Muku

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KOMPLETTE SPEISEKARTE

FISH TAPAS

Maguro Sashimi / ;‹P• **30,00 €**
Premium Bluefin Tuna sashimi.

Maguro Yukke / æƵ± **32,00 €**
Premium Bluefin Tuna Yukke-style with raw egg, spring onions and soya sauce.

Maguro to Kaviar / ¥ÕÞ **35,00 €**
Premium tuna tartare, caviar, *rice with *Mikuniya-nori. (hand-rolled sushi style by yourself)

Ika Sashimi / ÐK **24,00 €**
Squid Sashimi.

SMALL TAPAS

Jamón Iberico / äÙê³ **25,00 €**
jamón Iberico (Spanish) premium ham “Pata Negra” (No bread included)

Leber Sashimi / ¥Ð **12,00 €**
Low-Temperature cooked chicken liver with salt sesame oil & garlic soysauce.

Komiyu Yakko / VEGETARISCH **11,00 €**
Tofu in soy sauce, sesame oil with spring onion, sakura ebi(shrimp) & bonito flakes.

Miso Cheese / VEGETARISCH **10,00 €**
Blue cheese pickled in miso with Mikuniya-nori.

Karasumi to Mochi / K‰Y•h **22,00 €**
Bottarga, deep fried Mochi and Nori.

COLD TAPAS

Tomato to Avocado / È VEGETARISCH **10,00 €**
Marinated whole Tomato & Avocado in Tosa vinegar. (contain fish broth)

Namaharumaki / ‰û **10,00 €**
Summer rolls with teriyaki chicken, tuna, vegetables and noodles with mayonnaise.

Frozen Paprika Kyuri / ÃR:êŠ **11,00 €**
Cold paprika & cucumber stick with rikishi miso paste. (miso, minced chicken & garlic)

PREMIUM WAGYU (A5) / TANBA-HIRAI WAGYU FROM JAPAN

Wagyu Steak / Œü- **80,00 €**
Grilled Steak of Premium Hirai Wagyu (A5) Please order early as it will take some time

Wagyu Roast beef with truffle / ÈÕüÕ **45,00 €**
Roast Beef of Premium Hirai Wagyu beef (A5) with truffles & barbeque sauce.

Muku-tello Tonnato / ÈóÊüÈ **30,00 €**
Premium Hirai Wagyu roast beef (A5) with homemade bluefin tuna mayonnaise.

HOT TAPAS

Foie Gras Saikyoyaki / ©¢°é **38,00 €**
Grilled Foie Gras marinated with miso paste. +Kanbun no Shizuku / 0.1L 15.0-

Gyutan Shio / ¿ó **18,00 €**
Grilled beef tongue with smoked salt and citron.

Tori Motsu / ŠŠ,d **12,00 €**
Stewed Teriyaki chicken giblets. (from Yamanashi)

DEEP-FRIED TAPAS

Ika Kara / Ƀ₫K — **18,00 €**
Deep-fried squid.

Tori Kara Age / ₣₪Ø — **20,00 €**
(new)Deep-fried crispy chicken(on the bone) with salt.

Ebimayo / tѡè — **18,00 €**
Deep-fried shrimp on mayonnaise.

Soft shell crab / ½ÕÈ·§ë¯éÖ — **15,00 €**
Deep-fried softshell crab with chili sauce.

Morokoshi Ten /)•SW — **12,00 €**
Deep-fried corn with salt.

SMALL SNACK

Sakura Daikon / Ø9O‰ — **8,00 €**
Radish pickled in beetroot vinegar.

Crazy Kyuri / „ëqêM — **8,00 €**
Cucumber pickled in soy sauce.

Edamame / •F — **6,00 €**
Salted green soybeans.

RAMEN

Muku Ramen / !¢ **17,00 €**
homemade thick cloudy noodle soup soy sauce-based made by stewing pork bones, chicken broth with spinach, Chashu (pork), spring onions and nori.

Yamatani Ramen / q7 **17,00 €**
homemade mild light noodle soup made by stewing pork bones, chicken broth and Dashi with chashu (chicken and pork), bamboo and spring onions.

Tonkotsu Ramen / Z¨ **16,00 €**
homemade cloudy noodle soup made by stewing pork bones, chicken broth with chashu (pork), spring onions, sesame.

Tsuke Men / ₫Q **19,00 €**
Cold homemade noodles to dunk in a hot thick soup made by stewing pork bones, chicken broth (soy sauce based) with chashu (chicken and pork), bamboo, spring onions and fish powder.

Furifuri Men / Õ AUF WUNSCH VEGAN **17,00 €**
Marinated noodles (no broth) with thick sauce in chicken oil and soy sauce with chicken chashu, Onsen Tamago (hotspring egg), spring onions, bamboo and fish powder. The vegetarian version contains no meat, no fish and no egg.

EXTRA

+ Tamago / u VEGETARISCH **2,50 €**
salt and kombu-marinated boiled egg.

+ Chashu / Áãü·åü **6,00 €**
Pork marinated in soy sauce and honey.