

ENTRÉES

TOFU TEMPURA 6.90 €
tofu I tempura batter

TORI KARAAGE 8.20 €
chicken I soy marinade I potato-starch dough

GYOZA 8.90 €
dumplings I fried I vegetables

HÁ CẢO 9.50 €
dumplings I rice flour I steamed I prawns I carrots

PRAWN CEVICHE 9.80 €
prawns I mandarins I yuzu I ginger I chili I coriander

SATÉ 8.50 €
chicken I yakitori sauce I sesame seeds

TUNA TATAKI 12.50 €
tuna*I pan-fried I ponzu sauce I sesame seeds

TONKATSU 11.50 €
kleeschwein pork I panko panade I
plum sauce I white cabbage I potato salad

MIXED – FOR 2 PEOPLE 28.00 €
entrée creation

All dishes with this symbol are vegan.
All dishes with this symbol are vegetarian.

SOUPS

SHIRO MISO 6.50 €
tofu I roasted I seaweed I spring onions I white miso

DOBIN MUSHI 7.50 €
dashi broth I clams I prawns I pak choi I shiitake

TOM KHA PHAK 7.50 €
coconut milk I lemongrass I
shiitake mushrooms I ginger I chili I kaffir lime I coriander

SALADS

CRISPY EBI 11.50 €
prawns I tempura batter I
green salad I spicy mayonnaise I yuzu truffle dressing

KOREAN KIMCHI BOWL 9.90 €
white cabbage I avocado I carrots I
pak choi I peanuts I mie noodles I mangetout I sesame dressing

JAPANESE CAESAR SALAD 6.50 €
green salad I radish I
anchovy I radish I panko crumble I miso dressing

* These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, sea-food, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

MAIN COURSES

We serve fragrant Thai rice with all main courses.

GAENG KHIAO WAN 16.90 €
tofu I green curry I coconut milk I
edamame I eggplant I thai basil I coriander root I
lemon grass I leek I shallots I kaffir lime I sugar snap pea

PED PHAD KHING 26.50 €
pink duck breast* I ginger I
mushrooms I oyster sauce I soybean kernel I soy foam

TORI TERIYAKI 18.90 €
poularde breast I sesame seeds I
pickled radish I spring leek I pak choi I teriyaki sauce

YAKINIKU 28.90 €
fillet*I pomeranian beef I
japanese-style I soy and sake tare I shiitake mushrooms I pepper I
green asparagus I spring onion I sesame oil I herb paste

FRIED GOLDEN MACKEREL 22.50 €
pepper I carrots I mangetout I
ginger I sesame I garlic I mirin I soy

NASU DENGAKU 18.90 €
eggplant I filled I chili I chervil I coriander I
sesame I ginger I peanut I lime I miso dip I ramen noodles

NIKKEI PORK BELLY 18.90 €
pork belly I crispy skin I kimchi I
sweet potato mash I pepper sauce I peruvian pepper sauce

SIDE DISHES

rice I fried I egg	4.50 €
sweet potato mash I ginger	4.50 €
spicy vegetables	4.50 €
pak choi I sesame seeds	4.50 €
shiitake mushrooms I enoki I button mushrooms I fried	4.50 €
kimchi	4.50 €

SAUCES & DIPS (inclusive)

sweet chili sauce
green herb paste
japanese mayonnaise
asian pepper sauce

DESSERTS

MATCHA TIRAMISU 8.50 €
sponge fingers I green tea cream I matcha ice cream I peanuts

CHOCOLATE CAKE 8.50 €
chocolate cake I plums I sesame ice cream

SAKE MIKAN 8.50 €
yuzu and mandarin cream I chicorée I
sake mandarin sorbet I buckwheat popcorn

SUSHI MENU 寿司

We serve pickled ginger, wasabi and soy sauce with all sushi dishes.

SASHIMI 刺身

Sashimi are finely cut slices of filleted fish and named after the respective type of fish, as with nigiri.

NIGIRI 握り寿司

Nigiri - sushi consists of a little oval ball of rice with fish or other toppings. A touch of wasabi paste is added to ensure the fish does not slide off the rice. Traditionally, the fish side of the nigiri is dipped in soy sauce, not the rice.

MAKI 巻き寿司

“Maki” means “roll” and is a classic sushi dish: rice rolls with the appropriate filling, wrapped in a nori sheet. Traditionally, the nori is rolled on the outside.

INSIDE-OUT 裏巻き

The inside-out roll, also called the california roll or uramaki, has the fish and vegetables wrapped in a nori sheet and the rice on the outside. The rice is often garnished with gomashio, sesame seeds or fish roe.

	SASHIMI 2 slices each	NIGIRI 2 pieces each	MAKI 1 roll each
sake-salmon*	4.90 €	5.10 €	7.50 €
maguro-tuna*	4.90 €	5.10 €	7.50 €
ama ebi-prawn	4.90 €	5.10 €	7.50 €
unagi-eel	4.90 €	5.10 €	--------
kappa-cucumber	--------	--------	7.50 €
tamago-omelette	--------	5.10 €	7.50 €
avocado (marinated in sake)	--------	--------	7.50 €

COMBINATIONS

Our sushi chef will provide you with a selection of sashimi, nigiri, maki and inside-out. Let us surprise you.

Sushi ship for 2 persons	47.00 €
Sushi ship for 4 persons	91.00 €

INSIDE-OUT

CRUNCHY *Mein Schiff*® 9.00 €
prawns I tempura batter I
avocado I spicy mayonnaise I tobiko caviar*

CALIFORNIA 9.00 €
prawns I avocado I cucumber I tobiko caviar* I mayonnaise

SALMON KING 9.00 €
salmon* I flamed I tatar I cream cheese I salmon caviar*

SPICY TUNA 9.00 €
tuna* I cucumber I
roasted onion I spicy mayonnaise

CHICKEN TERIYAKI 9.00 €
chicken breast I cucumber I enoki mushrooms I
sesame seeds I teriyaki sauce

SPICY DUCK 9.00 €
duck breast* I grilled I
avocado I cucumber I spicy mayonnaise I tobiko caviar*

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HIDEKI SPECIAL ROLLS

VEGAN QUEEN 9.20 €
asparagus I tempura batter I
avocado I pear I shiitake mushrooms I yuzu marmalade

HIDEKI TACO-SUSHI 10.90 €
salmon* I tuna* I
nori sheet I tempura batter I teriyaki sauce I spicy mayonnaise

TUNA SPECIAL 10.90 €
tuna* I hot sauce I
roasted onion I avocado I tobiko caviar*

CRAZY DYNAMITE 12.90 €
salmon maki* I spring onion I
tempura batter I tuna* I spicy dip I teriyaki sauce

LOBSTER ROYAL 15.50 €
lobster I cucumber I
tuna* I tempura batter I hot sauce I tobiko caviar*

BEEF DELUXE 18.00 €
fillet of beef* I tatar I flamed I miso mayonnaise I sturgeon caviar*

We can prepare vegan or 9.20 €
vegetarian rolls for you upon request.

WINE PAIRINGS

GOLD 18.00 €

CHOYA SAKE
Japanese rice wine

FRANZ–JOSEF EIFEL, MOSEL–SAAR–RUWER, GERMANY
Trittenheimer Apotheke Riesling “Alte Reben”

MARISCO VINEYARDS, MARLBOROUGH, NEW ZEALAND
The King’s Wrath (Pinot Noir)

PLATIN 29.00 €

SAKURA KIRSCH
Choya Sake (Japanese rice wine), Cherry Heering,
Thomas Henry Cherry Blossom Tonic

SKOFF ORIGINAL, GAMLITZ, SÜDSTEIERMARK, AUSTRIA
Morillon Südsteiermark DAC (Chardonnay)

UMATHUM, BURGENLAND, AUSTRIA
Umathum Rosé Saignée (Blaufränkisch, Zweigelt & Sankt Laurent)

BARTON & GUESTIER, RHÔNE, FRANCE
Héritage 293 AOC Duché d’Uzès (Syrah & Grenache)

DIAMANT 31.00 €

HENRI FAVRE, CHAMPAGNE, FRANCE
Henri Favre Brut (Chardonnay, Pinot Noir & Pinot Meunier)

MARISCO VINEYARDS, MARLBOROUGH, NEW ZEALAND
The Ned Pinot Grigio

REUMANN, BURGENLAND, AUSTRIA
Vinum sine nomine (Merlot & Cabernet Sauvignon)

LE RECTORIE PARCÉ FRÈRES, LANGUEDOC–ROUSSILLON, FRANCE
Rivesaltes Ambré (Grenache Blanc)

APERITIF

CHOYA SAKE 6.00 €
An exquisite rice wine, refined with preserved ume fruits, adding subtle sweetness and freshness. Choya Sake delights with its delicate balance of sweet and tart notes and its smooth, velvety texture.

SAKURA KIRSCH 8.70 €
Choya Sake, Cherry Heering, Thomas Henry Cherry Blossom Tonic

OKINAWA DREAM 8.70 €
Kaikyo 135° East Hyogo Japanese Dry Gin, Choya Sake, grapefruit juice, passion fruit juice, grenadine

SPICY DASH 8.70 €
Bacardí Carta Blanca, Choya Sake, Angostura Bitter, mango syrup, mango juice, lemon juice

CHAMPAGNE

PHILIPPE GONET ROY SOLEIL
Blanc de Blancs Grand Cru
0.1 l | 10.70 €
0.75 l | 75.00 €

PHILIPPE GONET
Rosé Brut
0.1 l | 10.70 €
0.75 l | 75.00 €

POMMERY
Brut Royal
0.1 l | 10.00 €
0.75 l | 70.00 €

POMMERY
Brut Rosé
0.1 l | 10.00 €
0.75 l | 70.00 €

PRISECCO (non-alcoholic)

WHITE SENTED 0,1 l | 5,50 €
Meadow fruit, elderflower, herbs

WINE

WHITE WINE

MOSEL–SAAR–RUWER
Franz–Josef Eifel, Trittenheim
Trittenheimer Apotheke Riesling “Alte Reben”
0.1 l | 6.20 €
0.75 l | 40.00 €

CATALONIA
Familia Torres, DO Penedès
Torres Viña Esmeralda
(Moscatel de Alejandría Gewürztraminer)
0.1 l | 5.00 €
0.75 l | 32.00 €

ROSÉ WINE

BURGENLAND
Umathum, Frauenkirchen
Umathum Rosé Saignée
(Blaufränkisch, Zweigelt & Sankt Laurent)
0.1 l | 7.70 €
0.75 l | 50.00 €

RED WINE

BURGENLAND
Reumann, Deutschkreutz
Vinum sine nomine
(Merlot & Cabernet Sauvignon)
0.1 l | 9.70 €
0.75 l | 63.00 €

PIEMONT
Vietti, Castiglione Falletto
Barolo Castiglione (Nebbiolo)
0.75 l | 81.00 €

BEER

KIRIN 0.33l | 4.00 €
A light Japanese lager with a subtle, malty flavour,
slight bitterness and fresh lemon and mango notes.

BITBURGER 0.33l | 3.70 €
Premium Pils on tap

SOFT DRINKS

JUICES AND FRUIT NECTARS 0.2l | 2.50 €

ALL FRUIT JUICE SPRITZERS 0.2l | 2.50 €

ICED TEA 0.2l | 2.50 €
Lemon

COCA-COLA 0.2l | 2.50 €
Coca-Cola, Coca-Cola Zero, Sprite, Fanta

WATERKANT 0.33l | 4.50 €
Cola, Cola zero sugar, orange, lemon,
organic apple spritzer, organic rhubarb spritzer

THOMAS HENRY 0.2l | 4.50 €
Tonic Water, Bitter Lemon, Ginger Ale, Spicy Ginger Beer,
Wild Berry, Mystic Mango, Pink Grapefruit

WATERKANT EBBE / FLUT 0.33l | 2.10 €
Natural mineral water, 0.75l | 5.60 €
non-carbonated / carbonated

TAU SPRING WATER 0.75l | 7.90 €
Still or sparkling

HOT DRINKS

We also serve all hot drinks with a choice of
lactose-free milk, oat or soya drinks.

Caffè crema	2.10 €
Espresso (single / double)	2.10 € | 3.50 €
Espresso macchiato	2.20 €
Cappuccino	3.60 €
Latte macchiato	3.60 €

ASIAN CRÈME BRÛLÉE LATTE 4.50 €
Espresso, caramel, vanilla, matcha cream

ASIAN ICED MANDARIN COFFEE 4.50 €
Espresso, orange juice

TEA VARIATIONS FROM FERNWEH HEIMWEH 2.90 €