Dorn |       |
| Rock sugar, Goji, Jujube, Chrysanthemum, Raisins, Malva nut, Wolfberry    |       |

# COFFEE

|                     |       |
|---------------------|-------|
| <b>Espresso</b>     | 2.5 € |
| <b>Doppelt</b>      | 3.6 € |
| <b>Verlängerter</b> | 3.6 € |
| <b>Cappuccino</b>   | 3.6 € |
| <b>Cafe Latte</b>   | 4.0 € |

# SWEETS



**\* Matcha** <sup>C,G,U</sup> 5.9 €  
**Tiramisu**  
 Hausgemachte Tiramisu mit Matcha  
*Homemade tiramisu with matcha*



**\* Matcha** <sup>G,U</sup> 5.2 €  
**Milchreis**  
 Milchreis mit Matcha und einer Karamellkruste  
*Rice pudding with matcha and a caramel crust*



**\* Mochi** <sup>F</sup> 4.5 €  
 1 Stk.  
 Klebreiskuchen mit Azuki Bohnenpaste  
*Sticky rice cake with azuki bean paste*



**\* Dorayaki** <sup>A,F</sup> 4.5 €  
 2 Stk.  
 Jap. Pfannkuchen mit Matcha  
*Jap. pancake with matcha flavor*

**\* Eis Mochi** <sup>F</sup> 4.5 €

**\* Mit saisonalem Obst**  
*With seasonal fruits*





# SPRITZER



## HOMEMADE

### Yuzu Spritz 6.8 €

Yuzu Sake | Prosecco | Limette | Soda  
Yuzu Sake | Prosecco | Lime | soda

### Ginger Spritz 6.8 €

Ingwer | Prosecco | Minze | Limette | Soda  
Ginger | Prosecco | Mint | Lime | Soda

### Rose Berry Spritz 6.8 €

Erdbeer | Prosecco | Rose | Soda  
Strawberry | Prosecco | Rose | Soda

### Aperol 5.8 €

Aperol | Prosecco | Orange | Soda  
Aperol | Prosecco | Orange | Soda

### Hugo 5.8 €

Holunder | Prosecco | Minze | Limette | Soda  
Elderberry | Prosecco | Mint | Lime | Soda

### Weiß Spritz 4.2 €

### Roku Gin Tonic 9.5 €

### Haku Vodka Wellness 9.5 €

Vodka | Soda | Limette  
Vodka | Soda | Lime

### Lychee Fizz 9.5 €

Lychee | Gin | Soda  
Lychee | Gin | Soda

### Whiskey

**Toki** 43 % 4cl. 6.8 €

**The Chita** 43 % 4cl. 7.5 €

**Roku Gin.** 4cl. 5.8 €

**Haku Vodka** 4cl. 6.0 €

# CRAFT BIER



## VOM FASS

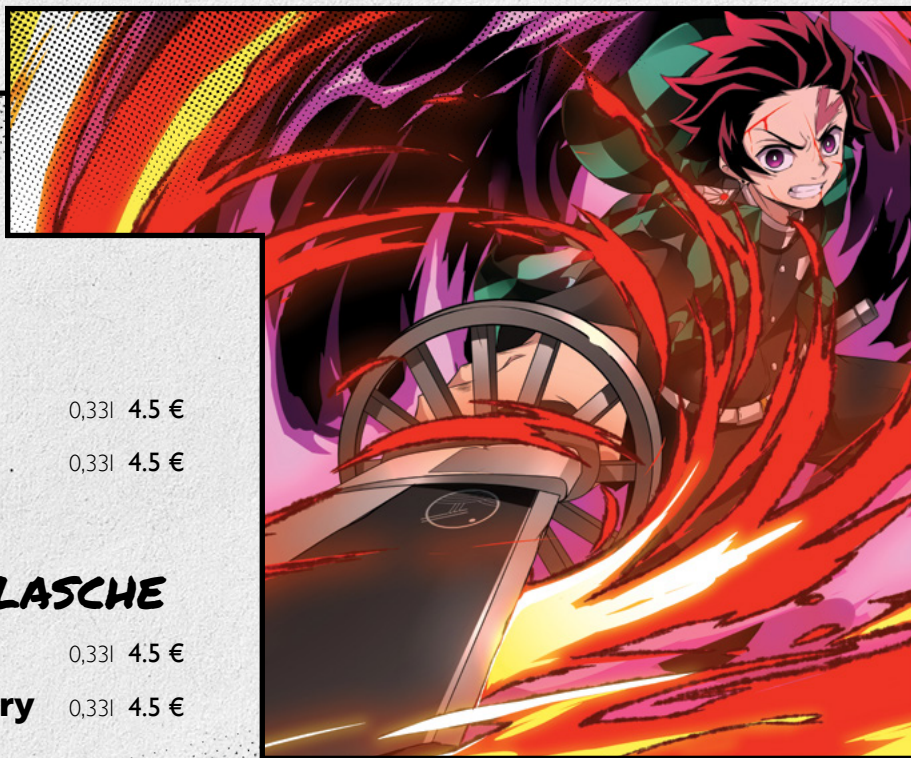
**Stiegl** 0,33l 4.5 €

**Kirin Ichiban** 0,33l 4.5 €

## AUS DER FLASCHE

**Sapporo** 0,33l 4.5 €

**Asahi Super Dry** 0,33l 4.5 €







### Ozeki Sake

Junmai sake | 375ml | Alk. 14,5%  
leicht, ausgewogen, trocken  
*light, balanced, dry*

0,15l 9.8 € 20€ Fl.

### Karatamba

Honjozo Sake | 300ml | Alk. 15,4%  
trocken, klar, ausgewogen  
*dry, clear, balanced*

20€ Fl.

### Rai

Junmai Sake | 720ml | Alk. 15,8%  
fruchtig, mild  
*fruity, mild*

35€ Fl.

### Namachozo

Honjozo Sake | 720ml | Alk. 15,5%  
trocken, leicht, vollmundig  
*dry, light, full-bodied*

30€ Fl.

## PREMIUM SAKE



### Yuki

Junmai Ginjo Sake | 720ml | Alk. 16%  
klar und seidig  
*clear and silky*

0,15l 13.8 € 45€ Fl.

### Kubota

Honjozo Sake | 720ml | 15,5%  
leicht, ausgewogen, aromatisch  
*light, balanced, aromatic*

40€ Fl.

### Sayuri

Junmai Sake | 300ml | Alk. 12,5%  
erfrischend, süß, sanft  
*refreshing, sweet, gentle*

22€ Fl.

### Yamato

Junmai Ginjo Sake | 720ml | Alk. 14,5%  
trocken, mild, weich  
*dry, mild, soft*

50€ Fl.

### Dassai 45

Junmai Daiginjo | 300ml | Alk. 16%  
Fruchtig-mild mit feinen Aromen von Muskattraube und Mandarinen  
*Fruity and mild with fine aromas of muscat grapes and mandarins*

32€ Fl.

### Dassai 39

Junmai Daiginjo | 720ml | Alk. 16%  
Reis-Umami-Geschmack, Feiner, trockener Abgang  
*Rice-umami taste, fine, dry finish*

65€ Fl.

## SAKE

