



## 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.

Dear guest

Please inform us of any allergies & ask for further details of dishes that contain allergens.

## Starters

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<b>101</b>	<b>Gyoza</b> Japanese fried dumplings with sake, stuffed with minced chicken	<b>11.90</b>
<b>102</b>	<b>Edamame</b> Fresh green soy beans seasoned with Himalaya salt	<b>7.50</b> 
<b>103</b>	<b>Tempura vegetable</b> Deep- fried tempura vegetables with sweet soy sauce	<b>13.80</b>
<b>104</b>	<b>Tempura king prawns (5pcs)</b> Deep- fried tempura king prawns with sweet soy sauce	<b>18.80</b>
<b>105</b>	<b>Minamoto salad</b> Mixed salad with wasabi dressing	<b>9.50</b> 
	<b>Minamoto salad with your choice of teriyaki</b>	
	Chicken 160 g	<b>23.50</b>
	King prawns 160 g	<b>28.90</b>
	Salmon 160 g	<b>24.90</b>
	Wagyu bavette steak 160g	<b>45.70</b>

 = slightly spicy/  = vegetarian

All prices including 7.7% VAT

## Starters

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

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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>Katsu-don</b> In panko-breadcrumbs deep-fried pork with a Mirin refined omelette	<b>26.50</b>	
<b>205</b>	<b>Kamonegi-don</b> Duck breast with miso and chilli baked, spring onions and fried vegetables	<b>29.90</b>	
<b>206</b>	<b>Ten-don</b> (this dish takes at least 10 minutes) Tempura vegetable with sweet soy sauce	<b>23.90</b>	
<b>207</b>	<b>Ebi Ten-don</b> (this dish takes at least 10 minutes) Tempura vegetable and king prawns with sweet soy sauce	<b>28.90</b>	

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**Special donburi and ramen (this dishes we will serve after 18.00)**

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

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## Currys

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<b>501</b>	<b>Japanese curry</b> Chopped rump steak from the Wolow beef with a mild tender curry and root vegetables, served with Japanese rice	<b>26.50</b>	
<b>502</b>	<b>Green curry</b> Chicken and Asia vegetable green curry with coconut and lemongrass served with Japanese rice	<b>24.50</b>	

## Nudeln

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

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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. On your request, we can serve it with miso.

<b>301</b>	<b>Ramen natur</b> Noodle soup with mixed vegetables	<b>19.50</b>	
<b>302</b>	<b>Mabo-ramen</b> Noodle soup with tofu, vegetables and spicy minced meat	<b>23.50</b>	
<b>303</b>	<b>Kamonegi-ramen</b> Noodle soup with a miso and chilli baked sliced duck breast vegetables and spring onions	<b>29.90</b>	
<b>304</b>	<b>Chashu-ramen</b> Noodle soup with marinated pork slices and vegetables	<b>23.50</b>	
<b>305</b>	<b>Minamoto-ramen</b> Noodle soup with Japanese fried dumplings and vegetables	<b>25.50</b>	
<b>306</b>	<b>Teriyaki-ramen</b> Noodle soup with grilled chicken breast teriyaki style and vegetables	<b>25.50</b>	

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## Mini-donburi and mini-ramen

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For those who couldn't choose: a duet of classic Japanese donburi and a simple mini-ramen.

<b>401</b>	<b>Mini-tekka-don with mini-ramen</b> Lukewarm rice, marinated with vinegar topped with tuna and mini-ramen	<b>26.50</b>
<b>402</b>	<b>Mini-mabo-don with mini-ramen</b> Tofu with spicy minced meat and mini-ramen	<b>25.50</b> 🌶️
<b>403</b>	<b>Mini-california-don with mini-ramen</b> Sliced salmon and avocado with a special ginger soy sauce and mini-ramen	<b>26.50</b>
<b>404</b>	<b>Mini-tatsuta-don with mini-ramen</b> Fried chicken cubes on teriyaki sauce with sesame and mini-ramen	<b>25.50</b>
<b>405</b>	<b>Mini-steak-don with mini-ramen</b> Chopped rump steak from the Wolow beef with fine butter soy sauce and a mini-ramen	<b>33.90</b>
<b>406</b>	<b>Mini-vegetables-ten-don with mini-ramen</b> Tempura vegetable with mini-ramen	<b>25.90</b>

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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 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“

Duo-Mochi ice cream yuzu and yoghurt on azuki beans with genmiacha tea **12.50**

## Declaration of origins

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Wir beziehen unser Fleisch hauptsächlich von der Firma Mérat in Basel.

Fisch sowie Krustentiere bestellen wir von der Firma Bianchi.

Diese Lieferanten garantieren uns die optimale Einhaltung der Kühlkette sowie die beste Qualität.

Poulet	Schweiz
Gyoza	Thailand
Schweinefleisch	Schweiz
Wolowina	Polen
Wagyu	USA
Ente	Frankreich
Lachs	Schottland
Thunfisch	Thailand Pazifik
Hamachi	Japan Pazifik
Krevetten Blacktiger	Vietnam Pazifik
Jakobsmuscheln	USA