Mein Schiff® CLASSICS

SASHIMI & NIGIRI-SUSHI

SASHIMI ..... *2 pieces each*

*Salmon** ..... 3,50€
*Flamed salmon** ..... 3,50€
*Tuna** ..... 3,80€
*Flamed tuna** ..... 3,80€
Hamachi - Yellowtail Amberjack* ..... 3,50€
Boiled red shrimp ..... 3,80€

NIGIRI-SUSHI ..... *2 pieces each*

*Salmon** ..... 3,50€
*Flamed salmon** ..... 3,50€
*Tuna** ..... 3,80€
*Flamed tuna** ..... 3,80€
Hamachi - Yellowtail Amberjack* ..... 3,50€
Boiled red shrimp ..... 3,80€

CHAN* ..... 13,80€
Up to 5 varieties selected by the Sushi Master.

SUSHI – INSIDE OUT-ROLLS

CALIFORNIA ROLL ..... 7,90€
Boiled prawn, cucumber, avocado, flying fish roe, masago orange*

CHICKEN TERIYAKI ..... 7,90€
Chicken, cucumber, enoki, sesame, teriyaki sauce

SAMURAI ROLL ..... 8,40€
Baked shrimp, spicy mayonnaise, kumquat and ginger

HANAMI PEARL ROLL ..... 8,40€
Cucumber, ginger, chives, cream cheese, Yellowtail mackerel and caviar**

SALMON KING ROLL ..... 8,40€
Flamed salmon, miso mayonnaise, salmon roe* and orange oil*

ASPARAGUS ROLL ..... 7,90€
Green asparagus, miso mayonnaise, radishes and spring leek

VEGAN ROLL ..... 7,90€
Cucumber, smoked tofu cream, ginger and chives

TIM'S STARTERS

HAMACHI SASHIMI ..... 7,20€
Flamed sashimi of Yellowtail Amberjack in ponzu sauce with marinated vegetables and chives*
Modern Japanese dish with lots of umami & dense flavors

TUNA SASHIMI ..... 8,20€
Raw tuna strips with avocado cream, sweet and sour lime soy marinade and crunchy radishes & ginger*
intensely spicy dish that combines Japanese and Californian cuisine

FILLET OF BEEF SASHIMI ..... 11,50€
Flamed fillet of beef carpaccio in ponzu sauce with marinated vegetables and chives*
Modern Japanese dish with lots of umami & dense flavors

WASABI SHRIMP ..... 12,50€
Crispy baked red shrimp coated with wasabi mayonnaise coated, in a Thai inspired dressing of fish sauce, mango, carrot, ginger and cilantro, and rice-Crunch*
Our top dish, aromatic and textural roller coaster ride on the palate

SALMON CEVICHE ..... 7,40€
Salmon Sashimi with a decoction of red onion, kumquat & ginger with red chili, fried onions, coriander, corn and Sweet potato puree*
A dish from the Nikkei cuisine, strong acid flavors and mild spiciness

SAMURAI SALAD ..... 9,60€
Crispy shrimp with spicy mayonnaise and a refreshing salad of kumquat, ginger, carrots and radish*
Sweet and spicy dish, with sunny flavors and lightness

JAPANESE PIZZA ..... 11,50€
Crispy fried puff pastry with tuna tartare, wasabi mayonnaise, pickled yellow radish and coriander*
Spicy tartare with crispy pizza, one of our absolute Hanami – By Tim Raue classics

KOREAN CHICKEN WINGS ..... 6,90€
Chicken wings marinated in Korean chili paste, crispy baked with BBQ sauce and lime
To "lick your finger" delicious chicken wings, strongly spiced

我的杯

RUAM GAN

4-COURSE
SET MENU

In Thai, "Ruam Gan" freely translated means something like a set table and, in Hanami – By Tim Raue, for you it means you can eat your way through the menu once while always having something on the table. Feast your way through Sushi & Sashimi, the Japanese world of sushi & sashimi, the typical Thai range of flavours by Tim Raue with sweet-and-sour spiciness in every dish, and savour the delicious, warm. Chinese-inspired main dishes. To finish there are sweet exotic flavours.

SOUR SPICY SOUP

SAMURAI SALAD* *or* **FILLET OF BEEF* SASHIMI** *or* **JAPANESE PIZZA***

HANAMI DUCK *or* **SALMON CURRY*** *or* **FILLET OF BEEF* TATAKI**

CRISPY BANANA *or* **MANGO CREAM** *or* **RICE PUDDING**

PER PERSON
49,00 €

PLEASE ASK FOR OUR VEGETARIAN DISHES AS WELL.

ACCOMPANYING WINES

TIM'S TRIO

We recommend three very different beverages for you.

Start with a fresh and fruity-dry
Riesling Cuvée CHERRY BLOSSOM.

Get to know the world of sake with a glass of **Choya Sake.**

And finish your meal with a cup of
Organic Green tea China Original.

14 €

RUAM GAN

Enjoy your Ruam Gan with a wine package to accompany you on your 5-course culinary journey:

Soup
BIZU RIESLING SEKT BRUT.

Starter
Sauvignon Blanc Cuvée NANAMI.

Main Course
Sencho *Rotwein Cuvée*

Dessert
Riesling Auslese.

25 €

TIM'S QUARTETT

4 glases,
4 worlds of flavour.

You start with a glass of sparkling, full-bodied champagne
Mizumi Champagner Extra Brut.

awaiting you then is a glass of juicily fragrant
Sauvignon Blanc Cuvée NANAMI.

The dark fruit and intense concentration of the **Black Print** *from the winery Schneider is due to the perfect combination of highly ripe grapes and individual locations.*

Conclude with a glass of meltingly sweet.
Riesling Auslese.

31 €

TIM'S SOUPS

SOUR SPICY SOUP ..... 6,50€
with fried minced meat, pickled bamboo with mushrooms and baked egg flakes
Our interpretation of a Chinese restaurant classic, strongly spiced

TOM KHA ..... 7,50€
Aromatic chicken soup with coconut and lime with a chowder of cooked red shrimps, green asparagus and Chinese cabbage
Elegantly spiced Thai soup

MAIN COURES

PIKE PERCH ..... 16,80€
Gently cooked pike perch with green peas, refreshing apple and onions. Served in a gentle curry of chicken stock and coconut*
Elegantly seasoned and mild dish

MISO COD ..... 16,40€
Cod marinated in miso, roasted and caramelized with pickled yellow radish and miso mayonnaise*
Intensely spicy dish, puristic modern Japanese cuisine

PORK ..... 14,50€
Crispy baked pork belly in Korean inspired Gochujangjus with braised bell bell pepper, sweet potato and Szechuan pepper
Hearty dish, spicy & greasy.

FILLET OF BEEF TATAKI ..... 22,80€
Shortly roasted fillet slices of Pomeranian beef in truffle cream sauce with braised celery, pickled onions, water chestnut onions, water chestnut, panko crunch*
Creamy & elegant dish, mildly spiced

SALMON CURRY ..... 19,60€
*Fragrant and fiery red Thai curry with sweet potato, carrot, green asparagus and tenderly cooked salmon cubes**
Definitely Thai spicy & hot dish

HANAMI DUCK ..... 20,90€
Confit boneless duck leg with spice pancakes, pickled cucumber, ginger and spring leek, Five-Spice-Plum Sauce
Our Hanami interpretation of a Peking duck, mildly spiced.

LOBSTER. ..... 39,90€
Steamed ½ lobster with tomatoes, tarragon cream and buttered tomato and star anise sauce*
Mild and very elegant dish with summery lightness

Tim Raue is famous for his low-carbohydrate cuisine, which is why you will not find the typical filling side dishes in his menus. However, if you wish, we will be pleased to serve a portion of rice to accompany your main dish.

DESSERTS

RICE PUDDING BERLIN-TOKYO ..... 5,90€
Rice pudding with cinnamon, ginger, white chocolate and Granny Smith apple
Rice pudding with Japanese flavors

MANGO CREAM ..... 6,80€
With exotic relish, vanilla ice cream and meringue
Creamy mild mango with delicate vanilla flavors

CRISPY BANANA ..... 6,40€
Marinated banana with caramelized nuts, vanilla cream and lime
Crispy creamy dessert fun

CHOCOLATE CAKE ..... 6,90€
With walnut, cardamom cream, caramel pudding and Vietnamese coffee ice cream
Warm and spicy with tastes of cardamom & coffee

是你的家

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

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

WINES

JOCHEN DREISSIGACKER VINEYARD

KIRSCHBLÜTE *Riesling Cuvée* ..... *0,1l ... 8,50€ .. 0,75l .. 56,00€*
Bottled exclusively for Tim Raue

NANAMI *Sauvignon Blanc Cuvée* ..... *0,1l ... 7,50€ .. 0,75l .. 49,00€*
Bottled exclusively for Tim Raue

Riesling Auslese ..... *0,1l ... 9,30€ .. 0,75l .. 60,00€*

MARKUS SCHNEIDER

Black Print *Rotwein Cuvée* ..... *0,1l ... 6,80€ .. 0,75l .. 44,00€*
Steinsatz *Rotwein Cuvée* ..... *0,1l ... 8,10€ .. 0,75l .. 52,00€*
Rough Cut *Rotwein Cuvée* ..... *0,1l ... 7,50€ .. 0,75l .. 49,00€*
Bottled exclusively for Tim Raue

ANDRÉ MACIONGA

Monkuzai *Chardonnay* ..... *0,1l ... 6,70€ .. 0,75l .. 43,00€*
Bottled exclusively for Tim Raue

Koi Blanc de Blancs ..... *0,1l ... 8,00€ .. 0,75l .. 54,00€*
Bottled exclusively for Tim Raue

Sencho *Rotwein Cuvée* ..... *0,1l ... 7,90€ .. 0,75l .. 51,00€*
Bottled exclusively for Tim Raue

Rozu *Rosé* ..... *0,1l ... 8,30€ .. 0,75l .. 54,00€*
Bottled exclusively for Tim Rau

SPARKLING WINE

Bottled exclusively for Tim Raue
by André Macionga, Rheingau

Mizumi Champagner ..... *0,1l ... 10,70€*
Extra Brut ..... *0,75l ... 75,00€*

Bizu Riesling Sekt Brut ..... *0,1l ... 6,90€*
..... *0,75l ... 45,00€*

FAR EASTERN SPECIALITIES

Choya Sake ..... *0,1l .. 6,00€*
Japanese rice wine (served cold or warm)

Choya ..... *5 cl .. 6,00€*
Japanese plum wine (served cold or warm)

BEERS

Kirin ..... *0,33l ..... 4,00€*
Japanese beer from malt, hops, corn and rice

Bitburger Premium Pils on draught ..... *0,3l ..... 3,70€*

TEA BY FERNWEH HEIMWEH

Organic Rooibos Tea Bourbon Vanilla[1,2] . *2,90€*
A full-bodied rooibos tea refined with delicate notes of genuine Bourbon vanilla.

Organic Herbel Tea Mint[1,2] ..... *2,90€*
Pleasantly mild and fresh peppermint flavor.

Organic Green Tea Tropical fruits[1,2] ... *2,90€*
Bright, sweet flavors of South Sea fruits blend with fine green tea.

Organic Green Tea Sea Buckthorn & Rose[1,2]
..... *2,90€*
Bright sea buckthorn and bright red rosehip refined with rose petals.

Organic Green Tea China Original[1,2] .. *2,90€*
The delicately tangy, fresh notes of classic green tea refresh and captivate the senses.

Organic White Tea Peach & Apricot[1,2] .. *2,90€*
Delicate apricots and fresh peaches create a gentle, delightful taste experience.

NON - ALCOHOLICBEVERAGES

Juice and fruit nectar *0,2l* ..... *2,50€*
Apple, Pineapple, Banana, Blackcurrant, Cherry, Cranberry, Mango, Orange, Peach, Strawberry, Tomato
All Fruit Juice Spritzers ..... *0,2l .. 2,50€*
Lemon Ice Tea ..... *0,2l .. 2,50€*
Coca-Cola ..... *0,2l .. 2,50€*
Coca-Cola Zero ..... *0,2l .. 2,50€*
Sprite ..... *0,2l .. 2,50€*
Fanta ..... *0,2l .. 2,50€*

Waterkant Kola ..... *0,33l .. 4,50€*
Waterkant Kola sugar-free ..... *0,33l .. 4,50€*
Waterkant orange ..... *0,33l .. 4,50€*
Waterkant lemon ..... *0,33l .. 4,50€*
Waterkant apple spritzer ..... *0,33l .. 4,50€*
Waterkant rhubarb spritzer ..... *0,33l .. 4,50€*
Waterkant elderflower ..... *0,33l .. 4,50€*

Thomas Henry Tonic Water ..... *0,2l .. 4,50€*
Thomas Henry Bitter Lemon ..... *0,2l .. 4,50€*
Thomas Henry Ginger Ale ..... *0,2l .. 4,50€*

MINERALWATER

Waterkant Flut ..... *0,33l .. 2,10€* ..... *0,75l .. 5,60€*
Sparkling natural mineral water
Waterkant Ebbe ..... *0,33l .. 2,10€* ..... *0,75l .. 5,60€*
Still natural mineral water

Tŷ Nant Red still ..... *0,75l .. 7,90€*
Tŷ Nant Red sparkling ..... *0,75l .. 7,90€*

COFFEE SPECIALITIES

We serve all hot drinks optionally also with lactose-free milk, oat- or soy drink.

Caffe Cremá ..... *2,10€*
Decaffeinated coffee ..... *2,10€*
Espresso ..... *2,10€*
Double espresso ..... *3,50€*
Espresso macchiato ..... *2,20€*
Cappuccino ..... *3,60€*
Latte macchiato ..... *3,60€*

1 BIO certified | 2 Rainforest Alliance certified