

The background of the entire page is a soft, artistic illustration of pink cherry blossoms. The flowers are in various stages of bloom, with delicate petals and visible stamens. The illustration is done in a watercolor-like style, with soft edges and a gentle color palette of pinks and whites. The blossoms are arranged in a way that they seem to be growing from the bottom and sides, framing the central text area.

Tali

JAPANESE & VIETNAMESE DINING

Kartenzahlung ab 20,00 €

Alle Preise in Euro und inkl. der gesetzlichen MwSt.

The logo for Tali, featuring the word 'Tali' in a stylized, cursive script. Below the script, the words 'JAPANESE & VIETNAMESE DINING' are written in a small, sans-serif font.

Tali
JAPANESE & VIETNAMESE DINING

TIMELESS STARTER

- 11 **NEM THIT** ^{ABCH} 9,50
Frühlingsrollen | Garnelen | Huhn | Mu-Err | Shiitake | Karotten | Kohlrabi
spring rolls filled with shrimps, chicken, black fungus, shiitake, carrot, German turnip
- 17 **NEM CHAY** ^{AGFH} 9,00 
Frühlingsrollen | Mu-Err | Shiitake | Karotten | Kohlrabi | Glasnudeln
eggrolls filled with black fungus, shiitake, carrot, German turnip
- 12 **THIT GA QUE** ^E 9,00
Huhn | Saté | Erdnuss- Dip
chicken-satay with peanut dip
- 18 **EDAMAME**  6,00
junge Sojabohnen | Meersalz
young soybean with seasalt
- 42 **BO LA LOT** ^B 10,50
Rind | Bettelblätter | Erdnuss | Schalotten-Chips
minced beef in betel leaves with peanuts, shallots-crisps
- 21 **SOFTSHELL CRAB** ^G 14,00
Butterkrebis | Tempura | Limette | Chili-Mayo | Frühlingslauch
tempura softshell crab, lime, spicy mayo, scallion
- 41 **TOM COM** ^G 13,00
Garnelen | grüner Reis-Tempura | Mango-Chili-Limetten-Vinaigrette
shrimps coated in green rice tempura
- 22 **BANH BAO VIT** ^{AG} 10,50
Bao Burger | Ente | Gurke Lauch | Koriander | Hoisin | Chili-Mayo
bao bun | duck | cucumber | scallion | coriander | hoisin | spicy mayo

DUMPLING

- 13 **WANTAN CHIEN** ^{CFG} 9,00
knusprige Teigtaschen | Garnelen | Hühnchen | Frühlingszwiebeln
deep-fried dumplings with chicken, shrimp, scallion
- 14 **GYOZA** ^{FG} 9,00
Dumpling gebraten | Huhn | Gemüse
pan-fried dumplings with chicken, vegetable
- 15 **TRUFFLE GYOZA** ^{FG}  9,00
gebraten | Edamame | Trüffel
steamed dumplings filled with young soybeans and truffle
- 33 **GYOZA CHAY** ^{FG}  6,50
gedämpft | Taro | Yambohnen | Sojabohnen | Gemüse
steamed dumplings with taro, jicama, vegetable
- 16 **HA CAO** ^{BCFG} 6,50
gedämpft | Garnelen | Pangasius | Bambussprossen | Frühlingszwiebeln
steamed dumpling with shrimp, swai, bamboo shoot, scallion
- 23 **DUMPLINGS MIX** ^{BCFG} 10,00
Wantan Chien | Gyoza | Truffle Gyoza | Ha Cao | Gyoza Chay
mixed dumplings

SOUP

- 20 **MISO-SUPPE** ^H 6,00
Seidentofu | Seealgen |
Frühlingszwiebeln
silken tofu, seaweed, scallions
- COCO SUP** ^D 
Kokosmilch | Ananas | Pilzen Frühlingslauch
*spicy coconut, pineapple, mushrooms,
scallions*
- 19 Garnelen mit Dill 11,00
shrimp & dill
- 39 Huhn & Koriander 9,00
chicken & coriander
- 49 ausgw. Gemüse mit Koriander 8,00 
vegetable & coriander
- 34 **CANH CHUA CA** 10,50
Lahcs | Kirschtomaten | Pilze, Ananas
| Tofu | Dill, Frühlingslauch
*soup with salmon, tomatoes,
pineapple, mushroom, tofu, dill,
scallion*

SALAD

- 25 **GOI XOAI** ^B 10,50
Mango | rote Zwiebeln | Koriander |
Fischchips
*mango salad, red onions, coriander,
fish crisps*
- 35 **NOM CHAY** ^E  10,00
Mango | grüner Papaya | Koriander |
Erdnüsse | Schalotten-Chips
*Mango, green Papaya, coriander,
peanuts, shallot-crisps*
- 37 **HORENSO GOMAE** ^F  8,00
Blattspinat | Tahini
spinach with tahini-sauce
- 38 **GOI DU DU** ^{B E} 14,50
grüner Papaya | Garnelen | Erdnüsse
| Koriander Schalotten-Chips
*green papaya salad with shrimps,
peanuts, coriander, shallot-crisps*

COLD STARTER

- GOI CUON** ^G
Reispapier | Reismudeln | Gurke | Salat |
Koriander | Shiso
*rice paper, rice vermicelli, cucumber, salad,
coriander, shiso*
- 27 knusprige Furai Garnelen mit 9,80
Erdnuss-Hoisin-Dip ^G
crispy furai shrimp
- 28 Hühnchenbrustfilet mit 9,80
Erdnuss-Hoisin-Dip ^G
chicken & peanut dip
- 29 Tofu mit Erdnuss-Hoisin-Dip ^G  9,00
bean curd & peanut dip
- 26 Butterkrebs mit Mango-Chili- 14,00
Limetten-Dip ^B
softshell crab & mango-chili-lime
- 30 **SAKE CARPACCIO** 16,00
Feuerlachs | Zitrone | Tobiko |
Schnittlauch
*flambéed salmon in lemon sauce,
tobiko, chives*
- 31 **TATAR DUETT** ^A  21,00
Lachs | Thunfisch | Avocado | Gurken
| Mango | Dill | Kürbis- und
Pinienkernen
*tartar from salmon, tuna, avocado,
cucumber, mango, dill,
pumpkin seeds, pinenuts*
- 40 **TUNA TATAR** ^A  18,50
Thunfisch | Kaffir | Schnittlauch
*tuna tartar seasoned with kaffir
leaves, chives*
- 43 **SPICY EDAMAME**  6,50
junge Sojabohnen | Chili | Knoblauch
soybean, chili, garlic
- 32 **GEMISCHTE STARTER** ^{ABCEFGH}
Nem Thit | Wan Tan Chien | Bo La Lot |
Goi Cuon Tom | Nom Chay 19,50/Pers.
mixed warm and cold starters

RICE

XAO XA OT ^B

Zitronengras | Paprika | Zwiebeln | Pilze |
Frühlingslauch Zitronengras |
ausgw. Gemüse | Thai-Basilikum | Reis
*lemongras, paprika, onion, scallion, vibrant
mix of veggies, sweet basil, rice*

51 geschnetztes Rind ^{AB} 19,80
sliced beef

52 knusprige Ente ^G 24,00
crispy duck

60 Garnelen & Jakobsmuscheln 26,00
shrimp & scallop

57 **DAU PHU XAO TUONG** ^{GH} 15,50
Tofu | Gemüse | Knoblauch |
Hoisin | Soja | Reis
bean curd, veggies, garlic, hoisin, soy

CREAMY ERDNUSS ^D

cremige Kokos-Erdnuss | Gemüse |
Salat | Reis
*creamy peanut coconut, vegetable, salad,
rice*

55 gegrilltes Hühnchen 17,50
grilled chicken

65 buntes Gemüse 15,00
vibrant mix of vegetables

66 Katsu Hühnchen (paniert) ^G 18,00
chicken katsu

59 **RAU XAO VIT** ^{BGW} 24,00
knusprige Ente | Gemüse |
Soja-Glaze | Reis
*crispy duck, vibrant of mix
vegetables, rice, soy glaze*

COM CHIEN ^{BGW}

Eierreis | ausgw. Gemüse |
pikante Soja-Glaze
*crispy duck, egg fried rice, vibrant
mix of veggies, spicy soy glaze*

67 knusprige Ente ^G 24,00
crispy duck

68 Gemüse 15,00

CURRY CLASSIC ^D

Ananas-Kokos-Curry | Gemüse | Ananas |
Salat | Erdnuss | Reis

*pinenapple-coco-curry, vegetable,
pineapple, salad, peanut, rice*

53 geschnetztes Rind 19,80
beef

54 gegrilltes Hühnchen 17,50
grilled chicken

54a knusprige Ente ^G 24,00
crispy duck

56 Tofu ^H 15,50
bean curd

58 Garnelen 25,00
shrimp

64 Katsu Hühnchen (paniert) ^G 18,00
chicken katsu

TERIYAKI ^{GH}

Zuckerschoten | Kräuterseitling |
Chinakohl | Salat | Teriyaki | Reis
*teriyaki, mangetout, king oyster mushroom,
chinese cabbage, salad, rice*

61 Lachs / salmon 26,00

62 Thunfisch/ tuna 26,50

63 knusprige Ente /crispy duck ^G 24,00

BEILAGEN & EXTRAS

Reis/ steamed white rice 3,20

Div. Hausgemachte Dips 1,50
various homemade dips

Sushi Reis/ sushi rice 4,80

Eierreis & Gemüse ^B 9,00
Egg fried rice & veggies

Reisbandnudeln, Ei & Gemüse ^B 9,00
fried rice noodles, egg & veggies

NOODLE

BUN BOWL ^{BEH}

lauwarme Reisnudeln | knackiger Salat | Sojasprossen | Koriander | Shiso | Erdnüsse | eingelegte Karotten-Kohlrabi | Chili-Limetten-Soße

lukewarm rice vermicelli, crispy salad, spring sprouts, coriander, shiso, peanuts, pickled carrot-German turnip and chili-lime-sauce

- | | | |
|----|---|-------|
| 71 | geschnetzeltes Rind mit Zitronengras/ <i>sliced beef with lemongras</i> | 19,50 |
| 72 | Frühlingsrollen mit Huhn & Garnelen/ <i>spring roll with chicken & shrimps</i> ^A | 18,00 |
| 73 | Tofu mit Erdnuss-Hoisin/ <i>tofu with peanut-hoisin</i> ^{GH} | 15,00 |
| 75 | Bo La Lot, Rind gewickelt in Betelblätter ^B | 19,50 |
| 74 | UDON XAO BO ^{BG} | 19,50 |

Udon | Rind | ausgw. buntes Gemüse/ *udon noodles with beef and mixed veggies*

NOODLE SOUP

SHOYU RAMEN ^{AGH}

Weizennudeln | Soja | Pak Choi | Ei | Shiitake | Frühlingslauch | Sprossen
noodles, soya, pakchoi, egg, shiitake, scallion, bean sprouts

- | | | |
|----|---|-------|
| 91 | Katsu Hähnchen/ <i>chicken katsu</i> ^G | 17,50 |
| 92 | Furai Garnelen/ <i>furai shrimp</i> ^G | 19,50 |

MISO RAMEN ^{AGH}

Weizennudeln | Miso | Pakchoi | Ei | Shiitake | Frühlingslauch | Sprossen
noodles, miso, pakchoi, egg, shiitake, scallion, bean sprouts

- | | | |
|----|---|-------|
| 95 | Katsu Hähnchen/ <i>chicken katsu</i> ^G | 18,00 |
| 96 | Furai Garnelen/ <i>furai shrimp</i> ^G | 20,00 |

PHO BO ^B

traditionelle Nudelsuppe nach vietnamesischem Hausrezept | Reisbandnudeln | Rind | Koriander | Frühlingslauch | Sojasprossen | Thaibasilikum

Vietnamese noodle soup with beef, coriander, scallion, spring sprouts, sweet basil

- | | | | | | |
|----|------------------|-------|----|---------------------|-------|
| 93 | groß/ <i>big</i> | 18,00 | 83 | klein/ <i>small</i> | 10,00 |
|----|------------------|-------|----|---------------------|-------|

PHO GA ^B

traditionelle Nudelsuppe nach vietnamesischem Hausrezept | Reisbandnudeln | Huhn | Koriander | Frühlingslauch | Sojasprossen | Thaibasilikum

Vietnamese noodle soup with chicken, coriander, scallion, sprouts, sweet basil

- | | | | | | |
|----|------------------|-------|----|---------------------|-------|
| 94 | groß/ <i>big</i> | 18,00 | 84 | klein/ <i>small</i> | 10,00 |
|----|------------------|-------|----|---------------------|-------|

BUN HAISAN (limitiert)

Reisnudeln | Garnelen | Jakobsmuscheln | Lachs | Ananas | Kirschtomaten | Frühlingslauch | Dill

rice vermicelli, shrimp, scallop, salmon, pineapple, tomato, scallion, dill

26,00

SUSHI MAKI (8 STK. / PCS.)

151	KAPPA 	6,00	152	AVOCADO 	7,00
	Gurke/ cucumber			Avocado	
153	SAKE MAKI	8,50	154	EBI MAKI	8,50
	Lachs/ salmon			gekochte Garnelen/ cooked shrimps	
155	TEKKA MAKI	9,50	156	UNAGI MAKI	9,80
	Thunfisch/ tuna			Aal/ eel	
157	EBI TEMPURA MAKI ^G	9,00	158	SALMONSKIN	8,00
	Furai Garnelen			gebratene Lachshaut	
	<i>crispy furai shrimp</i>			<i>fried salmonskin</i>	
159	KANPYO 	7,50	160	TUNA	9,50
	eingelegter Kürbis			Thunfisch I Graslauch	
	<i>pickled pumpkin</i>			<i>tuna, chive</i>	

SUSHI NIGIRI (1 STK. / PCS.)

161	KASAI MAGURO	5,50	162	KASAI SAKE	5,20
	Feuerthunfisch			Feuerlachs/	
	<i>flambéed tuna</i>			<i>flambéed salmon</i>	
163	KASAI HOTATEGAI	5,50	164	WAKAME 	3,50
	Feuerjakobsmuscheln			Seealgen mit Sesam	
	<i>flambéed scallop</i>			<i>seaweed with sesam</i>	
165	SAKE NIGIRI	5,20	166	UNAGI	5,20
	Lachs/ salmon			Aal/ eel	
168	MAGURO	5,50	169	HOTATEGAI	5,50
	Thunfisch/ tuna			Jakobsmuscheln/ scallop	
170	EBI NIGIRI	5,50	171	TOBIKO	7,00
	gekochte Garnelen			Kaviar vom Agoo Fisch	
	<i>cooked shrimps</i>			<i>caviar from agoo fish</i>	
172	SHIROMI	5,50	173	AMA EBI	7,00
	Wolfsbarsch/ loup de mer			süße Kaltwassergarnele/	
				<i>sweet shrimp</i>	

SIGNATUR ROLL (5 STK. / PCS.)

- | | | | |
|--|--------------|---|--------------|
| <p>201 OGAWA <small>ADG</small></p> <p>Furai-Garnelen I Mango I Avocado I Frischkäse I Feuerlachs</p> <p><i>tempura shrimp, mango, avocado, cream cheese, flamed salmon</i></p> | <p>16,00</p> | <p>202 MATSUDA <small>ADG</small></p> <p>Lachshaut I Avocado I Frischkäse I Garnelen I Mikrogrün I Tobiko I Reispapier</p> <p><i>fried salmonskin, avocado, cream cheese, shrimps, microgreen, tobiko, ricepaper</i></p> | <p>16,00</p> |
| <p>203 GOTO <small>ADG</small></p> <p>Lachshaut I Feuerlachs I Mango I Graslauch I Frischkäse</p> <p><i>salmonskin, salmon, mango, chives, cream cheese</i></p> | <p>15,50</p> | <p>204 KONDO <small>ACDGH</small></p> <p>Feuerthunfisch I Mango I Surimi*, Frischkäse I Avocado I Graslauch</p> <p><i>flambéed tuna, mango, surimi*, cream cheese, avocado, chives</i></p> | <p>15,50</p> |
| <p>205 MURAKAMI <small>ABCDGH</small></p> <p>Lachs I Thunfisch I Surimi* I Gurken I Frischkäse I Graslauch I Mango I</p> <p><i>coated with salmon and tuna, surimi, cucumber, cream cheese, chives, mango</i></p> | <p>15,50</p> | <p>206 SATO <small>ADG</small></p> <p>Furai-Garnelen I Aal I Frischkäse I Mango I Gurken I Graslauch I Reispapier</p> <p><i>furai shrimp, eel cream cheese, mango, cucumber, chives, ricepaper</i></p> | <p>16,50</p> |
| <p>207 TANAKA <small>AG</small></p> <p>Butterkrebs I Karotten I Gurken I Chili-Mayonnaise</p> <p><i>softshell crab, carrot, cucumber, spicy-mayonnaise</i></p> | <p>17,00</p> | | |

CRISPY ROLL (5 STK. / PCS.)

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|--|--------------|--|--------------|
| <p>208 MIYAGI <small>ABCDGH</small></p> <p>Lachs I Surimi* I Mango I Avocado I Frischkäse I Panko</p> <p><i>crispy roll with salmon, surimi*, mango, avocado, cream cheese</i></p> | <p>15,00</p> | <p>209 HAYASHI <small>ADG</small></p> <p>Hühnchen I Avocado I Frischkäse I Mango I Panko</p> <p><i>crispy roll with chicken, avocado, cream cheese, mango</i></p> | <p>14,00</p> |
| <p>210 KIMURA <small>ADG</small></p> <p>Garnelen I Avocado I Mango I Graslauch I Frischkäse I Panko</p> <p><i>crispy roll with shrimp, avocado, mango, chives, cream cheese</i></p> | <p>15,00</p> | <p>211 HISAGI <small>ADG</small></p> <p>eingelegter Kürbis I Avocado I Gurke I Mango I Frischkäse I Panko</p> <p><i>crispy roll with pickled pumpkin avocado, cucumber, mango, cream cheese</i></p> | <p>13,00</p> |

INSIDE-OUT MAKI (8 STK./ PCS)

		Sesam	Tobiko		Sesam	Tobiko
181	HORENSEN GOMAE ^F 	8,50	10,00	182	AVOCADO FRISCHKÄSE ^D 	9,50 11,00
	Blattspinat Tahini <i>spinach, tahini</i>				Avocado Frischkäse Rucola <i>avocado, cream cheese, rocket</i>	
183	KAPPA FRISCHKÄSE ^D 	8,50	10,00	184	ALASKA	11,00 12,50
	Gurke Frischkäse <i>cucumber, cream cheese</i>				Lachs und Avocado <i>salmon and avocado</i>	
185	CALIFORNIA ^{ABC GH}	9,50	11,00	186	HAWAII	11,00 12,50
	Surimi* Avocado <i>surimi and avocado</i>				Thunfisch Avocado <i>tuna and avocado</i>	
187	HOTATEGAI	11,00	12,50	188	SAKE HIFU ^A	10,00 11,50
	gegrillte Jakobsmuscheln Rucola <i>grilled scallops, rocket</i>				Lachshaut Gurke Mayo <i>salmonskin, cucumber, mayonnaise</i>	
189	SAKE FRISCHKÄSE ^D	11,00	12,50	190	EBI TEMPURA ^G	11,00 12,50
	Lachs Frischkäse Rucola <i>salmon, cream cheese, rocket</i>				Furai-Garnelen Rucola <i>crispy furai shrimp and rocket</i>	
191	EBIKA ^A	11,00	12,50	192	SAKE MANGO ^D	11,00 12,50
	Garnelen Avocado Mayo <i>cooked shrimps, avocado, mayonnaise</i>				Lachs Mango Frischkäse <i>salmon, mango, cream cheese</i>	
193	PAPURIKA ^D 	9,00	10,50	194	SAKE NEGI ^A 	11,00 12,50
	Paprika Gurken Lollo Rosso Frischkäse <i>paprika, cucumber, lollo rosso, cream cheese</i>				Lachs-Tatar Mayonnaise Chili Dill Gurke <i>salmon tartar, mayonnaise, chili, dill, cucumber</i>	
195	MAGURO NEGI ^A 	11,00	12,50	196	NIJI ^{ABC GH}	14,80
	Thunfisch-Tatar Chili Gurke Kaffir Graslauch <i>tuna tatar, chili, dill, cucumber, kaffir, chives</i>				Lachs Avocado Surimi* Thuna Gurken Graslauch <i>salmon, tuna, avocado, surimi, cucumber, chives</i>	
197	SABOKADO ^D	11,90	13,40	199	SURUDOKU TUNA ^{AG}	15,00
	Lachs, Avocado, Frischkäse <i>salmon, avocado, cream cheese</i>				Furai-Garnelen Avocado Chili Thuna-Tatar <i>furai crispy shrimp, avocado, chili, tuna tartar</i>	

SASHIMI

MAGURO SASHIMI ^F

Thunfisch | Goma Wakame | Avocado | Shiso

tuna, goma wakame, avocado, shiso

221 **groß/ big (10 Stk./ pcs.)**

34,00

121 **klein/ small (5 Stk./ pcs.)**

23,00

SAKE SASHIMI ^F

Lachs | Goma Wakame | Avocado | Shiso

salmon, goma wakame, avocado, shiso

223 **groß/ big (10 Stk./ pcs.)**

32,00

123 **klein/ small (5 Stk./ pcs.)**

22,00

225 **DUO SASHIMI ^F**

Lachs | Thunfisch | Goma Wakame | Avocado | Shiso

salmon, tuna, goma wakame, avocado, shiso

34,00

220 **MIKKUSU SASHIMI ^F**

Thunfisch | Lachs | Wolfsbarsch | Ama Ebi | Tobiko | Shiso

tuna, salmon, loup de mer, ama ebi, tobiko, shiso

36,00

Allergene:

A= Eier

B= Fisch

C =Krebstiere (Garnelen, Crevetten, Hummer)

D= Milch, Laktose

E= Erdnüsse

F= Sesam

G= Gluten

H= Soja

I = Schwefeldioxid/ Sulfite

J= Lupinen

K= Sellerie

L= Senf

M= Schalenfrüchte

W= Weichtiere (Muscheln, Schnecken, Austern)



= vegetarisch



= vegan

= leicht scharf

= scharf

* Krebsfleischimitat

SUSHI- SET

- 411 **SENDAI** 26,00
Nigiri Mix | Unagi | Hotategai | Ama Ebi | Tobiko | Feuerthunfisch
nigiri mix
- 412 **KASHIWA** 26,00
8 Alaska & Tobiko | 8 Sake Maki | 2 Lachs Nigiri
8 Alaska with tobiko, 8 salmon maki, 2 salmon nigiri
- 413 **MATSUDO** ^{ABCGH} 28,00
4 California & Tobiko | 4 Lachs | 4 Avocado
4 Nigiri | Lachs | Thunfisch | Wolfsbarsch | Garnelen
*8 California & tobiko, 4 salmon, 4 avocado
4 nigiri | salmon, tuna, loup de mer, shrimps)*
- 414 **SAITAMA** ^{ADG} 22,00
4 Paprika | 4 Horenso Gomaee | 4 Avocado | 4 Mango | Hisagi Rolle
4 bell pepper, 4 horenso gomaee, 4 avocado, 4 mango, crispy Hisagi roll
- 415 **KAMAKURA** ^{ABCDGHI} (für 2-3 Pers.) 63,00
8 Niji | 8 Thunfisch | 8 Lachs | Kimura-Rolle
4 Nigiri | Wolfsbarsch | Garnelen | Thunfisch | Lachs
*8 Niji, 8 tuna, 8 salmon, crispy Kimura roll
4 nigiris | loup de mer, shrimps, tuna, salmon*
- 416 **NAGASAKI** ^{ABCGH} (für 2 Pers.) 69,00
8 California & Tobiko | 4 Lachs | 4 Thunfisch
4 Avocado | 4 Gurken | kleines gemischtes Sashimi
8x Nigiri: (2x Lachs, 2x Thunfisch, 2x Garnelen 2x Wolfsbarsch)
*maki: 8x california with tobiko, 4x salmon, 4x tuna, 4x avocado, 4x cucumber
small mixed sashimi
8x nigiri: (2x salmon, 2x tuna, 2x shrimps, 2x loup de mer)*
- 417 **SHIBUYA** ^{ABCGH} (für 2 Pers.) 62,00
8 Niji | 8 Lachs | Alaska & Tobiko | 8 Sake Maki | Sake Temaki
4 Nigiri | Lachs | Tobiko
*29 maki | Niji, salmon, Alaska & tobiko, crispy Miyagi roll
4x nigiri: (2x salmon, 2x salmon caviar), 2x salmon temaki*
- 418 **NAGANO** ^{ABCDG} (für 3-4 Pers.) 102,00
8 Hawaii & Tobiko | 8 Ebika & Tobiko | Kimura Rolle | Kondo Rolle |
4 Avocado | 4 Gurke | 4 Lachs | 4 Thunfisch
8 Nigiri | Lachs | Thunfisch | Wolfsbarsch | Garnelen
*8 Hawaii & tobiko, 8 Ebika & tobiko, Kimura, Kondo,
4 avodaco, 4 cucumber, 4 salmon, 4 tuna
8 nigiri | salmon, tuna, loup de mer, shrimp*

DESSERT

- 901 **NEM CHUOI** ^{D G} 12,50
Banane umhüllt in Filoteig | Früchte | Wunscheis (Eissorten)
banana coated in pastry crust with fruits and ice cream of choice
- 902 **COCO DUA** ^{D G} 12,50
Kokosbällchen gefüllt mit karamellisierten Kokosstreifen | Früchte | Wunscheis (Eissorten)
coconut balls filled with caramelized coconut, with fruits and ice cream of choice
- 903 **CAFÉ VA KEM** ^D 6,50
Vanilleeis | Sahne | Espresso¹
vanilla ice with whipped cream and espresso¹
- 904 **MOCHIEIS** ^D (ab/ from 2 Kugeln/ balls) 3,80/Kugel
in den Sorten:
Mango-Käsekuchen, Schoko, Erdbeer-Käsekuchen, Kokos, Mango, Matcha, Pistazie, Mango-Maracuja
variations:
mango-cheesecake, chocolate, strawberry-cheesecake, coconut, mango, matcha, pistachio, mango-passionfruit
- EISSORTEN** ^D
- 911 Matcha-Eis/ green tea ice cream 4,50
- 912 schwarzes Sesam-Eis/ black sesam ice cream 4,50
- 913 Vanilleeis/ vanilla ice cream 3,00
- 914 Ingwer-Eis/ ginger ice cream 4,50
- 915 Yuzu-Eis 4,50
- 905 **KEM THAP CAM** 12,50
Eissorten nach Wahl
Ice cream of choice
- 906 **DESSERT MIX ZUM TEILEN** 22,50
NEM CHUOI | COCO DUA | Vanilleeis | schwarzes Sesam-Eis | Yuzu-Eis
desserts for sharing