

TAKE A JOURNEY

Minna Tomei's experience takes you on a fascinating voyage along the enchanting Far East, through 5 vigorous market cuisines.

You are invited to get a taste of some of the best dishes Japan, India, Vietnam, Korea and Thailand have to offer. The food we serve is the result of numerous tours, research, tastings and of our trials to bring to you a rich, accurate flavors of those cuisines of the Far East.

JAPAN SUSHI MENU

SUSHI

- Double Sweet Potato Roll | 36**
Sweet potato tempura, avocado, kanpyo, sweet potato flakes and chili sauce
- Veggie Futomaki Roll | 36**
Cucumber, kanpyo, carrot, spring onion, tamago and avocado wrapped with soy
- Sake Avocado | 37**
Salmon and avocado coated with roasted sesame and tempura flakes
- Spicy Sake / Maguro | 41/46**
Spicy salmon/tuna, avocado, cucumber, and spring onion, wrapped with tamago
- Salmon Grill | 36**
Salmon with teriyaki, avocado and cucumber wrapped with sweet potato

- Sake Yaki | 44**
Salmon, shiitake, avocado and chives coated with tempura (deep fried)
- Ebi Tempura | 42**
Crispy shrimp, spring onion, kanpyo, avocado, coated in sesame and tobiko
- Purple Roll | 44**
Salmon, avocado, cucumber coated with purple sweet potato flakes
- Crazy Sun | 47**
Vegetable roll in tempura, salmon and avocado tartar, ponzu sauce
- Maguro Miso | 46**
Avocado, cucumber and asparagus, wrapped with tuna, aioli miso and togarashi

- Green Suzuki | 44**
Bass, avocado, cucumber, asparagus, radish, wrapped with lettuce and ponzu sauce
- Rainbow | 48**
Vegetables roll wrapped with tuna, salmon, shrimp, and bass
- Sake Togarashi | 44**
Salmon skin, spring onion, asparagus and avocado, wrapped with seared salmon and togarashi cream
- Super Hero | 46**
Shrimp, oshinko, avocado, kanpyo, crispy rice and black sesame

- Shiitake Tuna | 52**
Shiitake, tamago, cucumber, spring onion, wrapped with tuna and cucumber salsa
- Miyagi | 54**
salmon, oshinko and cucumber wrapped with bass and mung bean
- Sunshine | 49**
Salmon, avocado and asparagus, wrapped with nori seaweed and salmon tempura

COMBO

- Veggie Combo | 14 units | 54**
8 units maki avocado tempura
4 units futomaki special veggie
1 avocado nigiri • 1 tamago nigiri

- Shibuya Combo
16 units | 79**

- 4 units sake togarashi • 4 units maguro miso roll • 8 units maki shrimp tempura

- Minna Combo | 18 units | 99**
8 units rainbow • 4 units salmon grill • 4 units salmon avocado
1 tamago nigiri • 1 bass nigiri

- Tomei Combo
22 units | 109**

- 4 units spicy salmon maguro
4 units spicy tuna maguro
8 units green suzuki • 8 units maki avocado tempura

NIGIRI

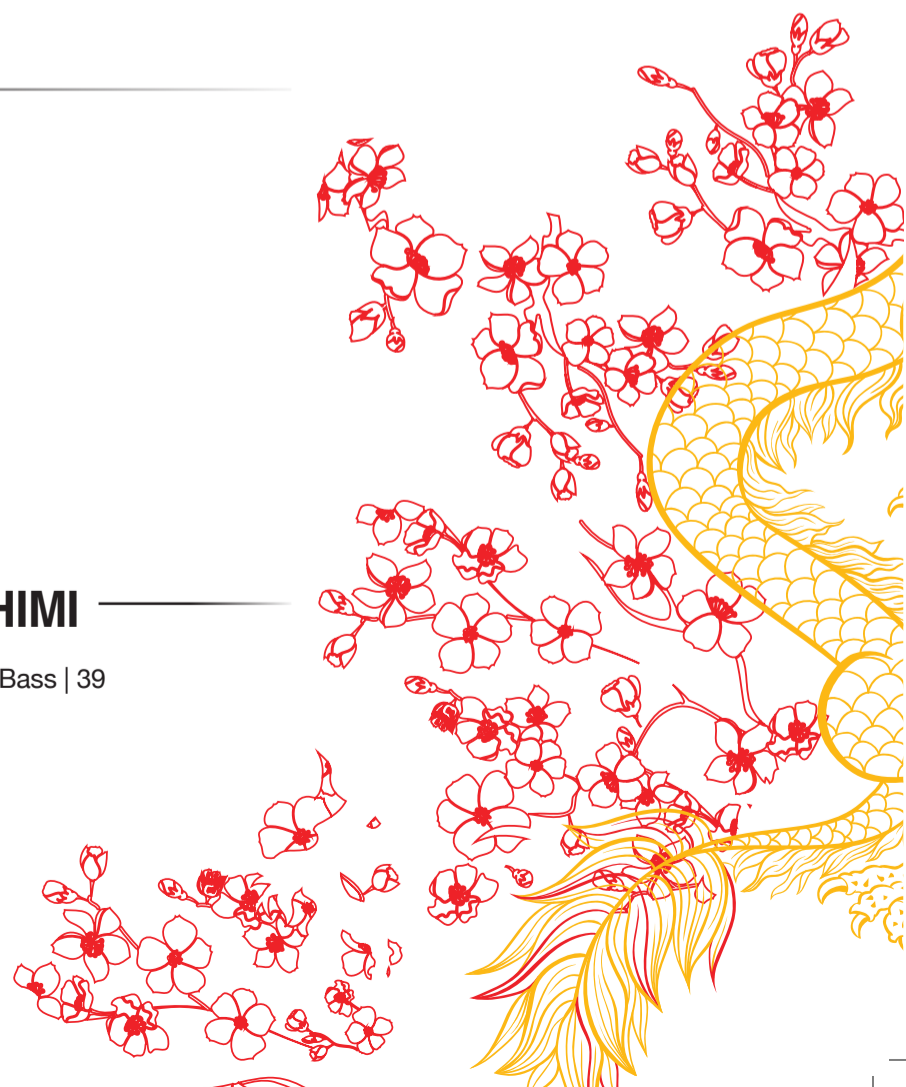
- Tamago / avocado | 15
- Salmon/ Bass | 19
- Shrimps/ Tuna | 24

MAKI



- Tamago / avocado / cucumber | 15
- Salmon/ Bass | 24
- Shrimps / Tuna | 28


SASHIMI


- Salmon / Bass | 39
- Tuna | 47






Small Minna

-  **Samosa | 37**
Dumplings filled with potatoes, peas & black mustard seeds, served with cilantro chutney, mango chutney & seasoned tomato salad
-  **Malai Kofta | 44**
Fried potato dumplings filled with paneer cheese & raisins, seasoned with chili & Mumbai spice and served in a semi-sour tomato sauce & roasted almonds

-  **Tandoori Cauliflower | 48**
Baked cauliflower in curry, coconut milk, Indian spices, fresh herbs & chili. Served wrapped in a garlic naan straight out of the oven
-  **Shrimps Pori | 48**
Fried Indian bread filled with crème fraiche, chopped shrimps, masala sauce, crushed tomatoes, chili, fenugreek & cilantro

-  **Vietnamese Nums | 44**
Crispy rice rolls filled with chicken and herbs, lettuce and fresh leaves, tamarind sauce
-  **Sapa Market Salad | 42**
Chicken/tofu, cucumber, carrots, sprouts, spring onion, cilantro, glass noodles with Vietnamese fish sauce & fresh chili, crispy shallots, basil, fresh mint, peanut sauce & green chili vinegar

-  **Hanoi Calamari | 44**
Crispy calamari, mint, cilantro, chili, lemon grass, nok cham, togarashi & tamarind
-  **Som Tam | 39**
Papaya Salad, krupuks, cherry tomatoes, peanuts, string beans, cilantro & chili
-  **Japanese Salmon Tartar | 42**
Salmon & avocado, yuzu, sesame oil, tempura wrapped rice balls and Togarashi aioli

Dim Sum

-  **Eggplant Buns | 39**
Steamed buns with fried eggplant, sesame paste, crispy onion, coriander, mango pickle & fresh chili
-  **Pullet Chicken Buns | 44**
Steamed buns with Korean marinated spring chicken, lettuce, Korean mayonnaise & slices of chili

-  **Beef Buns | 44**
Steamed buns with slow-cooked beef in sweetish sauce, lettuce, sesame paste, zha cai and kimchi
-  **Shrimps Buns | 47**
Steamed buns with shrimps, lettuce, sesame paste, ganjajang and onion confiture

-  **Gali Bap | 39**
Crispy dumplings stuffed with beef, bamboo shoots, peas, Thai pepper sauce, chili & peanuts

-  **Shiitake Gyoza | 42**
Steamed dumplings stuffed with shiitake mushrooms, with dashi, cream & truffle sauce, shimeji & radish

Soup

-  **Tom Yam | 42 / 42 / 46**
Thai hot & sour tofu / chicken / seafood soup, cherry tomatoes, mushrooms, onion, cilantro & fresh herbs


-  **Gumtang | 59/59/62**
Chicken soup with light asian seasoning, peeled charred tomatoes, bok choy, Champignon mushrooms, white onion & fresh rice noodles with grilled chicken / pulled beef / crispy shrimps


CAN'T DECIDE WHAT TO ORDER?

Check out our Instagram page: [@minna_tomei](https://www.instagram.com/minna_tomei) and you will be able to see a variety of our dishes


Big Minna

Rice

-  **Goa Curry | 64 / 66**
Yellow curry with tofu / chicken, coconut milk, lentils, cashews, onion, peas, fresh mint, cilantro & white rice
-  **Fillet Tomei | 66**
Stir-fried beef strips, sprouts, baby spinach, mushrooms, white rice & kimchi

-  **Bibimbap | 69**
Piquant chopped tofu/ beef with carrot, sprouts, mushrooms & spinach served over rice, with a fried egg, kimchi & wakame seaweed. Served in a sizzling-hot clay pot

-  **Red Minna Thai | 64 / 66 / 68**
Tofu/ chicken/ slow-cooked beef, cherry tomatoes, eggplant, string beans, bamboo shoot, coconut milk, red curry & rice


-  **Green Curry | 64 / 66**
Tofu / Chicken, broccoli, spinach & peas in green curry, coconut milk & rice

Noodles

-  **Ho Chi Minh Noodles | 64 / 67 / 69**
Tofu / chicken / sea food (shrimp, calamari, mussels), red curry, egg noodles, peas, basil, green beans, bamboo shoots and chili
-  **Shiitake Udon | 58 / 62 / 66**
Tofu/chicken/beef, udon noodles, shiitake, champignon & portobello mushrooms, broccoli, chives, soy & mirin

-  **Pad Thai | 54 / 59 / 69**
Rice noodles, tofu/ chicken/ shrimps, carrot, sprouts, egg, peanuts & cilantro in Thai piquant & sweetish sauce
-  **Chili Rice Noodles | 62 / 62 / 67 / 69**
Rice noodles, tofu / chicken / beef / shrimps, garlic, ginger, bok choy & broccoli in soy-chili sauce

-  **Broccoli Beef | 62**
Rice noodles with beef strips, onion, broccoli, spring onion, ginger & garlic in oyster sauce & beef stock

-  **Pad Kong Noodles | 62 / 66**
Chicken/shrimp, smoked goose, rice noodles, green beans, spinach, spring onion, peanuts, sweet soy and nok cham

Tandoori Tafiniaki

-  **Chicken Tikka Masala | 77**
Brick-oven roasted spring chicken, Kolkata spice mix, mint chutney, yogurt, pickled onion & chapatti
-  **Bombay Butter Chicken | 79**
Brick oven spring chicken, Kolkata Spice, pickled onion, fresh mint, coriander & naan



minna tomei
5 asian kitchens

LET'S HAVE A DRINK

BEER

TAP

Goldstar | 24 / 28
Heineken | 28 / 33
Paulaner | 28 / 33

BOTTLE

Leo, Thai beer | 28
Kingfisher, Indian beer | 28
Sapporo, Japanese beer | 28
Liefmans red | 33
Crabbie's ginger beer | 29

ALCOHOL

VODKA

Stoli Gold | 38
Stoli Elite | 61

GIN

Roku, Japanese gin | 44
Haymans | 38

RUM

White Negrita | 32
Negrita Spiced | 38

TEQUILA

Milagro Silver | 48

COGNAC

Remy Martin V.S.O.P | 63
Remy Martin X.O | 149

LIQUORS

Midori | 38
Limoncello | 35

ANISE

Ouzo | 12 | 29
Arak | 29

WHISKEY

Grant's | 38
Glenfiddich | 12 | 48
Monkey Shoulder | 49
Hibiki | 131

APERITIF

Campari | 38
Aperol | 33

DIGESTIF

Jagermeister | 35

WINE

RED WINES

Primitivo "Talò",
San Marzano, Italy | 38 / 136

Red Rib Shack
South Africa | 36 / 132

Shiraz Dalton,
Israel | 42 / 152

Hot To Trot, USA | 156

Cabernet Sauvignon
Dalton, Israel (375 ml) | 84

SPARKLING WINES

Xenius Brut Seleccion
Cava, Spain | 26 / 99

Lambrusco Cavicchioli,
Italy | 26 / 92

WHITE WINES

Gewurztraminer Chateau
Ste. Michelle | 38 / 136

Vinho Verde Vila Nova,
Portugal | 36 / 132

Chenin Blanc Dalton,
Israel | 42 / 152

Sauvignon Blanc
Villa Maria, New Zealand
375 ml | 84
750 ml | 156

Chablis Domain des
Malandes France | 198

Chardonnay Columbia Crest,
USA | 42 / 152

ASIAN WINES

Sake | 18 / 31

COCKTAILS

TUK-TUK | 46

Gin, Aperol, litchi liquor,
fresh squeezed lemon,
tonic & citrus aromas

KHOB KHUN KHA | 46

White rum, lemongrass,
fresh squeezed lemon,
coconut syrup & pineapple
flooded in berries

TOKYO DRIFT | 46

Orange spiced vodka,
cucumber, fresh squeezed
lemon & green tea-peach
syrup

TROPICAL MIX | 46

Vodka, mango sorbet,
lemon, passion fruit &
pineapple

GANGNAM STYLE | 46

Korean Soju mix flavored
with red grapefruit, fresh
squeezed lemon, rose
syrup, pineapple & rosemary
aromas

MAMA INDIA | 46

Spiced rum, elderberry
flower liquor, Chai Masala
syrup, fresh squeezed
lemon, Aromatic Bitters &
cinnamon aromas

ASIAN SANGARIA | 28

Red wine, Sambucus flower
liquor, fresh squeezed
lemon, orange, seasonal
fruits, cinnamon stick &
ginger (serve hot / cold)

SOFT DRINKS

Pepsi / Pepsi Max | 12
7UP / Diet 7Up | 12
Arizona peach ice tea | 14
Jump grape juice | 12
Clear apple cider | 14
Nesher Malt | 14
Leo seltzer water | 12
San Benedetto | 13

Acqua Panna 750 ml | 24
Perrier 330 ml / 750 ml | 13 / 25
Tonic Water | 13
Lemonade / Orange juice
glass / pitcher | 12 / 29
Frozen mint lemonade
glass / pitcher | 26 / 36

SWEET DESSERTS

Minna's Sweets

Minna Boom | 42

Chocolate-nut meringue,
Belgian chocolate mousse, Crème de Cacao,
mascarpone & white chocolate-ginger sauce

Tofu Cheesecake | 42

Tofu cheesecake, strawberries (in season),
tapioca and coconut, served with strawberry &
passion fruit sauce

Yuzu Brulee | 42

Nougat crunch, caramelized yuzu brulee,
pistachio-lemon verbena sauce & an almond tuile

Asian Kiss | 42

Nougat meringue, mascarpone mousse, passion fruit
sauce, white chocolate tuile & seasonal fruit salad

Banana Lotti | 36

Crepe filled with caramelized banana & condensed
milk, served with nut ice cream

Hot Beverages

Espresso ristretto/
lungo | 8
Espresso double | 10
Macchiato | 9
Cappuccino small | 12
Cappuccino large | 14
Americano | 12

Vietnamese coffee | 10
Cup of Tea | 10
Ginger, lemon &
honey | 13
Tea infusion pot | 19
Jasmine flower pot | 28