

## 810 Tokyo Tapas - Japanisch, Sushi

### SALAD

100	<b>Edamame</b> Soy beans with seasalt	6.70
101	<b>Tsukemono Mix</b> Selection of homemade pickles	8.90
102	<b>Seaweed Salad</b> Homemade salad with yuzu flavour	7.80
103	<b>Shiso Coleslaw Salad</b> Red coleslaw, shiso leaves and sesame with homemade dressing	15.90
104	<b>Goma-ae</b> Green beans garnished with ground sesame seeds sauce	12.20

### VORSPEISE

106	<b>Spicy Miso Soup</b> White soybean soup, seaweed, spring onion, fried tofu pieces and spicy tuna	10.00
107	<b>Salmon Avocado Tartare</b> Salmon Tartare with avocado and a homemade sauce on top	22.00
108	<b>Spicy Tuna Avocado Tartare</b> Spicy Tuna Tartare with avocado and a homemade sauce on top	20.00
109	<b>Kinpira Renkon</b> Japanese stir fried lotus roots with soy based sauce and chili flakes	13.30
110	<b>Whisky Softshell Crab</b> Sautéed softshell crab sprinkled with Nikka whisky	27.00
173	<b>Fried Softshell Crab with Vegetables</b> Fried Softshell Crab with Vegetables	27.00
111	<b>Tuna Steak</b> Drizzled tuna in a refreshing homemade sweet soy sauce	24.40
112	<b>Chicken Karaage</b> Japanese style fried chicken (CH) served with a slice of lemon (4 pc)	19.35
115	<b>Pork Gyoza (CH) (5pc)</b> Pork, spring onion, ginger, cabbage	17.70
116	<b>Spicy Shrimp Gyoza (5pc)</b> Black Tiger Shrimp, Chili	18.70
117	<b>Vegan Gyoza (5pc)</b>	17.70
175	<b>Shitake Gyoza (5pc)</b> Shiitake mushroom, Soybean, Celery, Cabbage	18.70
114	<b>Curry Gyoza Pork (5pc)</b> Japanese curry, pork, spring onion, cabbage	17.70
174	<b>Curry Gyoza Tofu (5pc)</b> Japanese curry, tofu, spring onion, cabbage	17.70

### NUDELSUPPE

118	<b>Vegi Udon noodle Soup</b> Fish broth soup, udon noodles, seaweed, spring onion, fried tofu, tempura balls	21.10
119	<b>Spicy Tuna Udon Noodle Soup</b> Fish broth soup, udon noodles, seaweed, spring onion, fried tofu, tempura balls and spicy Tuna	26.70
120	<b>Pork Mince Udon Noodle Soup</b> Fish broth soup, udon noodles, seaweed, spring onion, fried tofu, tempura balls and pork mince (CH)	26.70
121	<b>Vegi Karee Udon</b> Japanese Curry Soup with Udon noodle soup, carrots, celerly, leeks, onions and red ginger	28.90

122	<b>Vegi Tantan Ramen Noodle Soup</b> Ramen Noodle Soup with pak choi and a special broth made out of more than 15 ingredients!	28.90
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123	<b>Tantan Ramen Noodle Soup</b> Ramen Noodle Soup with pork mince (CH) and a special broth made out of more than 15 ingredients!	28.90
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### DONBURI

124	<b>Salmon Don</b> Sushi rice, salmon tartare, sesame, yuzu juice, spring onion and a homemade teriyaki sauce	28.90
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125	<b>Tune Zuke Don</b> Sushi rice, tuna tartare, spring onion, avocado, sesame and edamame	28.90
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126	<b>Kaisen Chirashi Don</b> Sushi rice, salmon, tuna, shrimp, eel, avocado, sesame, spring onion	40.00
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127	<b>Yakiniku Don</b> Rice served with thin sliced premium Entrecote beef (CH) with peperoni and spring onion	39.90
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### BENTO

128	<b>Tori Katsu Bento</b> Japanese style chicken cutlet (CH) breaded with flour, egg and japanese panko beacrums served with shredded cabbage, rice and tonkatsu sauce	36.90
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129	<b>Tori Katsu Curry Bento</b> Japanese style chicken cutlet (CH) breaded with flour, egg and japanese panko beacrums served with shredded cabbage, rice and Japanese Curry	39.90
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130	<b>Chicken Teriyaki Bento</b> Fried chicken pieces (CH) with teriyaki sauce and fried onions and rice	30.00
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131	<b>Salmon Teriyaki Bento</b> In soy sauce and Japanese rice wine pan-grilled salmon fillet served with shredded cabbage, Japanese rice and teriyaki sauce	28.90
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132	<b>Karaage Bento</b> Japanese fried chicken (CH) served with cabbage and rice	28.90
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133	<b>Vegan Karee Raisu</b> Japanese Curry served with rice	27.80
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### SUSHI

134	<b>Hosomaki (8pc): Cucumber</b>	12.20
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135	<b>Hosomaki (8pc): Avocado</b>	12.20
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136	<b>Hosomaki (8pc): Salmon</b>	12.20
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137	<b>Hosomaki (8pc): Tuna</b>	12.20
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138	<b>Uramaki (4pc): California</b>	15.60
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139	<b>Uramaki (4pc): Salmon Cheese</b>	15.60
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140	<b>Uramaki (4pc): Spicy Tuna</b>	15.60
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141	<b>Uramaki (4pc): Vegi Sprout</b> filled with okra, tamago and fried tofu	15.60
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142	<b>Uramaki (4pc): Vegan Rocket</b> filled with dried tomatoes, tofu and rocket	15.60
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143	<b>Uramaki (8pc): Rainbow</b> 5 different kind of fish with tamago and avocado	32.20
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144	<b>Uramaki (8pc): Ebi Furai</b> filled with fried shrimp, peanuts and mayo	32.20
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145	<b>Nigiri (1pc)</b> choose between: Tuna, Tuna Aburi, Salmon, Salmon Aburi, Deepwater prawn, Eel, scallops, Ebi, Avocado, Inari (sweet tofu), tamago (omelette)	6.90
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146	<b>Gunkan (1pc)</b> choose between: Spicy Tuna, Salmon & Avocado, Tuna & Avocado, Avocado	5.60
147	<b>Gunkan (1pc): Ikura</b>	10.00
148	<b>Sashimi: 6pc Tuna</b>	26.70
149	<b>Sashimi: 6pc Salmon</b>	26.70
150	<b>Sashimi: 10pc Tuna</b>	40.00
151	<b>Sashimi: 10pc Salmon</b>	40.00

### SUSHI OMAKASE

152	<b>Kodama</b> 2 Nigiri, 4 Hosomaki and 3 Uramaki	25.60
153	<b>Kodama Vegi</b> 2 Nigiri, 4 Hosomaki and 3 Uramaki	25.60
154	<b>Kodama Vegan</b> 2 Nigiri, 4 Hosomaki and 3 Uramaki	25.60
155	<b>Hikari</b> 4 Nigiri, 4 Hosomaki and 4 Uramaki	32.20
156	<b>Hikari Vegi</b> 4 Nigiri, 4 Hosomaki and 4 Uramaki	32.20
157	<b>Hikari Vegan</b> 4 Nigiri, 4 Hosomaki and 4 Uramaki	32.20
158	<b>Nozomi</b> 5 Nigiri, 4 Hosomaki and 6 Uramaki	43.00
159	<b>Hayabusa</b> 9 Nigiri, 4 Hosomaki and 2 Uramaki	48.90

### DESSERT

160	<b>Mochi: Green Tea</b> Handmade glutinous rice cake filled with green tea mousse	6.70
161	<b>Mochi: Coconut Mousse</b> Handmade glutinous rice cake filled with coconut mousse	6.70
162	<b>Mochi: Azuki Red Beans</b> Handmade glutinous rice cake filled with azuki red beans	6.70
163	<b>Dorayaki</b> Pancake which consits of two small pancake-like patties made from castella wrapped around a filling of sweet azuki beans	5.60

### DRINKS

164	<b>Still Water 5dl</b> St. Pellegrino	5.60
165	<b>Sparkling Water 5dl</b> Evian	5.60
166	<b>Homemade Ice Tea 5dl</b>	5.60
167	<b>Homemade Hibiscus Tea 5dl</b>	5.60
168	<b>Sake 300ml</b>	32.20
169	<b>Sake 720ml</b>	54.40
170	<b>Asahi Beer 33cl</b>	5.60
171	<b>Asahi Beer 5dl</b>	7.80
172	<b>Feldschlösschen Alcohol-free</b>	5.60