



SUSHI . MAKI . ROLLS



Peanut-avocado-mango uramaki (8 pcs, vegan)	12,40
Sweet potato-pumpkin seed uramaki (8 pcs, vegan)	12,50
Tofu-basil uramaki (8 pcs, vegan)	12,40
Seaweed-avocado uramaki (8 pcs, vegan)	12,20
Hot tuna roll tuna arugula hot tuna sauce (8 pcs, spicy)	15,80
Unagi Roll eel cream cheese avocado (8 Stk)	15,20
Rainbow roll sea bass fjord trout tuna avocado (8 pcs)	17,50
Spicy beef-tartare Uramaki (8 pcs, spicy)	15,10
Marinated fjord trout-avocado uramaki with dill (8 pcs)	14,40
Sea bass on prawn-cucumber maki (8 pcs)	14,80
Truffle Sake Roll salmon tempura truffle mayo arugula grana (8 pcs)	15,60
Dragon roll king prawn tempura avocado fjord trout cream cheese (8)	18,20
Sake tempura roll (8 pcs)	14,60
King prawn uramaki with grana and arugula (8 pcs)	17,80
Chilli-basil king prawn uramaki (8 pcs, spicy)	17,60



SUSHI . NIGIRI . SASHIMI

Sushi Market vegan (6 Nigiri + 8 Maki, vegan)	15,90
Sushi Market (6 / 8 / 10 Nigiri + 4 Maki)	16,90 / 20,90 / 24,90
Fjord trout set (4 Nigiri + 4 Maki / 8 Nigiri + 8 Maki)	10,90 / 19,90
Tuna set (4 Nigiri + 4 Maki / 8 Nigiri + 8 Maki)	13,90 / 24,90
Scallop nigiri flambéed (3 pcs)	10,20
Scallop sashimi with seaweed-wasabi-dip	12,60
Sashimi fjord trout (8 pcs / 12 pcs)	13,90 / 20,50
Nigiri-uramaki-sashimi plate for 2	37,90
Tuna bowl with edamame und avocado	22,90

Nigiri / Sashimi à la carte

Fjord trout / sea bass / mackerel / octopus	each 2,90
tuna / unagi / hokkigai / king prawn	each 3,60
seaweed / tofu / shiitake	each 2,30



COLD STARTERS

All dishes can be varied in **spiciness**.

Rice vermicelli beef salad (spicy)	9,60
Market beef tartare with quail egg (spicy)	16,90
Asian octopus carpaccio (spicy)	10,80
Tuna-avocado-rucola tartare (spicy)	12,20
Duck salad with coriander, peanut and chilli oil (slightly spicy)	9,50
Seaweedsalad "sweet-sour" (vegan, spicy)	5,90
Aubergine tapas (vegan, spicy)	5,90
Marinated spinach (vegan)	5,90
Radish salad (vegan, spicy)	5,90
Kimchi homemade (vegan, spicy)	5,90



SOUP . DIM SUM . DUMPLINGS

All dishes can be varied in **spiciness**.

Miso soup / Soup of the day	4,90
Noodle-Vegetable soup (spicy)	6,50
Halibut soup „Thai Style” (spicy)	7,30
Fish soup with green curry and coconut milk (spicy)	7,50
Dim Sum with shrimps and wild garlic (3 pcs)	7,90
with pork, shrimps and vegetables (3 pcs)	7,60
with shrimps and water chestnuts (3 pcs)	7,90
with chicken and ginger (3 pcs)	7,50
Dumplings with fish and parsley (5 pcs)	9,30
with vegetables (5 pcs, vegan)	7,40
with lamb and radish (5 pcs)	9,50
with pork and vegetables (4 pcs)	7,60
with vegetables, nuts and mushrooms (5 pcs, vegan)	7,70
with duck and thyme (5 pcs)	9,10
with beef and scallions (5 pcs)	8,80
mixed (14 pcs)	23,60
Steamed dumplings with pork, vegetables and baby shrimps (5 pcs)	8,30



WARM STARTERS

All dishes can be varied in **spiciness**.

Crispy fried sand smelt	9,80
Shrimps with ginger and spring onion (spicy)	8,90
Salmon Wantan with red curry and basil (spicy)	9,50
King prawn tempura à la Market (spicy)	12,20
„Five Spice“ popcorn chicken (spicy)	8,20
Ibérico ribs à la Shanghai (sweet- spicy)	8,50
“Gan-Guo” frog legs (spicy)	9,60
Chicken filet in almond crust	8,10
Duck liver with grilled sweet potatoes (spicy)	11,20
Edamame with chilli (vegan, spicy)	5,90
Spring vegetable tempura (vegetarian)	8,90
„Tiger pepper“ with french beans (vegan, spicy)	7,50
Japan tofu with fermented beans (vegan, spicy)	7,50
Water spinach with garlic (vegan)	8,50



MEAT

All dishes can be varied in **spiciness**.

Dish of the day	on request
Mango-Lime duck (sweet- spicy)	16,50
Cantonese duck with pakchoi (limited)	17,50
Coconut curry corn-fed chicken (spicy)	15,80
„Gan Bien“ corn-fed chicken (spicy)	15,80
Beef fillet with wok vegetables (spicy)	23,50
Braised veal cheeks with homemade noodles (spicy)	17,50
Ibérico pork fillet „Yü-Shian“ (spicy)	16,90
Lean pork belly with kimchi und tofu (spicy)	15,60
Lamb shank à la Szechuan with vegetables and rice (spicy)	19,20

OFFAL . SEAFOOD . FISH

All dishes can be varied in **spiciness**.



Tender chicken liver from the Wok (spicy)	15,20
Lamb liver caramelized (sweet, spicy)	15,20
Sauteed calf's tongue (spicy)	15,20
Szechuan pepper king prawn (spicy)	21,90
Peeled prawns with yam and mushrooms (spicy)	21,90
Rice noodles with seafood à la Pad Thai (spicy)	18,20
Black calamari „Risotto“ (spicy)	17,50
Seafood ragout with oyster sauce	18,20
Grilled salmon on coconut-curry-champagne „risotto“ (spicy)	20,50
Salmon fillet in sweet & spicy bean sauce (spicy)	18,70
Grilled halibut „Tokyo Style“	19,20
Fish & Chips „Japan Style“ (sea bass with fried sweet potato chips)	17,10
Styria organic carp „sweet&sour“ (spicy)	17,10



VEGETARIAN . VEGAN

All dishes can be varied in **spiciness**.

„Wen-Zhou“ homemade noodles (vegetarian, spicy)	14,40
Wok fried rice cake China-Style (vegetarian, spicy)	14,40
Reisvermicelli with tofu and vegetables (vegan, spicy)	14,20
Rice with mushrooms and ginger (vegan, spicy)	13,90
Market seasonal vegetables from the wok (vegan)	12,90
Sweet potato curry with coconut milk (vegan, scharf)	13,90
Homemade seitan with red curry and vegetables (vegan, spicy)	14,90
Szechuan Wok-Seitan (vegan, spicy)	14,90
„Yü-Shian“ aubergine-tofu ragout (vegan)	14,20
„Neo Buddha“ dish with tofu duo (vegan, spicy)	14,20

DESSERT



Chocolate mousse with spicy mango cream	5,90
Coconut milk „Tang Yuan“ with peanuts	6,20
Sticky rice dumplings duo (vegan)	5,50
Chocolate-fruits-fondue light/dark	6,50
Steamed coconut-„Lo Mai Chi“ with egg	5,80
Homemade cheesecake (pistachio or mango)	6,90

More desserts/cakes on request

Our staff can provide information on potentially allergenic ingredients in our dishes according to EU food information regulation 1169/2011. Note: Despite careful preparation of our dishes traces of other substances may be included due to the production process.

All dishes can be varied in **spiciness**.

All prices in Euro including all taxes. / Changes and printing errors reserved. vorbehalten.

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