





Dinner Menu

Welcome to Minamoto, the root of Japanese pleasure.

Minamoto means root. And it is exactly there that we would like to take you. To the source of traditional Japanese food culture. Minamoto also stands for light, authentic and freshly prepared cooking that suits European taste. The short cooking time and refined cutting techniques guarantee the maximum flavours, vitamins and nutrition with small amounts of fat and cholesterol.





Starters

101	Gyoza Japanese fried dumplings with sake, stuffed with minced chicken	11.90	
102	Edamame Fresh green soy beans seasoned with Himalaya salt (don't eat the peel!)	7.50	
103	Tempura vegetable Deep- fried tempura vegetables with sweet soy sauce	13.80	
104	Minamoto salad Mixed salad with wasabi dressing	9.50	
	Minamoto salad with your choice of teriyaki		
105	Chicken 160 g	23.50	
107	King prawns 160 g	28.90	
108	Salmon 160 g	24.90	
109	Wagyu sirloin steak 160g	45.70	

Starters

 = House recommendation/  = slightly spicy/  = vegetarian

All prices including 7.7% VAT

110	Sashimi from tuna / salmon / kingfish	
	Mixed (tuna, salmon)	20.00
	All three (tuna, salmon, kingfish)	21.90
	Only tuna	22.00
	Only salmon	18.00
	Only kingfish	25.40
111	California roll	22.00
	Rice roll filled with salmon and avocado (6 pieces.)	
112	Tuna Carpaccio	20.00
	Tuna with Ume vinaigrette (Japanese plum) on avocado and seaweed salad	
113	Ankake tofu	11.90
	Fried tofu with a hot & sour sauce	  
114	Sui-Gyoza	11.90
	Steamed Japanese dumplings stuffed with minced chicken, served in a soup	
115	Kimuchi	9.00
	In chili marinated vegetables (suiting as a side dish for a main course)	
116	Starter selection	34.00
	A fine variation of our treasures, with sashimi, ankake tofu, gyoza und edamame	

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Special donburi and ramen

209	Kunsei-maguro-don Marinated tuna smoked with cherry wood served with Japanese rice	36.50	
210	Semiebi-don Baked slipper lobster tail with a hot & sour sauce served with vegetables and Japanese rice	39.50	
211	Minamoto-don Chopped rump steak on a Japanese onion sauce flavoured with vinegar served with ginger and Japanese rice	37.50	
212	Minamoto Wagyu Wagyu sirloin steak tataki style, with caramelized ginger and pak choi, served with rice	57.50	
308	Kaisen-ramen Kimuchi-soup with salmon, prawn and scallop, vegetables and noodles	34.50	

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The classic donburi




Donburi is a traditional Japanese rice dish. The rice is served in a bowl covered with fresh fish, meat or vegetables of your choice.

201	Tekka-don Lukewarm rice marinated with vinegar and served with tuna sashimi	26.50	
202	Mabo-don Tofu with minced meat and chilli sauce	23.50	
203	Katu-don Sliced pork in breadcrumbs baked with Mirin sauce (sweet Sake) and omelette	26.50	
205	Kamonegi-don Miso and chilli marinated duck breast with spring onions	29.90	
206	Ten-don (this dish takes at least 100 minutes) Tempura vegetable with sweet soy sauce	23.90	
207	Ebi Ten-don (this dish takes at least 10 minutes) Tempura vegetable with sweet soy sauce and king prawns	28.90	

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Currys

501	Japanese curry Mild tender beef curry	26.50	
502	Green curry Chicken and Thai vegetable green curry with coconut and lemongrass	24.50	
503	Madras curry Lentil curry with fresh market vegetables	23.50	

Nudeln

506	Yakisoba Fried noodles with vegetables on a homemade yakisoba- sauce and beni shoga- ginger	22.00	
507	Ebi- Yakisoba Fried noodles with king prawns and vegetables, on a homemade yakisoba-sauce and beni- shoga ginger.	24.90	

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Ramen (noodle soup)

Ramen belongs to one of the most loved fast foods in Japan. Fresh noodles are served in a tasty soup with a variety of garnishes. You can choose between Miso or Soy soup


301	Ramen natur Noodle soup with mixed vegetables	19.50	
302	Mabo-ramen Noodle soup with tofu, vegetables and spicy minced meat	23.50	 
303	Kamonegi-ramen Noodle soup with sliced duck, vegetables and spring onions	29.90	
304	Chashu-ramen Noodle soup with marinated pork and vegetables	23.50	
305	Minamoto-ramen Noodle soup with Japanese fried dumplings and vegetables	25.50	
306	Teriyaki-ramen Noodle soup with grilled chicken breast and vegetables	25.50	

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Mini-donburi and mini-ramen

For those who couldn't choose whether to take the rice or the noodles: a duet of classic Japanese donburi and a simple ramen.

401	Mini-tekka-don with mini-ramen Lukewarm rice, marinated with vinegar topped with tuna and a bowl ramen	26.50	
402	Mini-mabo-don with mini-ramen Tofu with spicy minced meat and a bowl ramen	25.50	
403	Mini-california-don with mini-ramen Sliced salmon and avocado with a special ginger soy sauce and a bowl ramen	26.50	
404	Mini-tatuta-don with mini-ramen Fried chicken cubes on teriyaki sauce with sesame and a bowl ramen	25.50	
405	Mini-steak-don with mini-ramen Chopped rump steak with a fine butter soy sauce and noodles	33.90	
406	Mini-vegetables-ten-don with mini-ramen Vegetable ten don with ramen	25.90	

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Dessert


Dream of Ice

Enjoy your dessert in its most natural form. "Dream of Ice" only uses natural, if possible fair trade products. "Dream of ice" is free from preservatives and colour additives.

Our flavours

Sorbets:	Lychee Quinces	Mandarin
Ice creams:	Green tea Forest honey with ginger	Chocolate Grand Cru Vanilla

Price per scoop **3.80**

Chocolate- wasabi cake (this dish takes at least 15 minutes) **12.50** 

Lukewarm chocolate cake with wasabi- nuts and Ice cream of your choice

Matcha-orange parfait **10.50** 

Parfait of Matcha green tea with an orange heart.

„Yukimi Daifuku“

Mochi wrapped yuzu and yoghurt ice cream on azukibean with genmiacha **12.50**

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