










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

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 ravioli filled with minced chicken meat 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		

 = House recommendation/  = slightly spicy/  = vegetarian

Side Dishes

101	Gyoza Japanese ravioli fried with sake, according to an old family recipe	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 a sweet soy sauce	13.80	
104	Minamoto salad Mixed leaf 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	

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Special donburi and ramen (only for dinnertime)

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 beef point 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 rice	57.50	
308	Kaisen-ramen Kimuchi-soup with salmon, prawn and scallops, 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 with Mirin sauce (sweet Sake)	26.50	
205	Kamonegi-don Miso and chilli marinated duck breast with spring onions	29.90	
206	Ten-don (this dish takes at least 20 minutes) Tempura vegetable with sweet soy sauce	23.90	
207	Ebi Ten-don (this dish takes at least 20 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 prawn 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 ravioli and vegetables	25.50	
306	Teriyaki-ramen Noodle soup with grilled chicken breast 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 ramen	26.50	
402	Mini-mabo-don with mini-ramen Tofu with spicy minced meat and ramen	25.50	
403	Mini-california-don with mini-ramen Sliced salmon and avocado with a special ginger soy sauce and ramen	26.50	
404	Mini-tatuta-don with mini-ramen Fried chicken cubes on teriyaki sauce with sesame and ramen	25.50	
405	Mini-steak-don with mini-ramen Chopped beef point 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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Japanischen Fondue Menu (Menu ab Zwei Personen, 18:30-21:00uhr)


Shabu-Shabu is a Japanese fondue with different vegetables and a selection of meat or fish, which we cook in a homemade hot bouillon.

The boiled bouillon revokes the most fat from the meat and thanks to the proportion of meat, fish, vegetables and rice the right choice for a health conscious nutrition.

Shabu-Shabu means „swivel-swivel“, because the meat is swung back and forth in the boiling bouillon. According to the wishes of the "swinging", the meat can be cooked halfway through. We served it with different homemade sauces. Enjoyed the “swivel – swivel”.

- Shabu Shabu after wish –

All the Shabu Shabu will be served with a small salad, a boule of rice and an ice cream as dessert.

510	„Traditional“ beef and pork with vegetables	per person	200g	49.00
511	„From the sea“ tuna, salmon and prawns with vegetables	per person	210g	49.00
512	„Surf and Turf“ combination of both- meat, fish with vegetables	per person	310g	53.00
513	„Yasai Ichiba“ tofu and glass noodles with vegetables	per person	200g	39.00 



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

Lukewarm chocolate flan 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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