



## Menu







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**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

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

 = House recommendation/  = slightly spicy/  = vegetarian

## Side Dishes

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101	<b>Gyoza</b> Japanese ravioli fried with sake, according to an old family recipe	11.90	
102	<b>Edamame</b> Fresh green soy beans seasoned with Himalaya salt (don't eat the peel!)	7.50	
103	<b>Tempura vegetable</b> Deep- fried tempura vegetables with a sweet soy sauce	13.80	 
104	<b>Minamoto salad</b> Mixed leaf salad with wasabi dressing	9.50	
	<b>Minamoto salad with your choice of teriyaki</b>		
105	Chicken 160 g	23.50	
106	Sirloin steak 160 g	31.50	
107	King prawns 160 g	28.90	
108	Salmon 160 g	24.90	
109	Wagyu sirloin steak 160g	45.70	

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### Special donburi and ramen (only for dinnertime)

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209	<b>Kunsei-maguro-don</b> Marinated tuna smoked with cherry wood served with Japanese rice	36.50	
210	<b>Semiebi-don</b> Baked slipper lobster tail with a hot & sour sauce served with vegetables and Japanese rice	39.50	
211	<b>Minamoto-don</b> Beef sirloin steak cubes on a Japanese onion sauce flavoured with vinegar served with ginger and Japanese rice	37.50	
212	<b>Minamoto Wagyu</b> Wagyu sirloin steak tataki style, with caramelized ginger and pak choi, served rice	55.10	
308	<b>Kaisen-ramen</b> Kimuchi-soup with salmon, prawn and scallops, vegetables and noodles	34.50	 

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## The classic donburi

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



<b>201</b>	<b>Tekka-don</b> Lukewarm rice marinated with vinegar and served with tuna sashimi	<b>26.50</b>	
<b>202</b>	<b>Mabo-don</b> Tofu with minced meat and chilli sauce	<b>23.50</b>	
<b>203</b>	<b>Katu-don</b> Sliced pork in breadcrumbs with Mirin sauce (sweet Sake)	<b>26.50</b>	
<b>205</b>	<b>Kamonegi-don</b> Miso and chilli marinated duck breast with spring onions	<b>29.90</b>	
<b>206</b>	<b>Ten-don</b> (this dish takes at least 20 minutes) Tempura vegetable with sweet soy sauce	<b>23.90</b>	
<b>207</b>	<b>Ebi Ten-don</b> (this dish takes at least 20 minutes) Tempura vegetable with sweet soy sauce and king prawns	<b>28.90</b>	



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## Currys

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

## Nudeln

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506	<b>Yakisoba</b> Fried noodles with vegetables on a homemade yakisoba- sauce and beni shoga- ginger	22.00	
507	<b>Ebi- Yakisoba</b> Fried noodles with king prawn and vegetables, on a homemade yakisoba-sauce and beni- shoga ginger.	24.90	

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## Ramen (noodle soup)

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

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## Mini-donburi and mini-ramen

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

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## Dessert

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### 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 flan** (this dish takes at least 15 minutes) **12.50** 

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

**Matcha-orangen 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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