



minna tomei

5 asian kitchens

 **VIETNAM**

NAMS 	Vietnamese Rice lace Rolls (3 pcs). Crispy rice lace filled with vegetables / chicken and onion, glass noodles, tapioca pearls, green herbs, and chili, served with tamarind-apple sauce and yum sauce	66 / 69
SUMMER SALAD 	Cucumber, carrot, sprouts, lychee, peanuts, sesame seeds and krupuks in a miso and vine leaves vinaigrette	52
VIETNAMESE EGG ROLL	Crispy egg roll filled with chicken, ginger, tomatoes, basil and glass noodles, served with herbs, lettuce, green onion, chili and Hanoi chili paste	57
CON CAN FISH 	White fish in a lemongrass, ginger, coriander, coconut cream and cashews marinade, served in iceberg lettuce with glass noodles, chili and peanut curry	72
SAIGON BEEF NOODLES  	Beef strips with udon noodles, white cabbage, bok choy, spinach, leek, cashews, bean sprouts, and cilantro in a Vietnamese caramel soy sauce and sesame oil, topped with cilantro and fried leek	78
KOI NOODLES  	Chicken / Shrimp, egg noodles, smoked goose, white cabbage, white onion, chow chow, leek, green onion, bean sprouts, and peanuts in a smoked soy sauce, garnished with cilantro.	76 / 79
GREEN HMONG  	Tofu / chicken / beef / fish / shrimp with spinach noodles, green onion, broccoli, spinach, Thai basil, chili jam, red curry and peanut butter, topped with fried onion, fried leeks and peanuts	76 / 76 / 78 / 78 / 78

 **INDIA**

VEGGIE SAMOSA	2 pcs handmade samosas filled with potato, served with coriander chutney and raita yogurt	54
MALAI KOFTA 	Fried potato dumplings filled with paneer cheese, raisins, chili and Mumbai spice, in sour tomato sauce, yogurt, toasted almonds and coriander	64
GOA CURRY   	Tofu / chicken, in a yellow curry stew with coconut cream, onion, lentils, spinach, cashews and fried mint, served with steamed rice and mango dip	79
TANDOORI 	Two chicken skewers with Indian seasoning, served on chapati with raita dip, curry-honey vinaigrette, chili and a tangy herb salad	74
BOMBAY BUTTER CHICKEN  	Chicken thigh skewers in a yogurt and cashew, mumbai spices marinade , served with arugula, red onion, chili, garlic naan and dips	88

THAILAND

PAPAYA SALAD 🌿	Green papaya salad with cherry tomatoes, green beans, Thai peanuts, garlic and chili, in a lime and fish sauce dressing	57
NAM TOK RED TUNA 🌿🌿	Thin slices of red tuna in yum dressing, curry crispy rice, ginger, shallot, lemon grass, coriander, mint and Thai peanuts	59
MIANG ROLL 🌿🌿	Rolled rice sheets with Tofu / Tempura white fish, miang sauce, lettuce, cucumber, green herbs and chilli, served with sweet&sour nam jim dressing	59
CRISPY FISH SALAD	Crispy fish, roasted corn, crispy shallots, kohlrabi, red onion, radish, lalik lettuce, aromatic herbs, sesame seeds, peanuts in yum dressing with kaffir lime aioli	66
TOM YUM 🌿🌿	Sour and spicy soup with Tofu / Chicken / Shrimp, coconut cream, mushrooms, cherry tomatoes, onion, lemon grass, kaffir lime, lime, cilantro and Thai chili	64
KUEY TEOW	Thai soup with chicken, rice noodles / wontons, Chinese cabbage, sprouts, Thai basil, crushed shatta, and fresh lime juice	66 / 74
PAD KRAPOW 🌿	beef / white fish in a stir-fried stew with green beans, krapow leaves, garlic, chili, fish sauce and dark soy, served with a fried egg and steamed rice	76
THAI CASHEW 🌿🌿🌿	Tofu / chicken / white fish stir-fried in Thai soy sauce with onion, red pepper, chili, leeks, and cashews, served with steamed rice	74 / 76 / 76 78 / 78 / 79 / 79 / 82
PANANG CURRY 🌿	Tofu / Chicken / Beef / White fish / Shrimp, red curry, coconut cream, roasted pumpkin, fish sauce, kaffir lime and Thai peanuts, served with steamed rice	72 / 72 / 76
PAD THAI 🌿🌿🌿	Tofu / Chicken / Shrimp, fresh rice noodles, green onion, sprouts, egg, peanuts and coriander, chili flakes, in spicy and sweet Thai sauce	

KOREA

GALBI 🌿	Slow-cooked short ribs marinated in Korean BBQ, served with kimchi, bulgogi sauce, pickled onion, Korean garlic butter bread, and rosso lettuce	76
GOOSE AND POMELO SALAD	Crispy goose confit, pomelo, pomegranates, cucumber, fennel, kohlrabi, herbs, shallots, crispy rice, tamarind-miso dressing	68
GOOSE BAO	Goose confit in a delicate spice glaze, green onion, mint and sesame seeds, wasabi aioli and a Korean cucumber pickle	62
TOMEI FILLET	Stir-fried beef strips, sprouts, young spinach and mushrooms, in a delicate and sweet oyster sauce with steamed rice, kimchi and sesame	78
BROCCOLI BEEF 🌿🌿	Square rice noodles with beef, broccoli and white onion, stir-fried in oyster sauce, chicken stock and chow chow	79
TTEOKBOKKI 🌿🌿🌿	Rice cakes with tofu / chicken / beef / shrimp, leek, Napa cabbage, white cabbage, white onion, bok choy, red chili, ginger, and toasted sesame seeds in a sweet and spicy gochujang sauce	76 / 76 / 78 / 78
BIBIMBAP 🌿🌿	Tofu / Ground beef, steamed rice, sprouts salad, stir-fried vegetables, cucumber, kimchi, egg and toasted sesame	86



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RED TUNA BRUSCHETTA	Brioche bruschetta with red tuna, avocado, ponzo sauce, wasabi aioli and tobiko	68
BATERA	6 pcs pressed sushi rice cubs coated with crispy rice pearls, seared salmon, yuzu kosho aioli, teriyaki, koji soy, sea grapes and scallions	68
SHRIMP POPCORN 🌮	Tempura-coated shrimp served with spicy aioli, finely chopped cucumber and radish	59
KINOKO TEMPURA	Wild and shiitake mushrooms in tempura, shiitake aioli, baby arugula salad with spinach, mizuna, shiitake vinaigrette and furikake	48
EBI PAN	Crispy white bread filled with chopped shrimp, chicken, ginger and garlic, Served with a trio sauces	74
BEEF FILLET KATSU	Seared beef fillet in crispy Japanese bread, pumpkin sauce, scallions and mustard aioli. Served with pickled cucumber	84
RAMEN	Rich chicken broth with bok choy, scallions, white sesame, soft-boiled egg, ramen noodles, chopped chicken thigh and nori	69
BEEF GYOZA 🌮	4 pcs Handmade gyoza filled with slow cooked beef, five spices, pan-seared and Served with sesame soy dipping sauce	59
CHICKEN GYOZA	4 pcs Handmade pan-seared gyoza filled with chicken, scallions and leek. Served with sesame soy dipping sauce	59
MUSHROOM GYOZA 🌿	4 pcs handmade gyoza filled with portobello and shiitake mushrooms, green onions and leeks, seared and served with an aromatic salsa	59
SHIITAKE UDON 🌿	Tofu / Chicken / Beef with udon noodles stir-fried in shiitake soy sauce, assorted mushrooms, broccoli, crispy leek and scallions	76 / 76 / 78
SAKA & MISO 🌮	Seared salmon marinated in white miso and sake, served over yokohama eggplant cream, roasted greens, chili on the side and caramelized lemon	109

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COMBO		
COMBO VEGGIE 15 PCS	4 pcs MIDORI HORENZO · 8 pcs DOUBLE SWEET POTATO · SWEET POTATO NIGIRI · OSHINKO NIGIRI · ASPARAGUS NIGIRI	74
JOY COMBO 20 PCS	8 pcs KAMI ROLL · 8 pcs SAKE KINOKO 4 pcs PURPLE ROLL	144
FISH COMBO 24 PCS	8 pcs SUKOSHI MAGURO · 8 pcs OSAKA ROLL 4 pcs RAINBOW ROLL · 2 pcs SALMON AND LEMON KOSHO NIGIRI · 2 pcs TUNA AND BOBO ARERA CRACKERS NIGIRI	194
NIGIRI COMBO 6 PCS	2 pcs TUNA AND BOBO ARERA CRACKERS NIGIRI · 2 pcs SALMON AND LEMON KOSHO NIGIRI · 2 pcs WHITE FISH NIGIRI AND PADRON PEPPER	96

NIGIRI	Tamago / Avocado / Salmon / Tuna	26 / 26 / 34 / 36
MAKI	Tamago / Avocado / Cucumber / Sweet potato Salmon / White fish / Shrimp / Tuna	26 / 34
SASHIMI	Salmon / White fish Tuna	44 / 56

SUSHI

DOUBLE SWEET POTATO 🌿 51
Chives, kanpyo, sweet potato and avocado, wrapped in avocado slices and topped with crispy sweet potato chips

MIDORI HORENZO 52
Tempura spinach and asparagus, wrapped with avocado, miso togarashi aioli and furikake ontop

SAKURA ROLL 🌸 68
Salmon, avocado and tobiko, topped with lightly seared red tuna tataki, lime, spicy mayo and scallions

SPICY ZEN 🌸 71
Spicy red tuna, avocado and lime, wrapped in red tuna and avocado, topped with crispy artichoke chips

SAKANA 66
Kanpyo, avocado and cucumber, topped with white fish, yuzu kosho aioli, herb vinaigrette, bobo arare and red micro shiso

SAKE KINOKO 🌸 66
Seared salmon, avocado and cucumber, wrapped in salmon, spicy truffle sauce, teriyaki, tempura flakes and chives

MAITA ABI 72
Shrimp, kanpyo, avocado and cucumber, with miso and sweet chili aioli, topped with teriyaki, furikake, chives and crispy rice

OISHI KANI 72
Crispy soft-shell crab, cucumber and baby lettuce, topped with micro coriander, spicy mayo, tobiko, miso aioli and sweet chili sauce

SUKOSHI MAGURO 🌸 79
Spicy tuna tartare, tempura flakes and cucumber, wrapped in tuna, topped with green chili, teriyaki and micro coriander

MAGURO AFO 🌸 79
Tuna, spicy mayo, cucumber, scallions and avocado, wrapped in tuna. finished with sweet miso sauce, tempura flakes and chives

SAKE AVOCADO 54
Salmon and avocado coated with tempura flakes and sesame

MARE ROLL 🌸 74
Tempura shrimp, avocado and cucumber, wrapped in mixed tobiko. topped with Korean chili aioli, spicy tuna tartare, ginger chips and wasabi-sesame

KAMI ROLL 70
Red tuna, avocado, sweet potato and chives, wrapped in seared salmon tataki and garnished with roasted almonds

NAGOYA ROLL 64
Beet and panko tempura roll with salmon, avocado, oshinko, chives and yuzu aioli

YIN & YANG ROLL 68
Truffle cream, shiitake mushrooms, cucumber and chives, wrapped in avocado and salmon. topped with Japanese rice pearls and smoked salt

SAKE YAKI 64
Roll in tempura with salmon, avocado, chives, shiitake mushrooms and teriyaki

OSAKA ROLL 70
Salmon, avocado, oshinko and chives, wrapped in seared white fish and garnished with lime slices

PURPLE ROLL 62
Salmon, crème fraîche, sweet potato and cucumber, wrapped in avocado and decorated with purple sweet potato chips

SUNSHINE 70
Salmon, avocado and asparagus, wrapped in nori seaweed and salmon tempura

RAINBOW 66
Oshinko, cucumber and asparagus, wrapped in white fish, avocado, red tuna and salmon, garnished with chopped chives

PHILLY ROLL 66
Salmon, philadelphia cream cheese, avocado, cucumber and chives, wrapped in grilled salmon with teriyaki and tempura chips

OKINAWA SPICY 🌸 66
Salmon, avocado, oshinko, tobiko and lime, wrapped in seared salmon, with yuzu and tabasco-sriracha aioli

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MENU