

Umami 101

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KOMPLETTE SPEISEKARTE

| LUNCH MENU

Bulgogi don bulgogi beef, fried egg, purple rice	13,00 €
Beef yaki udon stir-fried udon noodles with beef filet and vegetables	14,00 €
Shiitake tofu braised shiitake mushrooms with tofu and edamame, purple rice	11,00 €
Grilled kaisendon seasonal fish (please ask our staff), vegetables, purple rice	13,00 €
Jasmine ramen jasmine-kombu broth with chicken breast, shiitake mushrooms, radish	13,00 €
Unagi don grilled eel with wild broccoli, purple rice	15,00 €

| SHARED PLATES

Red shrimp carpaccio red Spanish shrimp, yuzu-soy dressing, leek oil	22,00 €
Wasabi beef carpaccio beef tenderloin, wasabi-yuzu dressing, leek oil, parmesan, wasabi mayo	20,00 €
Beef tatare umami style beef tenderloin, soy-vinegar dressing, wasabi mayo, rice-nori paper	19,00 €
Chilli oil wantan chicken & shrimp filling, homemade chilli-vinegar sauce	9,00 €
Takoyaki octopus balls, truffle mayo, bonito flakes	9,00 €
Shrimp tempura	10,00 €
Vegetable tempura	8,00 €
Dynamite shrimps crispy shrimps coated in spicy mayo	15,00 €
Edamame loves truffle or spice	8,00 €
Agedashi tofu fried tofu in light dashi broth	8,00 €
Spinach salad yuzu truffle dressing, miso flakes, avocado	11,00 €

| MAIN COURSES

Yin-yang duck breast seared duck breast with berry-miso sauce	28,00 €
Tiger prawns on risotto seafood risotto, herb sauce, leek oil	26,00 €
Red braised short rib hong shao style beef short rib on potato puree	28,00 €
Miso chilli glazed cauliflower robata grilled, chilli-miso, tahini sauce	18,00 €
Spicy beef curry udon beef tenderloin, japanese curry, egg yolk	20,00 €
Herb crusted lamb chops panko herb crust	32,00 €

| SIDE PLATES

Truffle black fried rice	10,00 €
Truffle fries	9,00 €
Sweet potato fries	6,00 €
Seasonal greens	8,00 €
Grilled padrón peppers	9,00 €
Truffle puree	8,00 €

| FROM THE ROBATA

Rib-eye with fries, truffle mayo 300g	32,00 €
Beef filet celery truffle puree, shiitake mushroom sauce 200g	36,00 €
Beef yakitori beef tenderloin, herbs, vegetables	30,00 €
Chicken yakitori chicken thigh, herbs, peanut sauce	22,00 €

| DESSERTS

Japanese matcha mousse VEGETARISCH matcha-mousse, caramel, cassis	11,00 €
Golden nut VEGETARISCH hazelnut mousse, salted caramel, rocher glaze	11,00 €
Raspberry VEGETARISCH vanilla mousse with raspberry core & sponge cake	10,00 €
Tropical cheesecake VEGETARISCH coconut cheesecake, mango, passion fruit	10,00 €