

Dear guests,

we prepare our dishes with great care and always fresh.  
To guarantee the freshness it may happen that some dishes are  
not always available.  
We ask for your understanding.

## soups

<b>Miso Shiru</b> <sup>DF</sup>	<b>3,8</b>
tofu   seaweed   spring onions   mushroom	
<b>Tom Yam Gung Soup</b> <sup>BDR</sup>	<b>6,9</b>
fresh mussel   prawns   lemongrass   basil	
<i>east</i> <b>Soup</b>	<b>4,5</b>
homecooked meat broth   seasonal vegetables	
<b>Tom Kha Gai</b> <sup>BD</sup>	<b>5,9</b>
coconut milk   chicken   lemongrass   basil	

All prices in EURO incl. VAT  
The 14 main allergens are labeled in accordance with the statutory provisions (EU Food Information Regulation 1169/2011)

A cereals containing gluten / B crustaceans / C egg / D fish / E peanut / F soy / G milk or lactose / H nuts / L celery / M mustard / N sesame / O sulfites / P lupins / R molluscs / V vegan

Despite the careful production of our dishes, in addition to the labeled ingredients, they may also contain traces of other substances that are used in the production process in the kitchen.

\* spicy

\*\* medium hot

\*\*\* very hot

 meat-free / vegetarian

## katte tapas

<b>Lu-Niu-Rou</b> <sup>AFN</sup> braised beef slices	6,5
<b>Wakame</b> <sup>NR</sup>  japanese seaweed salad	4,5
<b>Baby Spinach</b> <sup>AFN</sup>  with sesame dressing	5,5
<b>Fitness-Salad</b> <sup>AFN</sup>  mixed salad   homemade dressing	6,5
<b>Kimchi</b> * <sup>DR</sup>  pickled cabbage   korean style	5,5
<b>Shrimps Cocktail</b> <sup>ABC</sup> truffle oil   egg sauce	8,9
<b>Pickle Salad</b> * <sup>AFHNE</sup>  	5,5
<b>Yuba Salad</b> ** <sup>AEFN</sup>  tofu skin   chili oil   homemade vinegar	5,5
<b>Crunchy Ebi</b> <sup>BCG</sup> prawns   japanese mayo   crispy dough	8,9
<b>Tuna Tataki</b> <sup>ADFN</sup> tuna   salad    balsamico	12,9

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# warm tapas

<b>Edamame</b> <sup>AF</sup> 		4,5
salted japanese soybeans		
<b>Takoyaki</b> <sup>ACGRE</sup>		6,5
octopus balls   bonito flakes   okonomi sauce		
<b>Karaage</b> <sup>ACG</sup>		5,9
chicken tenders   japanese mayo		
<b>Hot Chili Wings</b> <sup>** ACG</sup>		5,9
chicken wings   crispy chili coating		
<b>Ebi Tempura</b> <sup>AB</sup>		7,9
prawns   crispy tempura coating		
<b>Satey</b> <sup>* DEGR</sup>		5,9
chicken skewer   meat from chicken leg   peanut sauce		
<b>Toriyaki</b> <sup>ANO</sup>		5,5
chicken skewer   meat from chicken leg   teriyaki sauce		
<b>Gyoza 5 pieces</b>		
japanese dumplings		
	<b>vegetables</b> <sup>A</sup> 	4,8
	<b>chicken</b> <sup>A</sup>	5,5
	<b>pork</b> <sup>A</sup>	5,5
<b>Kung Fu DouFu</b> <sup>* AFN</sup> 		5,5
grilled tofu   <i>east</i> chili powder		

# side dish

<b>Portion rice</b>		2,0
<b>Mandarin pancakes</b>	<b>6 pieces</b>	2,5
wafer-thin pancakes		
<b>Bao buns</b>		3,9

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# main course

east

<b>east Duck</b> <sup>AFN</sup> grilled duck breast   mandarin pancakes   homemade sauce		<b>16,9</b>
<b>Gaeng Phed</b> * <sup>DR</sup> red thaicurry coconut milk   lemongrass	<b>chicken</b> <b>grilled duck breast</b> <b>seasonal vegetables</b>  <b>sea bass</b>	<b>12,9</b> <b>14,9</b> <b>11,9</b> <b>18,9</b>
<b>Gaeng Khiao Wan</b> * <sup>DR</sup> green thaicurry Pandan   coconut milk   lemongrass	<b>chicken</b> <b>grilled duck breast</b> <b>seasonal vegetables</b> 	<b>12,9</b> <b>14,9</b> <b>11,9</b>
<b>Nyonya Curry</b> ** <sup>DR</sup> malaysian curry curcuma   coconut milk   lemongrass	<b>beef tenderloin</b> <b>chicken</b>	<b>17,9</b> <b>12,9</b>
<b>Black Pepper Beef</b> * <sup>AFN</sup> beef tenderloin   black pepper sauce   seasonal vegetables		<b>17,9</b>
<b>Chili Beef</b> *** <sup>AFN</sup> beef tenderloin   szechuan chili & pepper		<b>17,9</b>
<b>Bulgogi</b> <sup>AFN</sup> marinated beef   korean style   crisp salat   bao buns		<b>15,9</b>
<b>Grilled salmon</b> <sup>D</sup> with seasonal vegetables		<b>18,9</b>
<b>King Prawns</b> <sup>ACFB</sup> giant prawns   homemade egg sauce   truffle oil		<b>18,9</b>
<b>Jue-Gen-Fen</b> ** <sup>AEFHN</sup>  cold fern root noodles   chili oil   peanuts   homemade vinegar		<b>11,9</b>
<b>Basil Chicken</b> <sup>AFN</sup> chicken   basil   seasonal vegetables		<b>11,9</b>
<b>Dou Fu Mix</b> <sup>AFN</sup>  tofu variations with wok stir fry vegetables		<b>11,9</b>
<b>Wok stir fry seasonal vegetables</b> <sup>AFN</sup> 		<b>10,9</b>
<b>Kimchi Jjigae</b> * <sup>B</sup>  tofu   pickled cabbage   korean style		<b>11,9</b>
<b>Tom Yam Mussel</b> * <sup>BDR</sup> fresh mussel   lemongrass   basil		<b>17,9</b>

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# east bowl

east

<b>Bulgogi Bowl</b> <sup>AFN</sup>		<b>12,9</b>
marinated beef   vegetable rice		
<b>Duck Bowl</b> <sup>AFN</sup>		<b>12,9</b>
grilled duck breast   homemade sauce   rice		
<b>Char Siu Fan</b> <sup>NF</sup>		<b>12,9</b>
grilled pork meat   kantonese style   rice		
<b>Poke Bowl</b> <sup>ADFN</sup>	<b>salmon</b>	<b>12,9</b>
sushi rice   avocado   edamame   served cold	<b>tuna</b>	<b>13,9</b>
	<b>vegetables</b> 	<b>10,9</b>

# udon

japanese wheat noodles

<b>Tom Yam Gung</b> * <sup>ABD</sup>		<b>17,9</b>
noodle soup   fresh mussel   prawns   lemongrass   basil		
<b>Char Siu Mien</b> <sup>NF</sup>		<b>13,9</b>
noodle soup   grilled pork meat   kantonese style		
<b>Beef UDON</b> * <sup>AFN</sup>		<b>17,9</b>
beef tenderloin   black pepper sauce   seasonal vegetables		
<b>Yaki UDON</b> <sup>AFN</sup> 		<b>11,9</b>
seasonal vegetables		

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# premium rolls

east

8 Stück

<b>Sake – avocado Roll</b> <sup>ADFCN</sup>	<b>9,9</b>
<b>Maguro – avocado Roll</b> <sup>ADFCN</sup>	<b>10,9</b>
<b>Veggie Roll</b> <sup>CN</sup>  cucumber   avocado   oshinko	<b>8,9</b>
<b>California Roll</b> <sup>ABFCN</sup> cucumber   avocado   japanese mayo   ebi   caviar	<b>13,9</b>
<b>Crunchy Ebi Roll</b> <sup>BCGN</sup> ebi tempura   cucumber   oshinko   cream cheese	<b>15,9</b>
<b>Dragon Roll</b> <sup>DN</sup> cucumber   avocado   salmon   japanese mayo	<b>15,9</b>
<b>Rainbow Roll</b> <sup>BCDN</sup> ebi   salmon   tuna   hamachi   avocado   cucumber   oshinko	<b>16,9</b>
<b>Crazy Salmon Roll</b> <sup>DHN</sup> flamed salmon   salmon tartar   avocado   caviar	<b>16,9</b>
<b>Volcano Spice Roll</b> <sup>** CDN</sup> tuna mayo   avocado   tuna tartar   caviar	<b>16,9</b>
<b>Toriyaki Roll</b> <sup>AFNO</sup> meat from chicken leg   cucumber   avocado   teriyaki sauce	<b>11,9</b>
<b>Smoke Salmon</b> <sup>DN</sup> smoked salmon   rucola   parmesan	<b>16,9</b>
<b>Carpaccio Roll</b> <sup>HN</sup> raw air-dried beef   rucola   parmesan	<b>15,9</b>

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Unsere Dekorationen der Speisen können folgende Allergene enthalten: ACEFHNP

# nigiri

2 Stück

east

<b>Sake</b> <sup>D</sup> salmon	4,2
<b>Maguro</b> <sup>D</sup> tuna	4,6
<b>Ebi</b> <sup>B</sup> prawn	4,6
<b>Hamachi</b> <sup>D</sup> kingfish	6,9
<b>Avocado</b> 	3,9
<b>Hokkigai</b> <sup>B</sup> arctic red clam	6,9

# sashimi

4 slices

<b>Sake</b> <sup>D</sup>	8,9
<b>Maguro</b> <sup>D</sup>	9,9
<b>Hamachi</b> <sup>D</sup>	12,9
<b>Hokkigai</b> <sup>B</sup>	10,9

# sushi set

<b>Sake small</b> <sup>D</sup>	4 Nigiri + 4 Veggie Rolls	9,9
<b>Maguro small</b> <sup>D</sup>	4 Nigiri + 4 Veggie Rolls	10,9
<b>avocado small</b> 	4 Nigiri + 4 Veggie Rolls	7,9
<b>Ebi small</b> <sup>B</sup>	4 Nigiri + 4 Veggie Rolls	10,9
<b>Sake large</b> <sup>D</sup>	8 Nigiri + 4 Veggie Rolls	15,9
<b>Maguro large</b> <sup>D</sup>	8 Nigiri + 4 Veggie Rolls	17,9
<b>Avocado large</b> 	8 Nigiri + 4 Veggie Rolls	13,9
<b>Ebi large</b> <sup>B</sup>	8 Nigiri + 4 Veggie Rolls	17,9

<b>east Set</b> <sup>BDR</sup>		28,9
12 Nigiri + 8 Veggie Rolls		
sake   maguro   hamachi   ebi   avocado   hokkigai		

## lunch

Monday-Friday 11:30am - 2:30pm  
with rice + Misoshiru

<b>Basil Chicken</b> <sup>AFN</sup>	<b>9,9</b>
chicken   basil   seasonal vegetables	
<b>Gaeng Khiao Wan</b> <sup>DR</sup>	<b>9,9</b>
green thaicurry   chicken   coconut milk   lemongrass	
<b>Black Pepper Beef</b> * <sup>AFN</sup>	<b>12,9</b>
beef tenderloin   black pepper sauce   seasonal vegetables	
<b>Bulgogi</b> <sup>AFN</sup>	<b>9,9</b>
marinated beef   korean style	
<b>Gaeng Phed</b> <sup>AFN</sup>	<b>11,9</b>
red thaicurry   grilled duck breast	
<b>Char Siu Fan</b> <sup>NF</sup>	<b>9,9</b>
grilled pork meat   kantonese style	
<b>Yaki Udon</b> <sup>AFN</sup> 	<b>9,9</b>
Wok udon noodles   seasonal vegetables	
<b>Wok stir fry seasonal vegetables</b> <sup>AFN</sup> 	<b>9,2</b>

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# desserts

**Matcha Creme Brulee** <sup>CG</sup> 6,9  
green tea creme custard | caramelized sugar

**Mochi** <sup>FNH</sup> 6,5  
japanese sticky rice cake

**Mochi ice cream** <sup>FGN</sup> 6,9  
sticky rice cake | ice cream filling

**Cocos Panna Cotta** 5,9

**Evergreen** <sup>G</sup> 6,5  
coconut milk | exotic fruits | sago pearls | pandan

# beer

east

<b>Zipfer Urtyp</b> draft	<b>0,2/0,3 L</b>	<b>3,2/3,8</b>
<b>Zipfer lemonade shady</b> draft	<b>0,3 L</b>	<b>3,8</b>
<b>Wheatbeer Weihenstephaner</b>	<b>0,5 L</b>	<b>4,8</b>
<b>Asahi</b> (japanese beer)	<b>0,3 L</b>	<b>4,2</b>
<b>Singha</b> (thai beer)	<b>0,3 L</b>	<b>4,2</b>
<b>Tiger</b> draft (singapurian beer)	<b>0,3 L</b>	<b>4,2</b>
<b>Tsing Tao</b> (chinese beer)	<b>0,3 L</b>	<b>4,2</b>
<b>Alcohol-free beer</b>	<b>0,5 L</b>	<b>4,2</b>
<b>Alcohol-free wheatbeer</b>	<b>0,5 L</b>	<b>4,2</b>

# aperitiv / bitters

<b>Weißer Spritzer</b> (white wine with sparkling water)	<b>3,9</b>
<i>east</i> <b>Spritzer</b> (with Mei vermouth and rose lemonade)	<b>5,9</b>
<b>Hugo</b> (prosecco, elderflower syrup, sparkling water, mint leaves)	<b>5,6</b>
<b>Aperol Spritzer</b>	<b>5,6</b>
<b>Aperol Prosecco</b>	<b>5,9</b>
<b>Gin Tonic</b>	<b>10,9</b>
japanese roku gin   tonic water   ginger	
<b>Gin Gin Lime</b>	<b>10,9</b>
japanese roku gin   ginger ale   limes	

# digestiv / spirits

<b>Apricot</b> Distillery Donabaum	<b>2 cl</b>	<b>4,8</b>
<b>Williams pear</b> Distillery Reisetbauer	<b>2 cl</b>	<b>5,2</b>
<b>Averna</b>	<b>2 cl</b>	<b>4,2</b>
<b>Sake Kikushi Junmai Ginjo</b>	<b>0,3 L</b>	<b>23,9</b>
japanese rice wine   served cold   15,5% alc.		
<b>Sake Asahi Shuzo Dassai</b>	<b>0,125 L</b>	<b>5,8</b>
japanese rice wine   served hot   16% alc.		
<b>Whisky Hibiki</b>	<b>2 cl</b>	<b>7,8</b>
japanese Whisky   43% alc. fruity, soft, smoky   aromas of orange & sandal wood		
<b>Whisky Nikka</b>	<b>2 cl</b>	<b>6,8</b>
japanese Whisky   51,4% alc. savory, smoky   aromas of cloves & apricot		
<b>Whisky Chita</b>	<b>2 cl</b>	<b>6,8</b>
japanese Whisky   43% alc. sweet, soft   aromas of honey, rose petals & oak wood		

## alcohol free

<b>Rose Lemonade</b>	bottle	<b>0,25 L</b>	<b>4,1</b>
<b>Coca Cola, Fanta, Spezi</b>		<b>0,50 L</b>	<b>4,9</b>
<b>Cola Zero</b>	bottle	<b>0,33 L</b>	<b>3,8</b>
<b>Apple juice, currant, Mango, lychee juice</b>		<b>0,30 L</b>	<b>3,8</b>
<b>Juice</b> still		<b>0,50 L</b>	<b>4,2</b>
<b>Juice</b> sparkling		<b>0,50 L</b>	<b>4,8</b>
<b>Raspberry</b> still		<b>0,50 L</b>	<b>3,5</b>
<b>Raspberry</b> sparkling		<b>0,50 L</b>	<b>3,8</b>
<b>Elder</b> still		<b>0,50 L</b>	<b>3,5</b>
<b>Elder</b> sparkling		<b>0,50 L</b>	<b>3,8</b>
<b>Calpis</b> still		<b>0,50 L</b>	<b>4,5</b>
<b>Calpis</b> sparkling		<b>0,50 L</b>	<b>5,3</b>
<b>Aloe Vera Juice</b> pure		<b>0,33 L</b>	<b>3,9</b>
<b>Aloe Vera Juice</b> still		<b>0,50 L</b>	<b>4,5</b>
<b>Aloe Vera Juice</b> sparkling		<b>0,50 L</b>	<b>5,3</b>
<b>Ginger Ale</b>		<b>0,25 L</b>	<b>3,9</b>
<b>Tonic Water</b>		<b>0,25 L</b>	<b>3,9</b>
<b>Sodawater</b>		<b>0,50 L</b>	<b>3,2</b>
<b>Sodawater with lemon</b>		<b>0,50 L</b>	<b>3,9</b>
<b>Water</b>		<b>0,50 L</b>	<b>1,5</b>
<b>Mineral water</b> still		<b>0,33 L</b>	<b>3,5</b>
<b>Mineral water</b> still		<b>0,75 L</b>	<b>6,9</b>
<b>Mineral water</b> sparkling		<b>0,33 L</b>	<b>3,5</b>
<b>Mineral water</b> sparkling		<b>0,75 L</b>	<b>6,9</b>

## homemade

<b>Tropicana</b> passion fruit-honey-lime-lemonade	0,5 L	5,9
<b>Fresh</b> mango-raspberry iced tea	0,5 L	5,9
<b>Exotic</b> lemongrass lemonade	0,5 L	5,9
<b>Intense</b> ginger lemonade	0,5 L	5,9
<b>Frosty</b> lychee-mint lemonade	0,5 L	5,9
<b>Sweet Mentha</b> elderflower-mint lemonade	0,5 L	5,9
<b>Creamy Mangolassi</b> indian yoghurt drink	0,3/0,5 L	4,3/5,9

## coffee / tea

<b>Espresso Macchiato</b>	3,5
<b>Espresso</b>	3,2
<b>Espresso</b> double	4,5
<b>Verlängerter</b> (Americano)	3,9
<b>Cappuccino</b>	4,3
<b>Cafe Latte</b>	4,9
<b>Jasmine tea</b>	4,3
<b>Ba Bao Cha</b> 8 treasures tea	4,3
<b>Jü Hua Cha</b> chrysanthemum tea	4,3
<b>Genmaicha Tee</b> japanese rice tea	4,3
<b>Ginger Tee</b> homemade ginger tea	4,3