
minna tōmei

VIET NAM

# VIETNAM

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| NUMS | 3 crispy rice paper rolls filled with vegetables / shrimp /spring chicken and bean glass noodles. Served with fresh herbs, tamarind-apple sauce and nam jim | 69 / 72 / 66 |
| KUAY TEOW | thai broth soup with chicken thighs, rice noodles / wontons, cabbage, sprouts, thai basil, shatta chili and fresh lime juice | 74 / 66 |
| SPRING ROLL | red tuna, rice paper, spicy peanuts, wasabi sesame, mint, cilantro, avocado, cucumber, pear, crispy shallots, miang sauce and truffle ponzu | 69 |
| SUMMER SALAD | cucumber, carrot, sprouts, lychee, peanuts, sesame seeds and tapioca krupuk in grape leaf and miso vinaigrette | 52 |
| VIETNAMESE EGG ROLL | crispy egg roll stuffed with chicken, ginger, tomatoes, basil and bean glass noodles. served with lettuce, fresh herbs and hanoi chili paste. | 59 |
| SAIGON BEEF NOODLES | beef strips and udon noodles with bok choy and spinach in vietnamese caramelized soy sauce, sesame oil, cilantro, and cashews | 79 |
| QUY NOODLES | egg noodles with chicken / shrimp, chili, cabbage, smoked goose, sprouts, onion, peanuts and cilantro in a smoked soy sauce | 76 / 79 |
| GREEN HMONG | spinach noodles with tofu / chicken / beef / shrimp, broccoli, onion and thai basil in chili jam sauce and peanut butter curry | 78 / 78 / 76 / 76 |

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# INDIA

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| SAMOSA | 2 crispy samosas stuffed with spiced potatoes, served with cilantro chutney and raita yogurt | 56 |
| MALAI KOFTA | potato and paneer cheese patties with cashews, raisins, and chili, in a tangy tomato sauce, toasted almonds, cheese and fresh cilantro | 64 |
| KON KAN FISH | white fish marinated in lemongrass, cashews and coconut cream, served in lettuce cups with fresh herbs, glass noodles and peanut curry sauce | 72 |
| TANDOORI | skewered chicken thighs served over chapati with curry-honey vinaigrette, raita, chili, onion and a tangy herb salad | 74 |
| GOA CURRY | yellow curry stew with tofu / chicken, coconut cream, lentils, spinach, onion, cashews and fried mint. served with rice and mango dip | 79 |
| BOMBAY BUTTER CHICKEN | skewered chicken thighs marinated in yogurt and cashews, served over garlic naan with arugula, red onion and chili served with lemon chutney, cilantro chutney and tamarind chutney | 88 |

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# THAILAND

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| PAPAYA SALAD | green papaya, cherry tomatoes and green beans with peanuts, garlic, and chili, in lime and fish sauce dressing | 69 / 72 / 66 |
| NAM TOK RED TUNA | slices of red tuna in yum dressing, crispy red curry seasoned puffed rice, shallots, cilantro, mint, and peanuts | 62 |
| MIANG ROLL | rice paper wrapped with tempura fish / tofu, lettuce, greens, tamarind peanut sauce and chili, served with nam jim sauce | 62 |
| CRISPY FISH SALAD | crispy fish, roasted corn, shallots, kohlrabi, sliced broccoli, sprouts, lalique lettuce, mizuna leaves, radish, cilantro, peanuts and sesame seeds in yum sauce and kaffir lime aioli | 66 |
| TOM YUM | spicy and sour soup with chicken / shrimp / tofu, coconut milk, mushrooms, cherry tomatoes, onion, lemongrass, kaffir lime and cilantro | 64 |
| PAD KRAPOW | minced beef with green beans, krapow leaves, garlic, dark soy sauce and chili. served with rice and a fried egg | 78 |
| THAI CASHEW | red bell pepper, onion, thai chili, leek and cashews with chicken / tofu, in thai soy sauce. served with rice | 78 / 76 |
| PANANG CURRY | red curry stew with peanut butter and coconut cream, chicken shrimp / tofu / beef, roasted pumpkin, fish sauce, kaffir lime and peanuts. served with steamed rice | 82 / 79 / 78 / 78 |

# KOREA

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| SEA BITE | white seafish tartare, teriyaki, chives and tobiko, nori seaweed, crispy sushi rice, chili aioli, micro cilantro and koji soy | 48 |
| TUNA BRUSCHETTA | brioche, spicy tuna tartare, yuzu kosho aioli, herb vinaigrette, tobiko and koji soy | 79 |
| GOOSE BAO | confit goose leg glazed with spices, scallions, sesame seeds and mint served with wasabi aioli and korean pickled cucumber | 62 |
| FILLET TOMEI | beef strips and a selection of mushrooms in sweet oyster sauce, sesame seeds, sprouts and spinach. served with kimchi and steamed rice | 78 |
| BROCCOLI BEEF | rice noodle flakes with beef strips, onion and broccoli, stir-fried in sweet oyster sauce and chicken broth | 79 |
| TTEOKBOKKI | rice cakes with tofu / chicken / beef / shrimp, cabbage, onion and bok choy in spicy gochujang sauce, toasted sesame and crispy shallots | 78 / 78 / 76 / 76 |
| BIBIMBAP | minced beef / tofu over seasoned rice, topped with vegetables, kanpyo, oshinko, kimchi, sesame seeds and a sunny-side-up fried egg | 86 |

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# JAPAN

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| BATTERA SALMON | 5 pcs pressed battera sushi coated with fried rice pearls, seared salmon, yuzu kosho aioli, teriyaki, koji soy, sea grapes and scallions | 68 |
| KOHLRABI SASHIMI | cucumber, seasonal fruit, pickled kohlrabi, tuna, yuzu vinaigrette, herb oil, chives, furikake and crispy rice | 67 |
| TUNA TARTARE | spicy tuna tartare, miso vinaigrette, herb oil, scallions, shiso leaves, sushi rice with furikake and crispy nori sheets | 67 |
| SALMON TATAKI | salmon, fresh ginger, cucumber, micro cilantro, red chili, yuzu kosho aioli, truffle ponzu sauce and bubu arare | 58 |
| POPCORN SHRIMP | tempura shrimp with spicy aioli, chopped radish and pickled cucumber | 62 |
| GYOZA | 4 pcs pan-seared dumplings filled with chicken and vegetables mushrooms and onion. Served with soy sauce and sesame oil | 59 |
| RAMEN | rich chicken broth with ramen noodles, sliced chicken thigh, bok choy, scallions, nori, sesame seeds and a soft-boiled egg | 72 |
| BEEF FILLET KATSU | seared beef fillet slices in crispy japanese bread with pumpkin sauce, scallions and mustard aioli. served with pickled cucumber | 84 |
| SHIITAKE UDON | udon noodles with chicken / beef / tofu, champignon, shiitake, portobello and oyster mushrooms, broccoli in sesame soy sauce and green onions | 76 / 78 / 76 |
| SAKE WHITE MISO | seared salmon in white miso marinade on eggplant cream, roasted greens and a caramelized lemon | 112 |

## COMBO

**VEGGIE COMBO . 16 PCS** — 74
4 pcs midori horenso
8 pcs double yam
4 pcs kurimo

**JOY COMBO . 20 PCS** — 144
8 pcs kami roll
8 pcs sake kinoko
4 pcs purple roll

**CRISPY COMBO . 20 PCS** — 98
4 pcs Sake Yaki
4 pcs nagoya roll
6 pcs salmon avocado maki
6 pcs sweet potato maki

**FISH COMBO . 24 PCS** — 194
8 pcs Sukoshi Maguro
8 pcs osaka roll
4 pcs rainbow roll
2 pcs salmon nigiri with lemon kosho
2 pcs tuna nigiri with bubu arare

**NIGIRI COMBO . 6 PCS** — 96
2 pcs tuna nigiri with bubu arare
2 pcs salmon nigiri with lemon kosho
2 pcs white fish nigiri with padron pepper

## NIGIRI

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| nigiri tamago / avocado | 26 |
| nigiri salmon | 34 |
| nigiri tuna | 36 |

## SASHIMI

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| sashimi salmon / white fish | 44 |
| sashimi tuna | 56 |

## MAKI

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| vegetarian maki<br>avocado / sweet potato /<br>cucumber / tamago | 36 |
| maki salmon / shrimp / tuna | 44 / 42 / 38 |
| salmon avocado maki | 40 |
| tuna scallion maki | 46 |
| spicy salmon / tuna tartare maki | 46 / 42 |
| vegetarian tempura maki | 36 |
| salmon avocado tempura maki | 40 |
| shrimp tempura maki | 42 |

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# SUSHI

**DOUBLE YAM** 53
chives, kanpyo, sweet potato and avocado, wrapped in avocado and sweet potato chips

**MIDORI HORENSO** 54
spinach tempura, asparagus, togarashi miso aioli, avocado wrap, miso aioli, togarashi and furikake

**KURIMO** 54
rice coated with chives and crispy onions, avocado, chives, asparagus, cucumber, cream cheese, and toasted almonds

**YAKIZAKA** 62
baked salmon, avocado, chives, kanpyo, yuzu aioli, avocado wrap, sweet potato flakes, and sesame

**TARO SALMON** 68
spicy salmon tartare, tempura flakes, chives, cucumber, green tobiko, salmon wrap, koji soy and spicy mayo

**PIRI ROLL** 73
spicy salmon tartare, tempura flakes, avocado, cucumber, wrapped with spicy salmon tartare, tempura flakes, orange tobiko, chives and koji soy

**KARAI** 68
spicy tuna, avocado, cucumber, tempura flakes, spicy tuna wrap, tempura flakes, green tobiko, chives and koji soy

**EBI URAMAKI** 68
lalique lettuce, avocado, shrimp, wrapped in salmon and spicy mayo

**SAME ROLL** 74
tuna, avocado, cucumber, chives, tuna wrap, miso vinaigrette, aromatic salsa and fried leeks

**RAIMU** 74
salmon, avocado, black tobiko, seared salmon, spicy mayo, lime and chives

**SAKE AVOCADO** 79
salmon and avocado coated in tempura flakes and sesame seeds

**SALMON MISO** 64
lalique lettuce, spicy salmon, avocado, cucumber, wrapped in seared salmon, sweet miso sauce, chives, sesame and koji soy

**SAKURA** 68
salmon, avocado and tobiko wrapped in seared red tuna tataki, lime, spicy mayo and scallion

**SPICY ZEN** 68
spicy red tuna, avocado and lime, wrapped with red tuna, avocado and artichoke chips

**SAKANA** 79
white fish, kanpyo, avocado, cucumber, tuna wrap, yuzu kosho aioli, herb vinaigrette, bubu arare and micro shiso

**SAKE KINOKO** 72
seared salmon, avocado, cucumber, wrapped in salmon, spicy truffle sauce, teriyaki, tempura flakes and chives

**MAITA EBI** 79
shrimp popcorn, kanpyo, avocado, cucumber, sweet chili miso aioli, teriyaki, furikake, chives wrap and crispy rice

**OISHI KANI** 69
crispy soft-shell crab, cucumber, lalique lettuce, micro cilantro, spicy mayo, orange tobiko, sweet chili miso aioli

**SUKOSHI MAGURO** 58
spicy tuna tartare, tempura flakes, cucumber, wrapped in tuna, green chili, teriyaki and micro cilantro

**PURPLE ROLL** 68
salmon, crème fraîche, sweet potato and cucumber, wrapped in avocado and purple sweet potato chips

**KAMI** 72
red tuna, avocado, sweet potato and chives, wrapped in seared salmon tataki and toasted almonds

**RAINBOW** 66
salmon, avocado, wrapped in salmon, tuna, avocado, chives, micro shiso, furikake and sesame

**PHILLY ROLL** 68
salmon, philadelphia cream cheese, avocado, cucumber and chives, wrapped in roasted salmon with teriyaki and tempura flakes

**OSAKA ROLL** 72
salmon, avocado, oshinko and chives, wrapped in seared white fish with lime slices on top

**MARA** 76
shrimp tempura, avocado and cucumber, wrapped in tobiko mix and korean chili aioli, spicy tuna tartare, ginger chips and wasabi sesame

**SUN SHINE** 72
salmon, avocado and asparagus, wrapped in nori and salmon tempura

**SAKE YAKI** 66
tempura roll with salmon, avocado, chives, shiitake mushrooms and teriyaki

**NAGOYA ROLL** 66
beetroot and panko tempura roll with salmon, avocado, oshinko, chives and yuzu aioli

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