

**ENGLISH
MENU**

THE IDEA




Hanoi has not only a rich thousand-year history behind it, but as the capital, it also attracts people from all regions of Vietnam. It is a melting pot of different cultures and culinary delights of the country. At Hanoi deli, guests can experience the diversity of Vietnamese cuisine. Enjoy authentic and culinary dishes & drinks in our modern ambiance on Kurfürstendamm in Berlin.

We place great emphasis on the condition of the food we use, which must always be fresh and of the highest quality. Select ingredients and traditional methods of preparation are our top priority.

We consciously avoid flavor enhancers and prepare our dishes for you with natural spices and fresh herbs from our homeland, which are so typical for Vietnamese cuisine.

We wish you a good appetite and enjoy your meal – Chuc Ban an Ngon!

SUPPEN / SOUPS

1. SUP DAU PHU /BIO TOFU SOUP ³ 	5,50	4. SUP XOAI /MANGO SOUP ^{3,6}	6,50
Vegetable soup with bio tofu, fresh ginger, coriander & spring onions		Fruity mango soup with chicken breast fillet, cilantro & fresh mango strips, refined with coconut milk	
.....			
2. SUP CANH CHUA / PRAWNS SOUP ¹⁶	7,90	5. WAN TAN SOUP / WAN TAN SOUP ^{1,16}	6,90
Tamarind soup with prawns, vegetables & fresh mushrooms		Meatballs (chicken and prawns) wrapped in batter, in a fine broth with spring onions, coriander & fresh mushrooms	
.....			
3. SUP MIEN /GLASS NOODLE SOUP		6. MISO SUPPE / MISO SOUP ^{3,17}	
Glass noodle soup with mushrooms, morels, coriander, spring onions &		Soybean paste with bio tofu or salmon with seaweed and spring onions	
A Bio Tofu ³ 	5,90	A Bio Tofu ³ 	5,90
B Chicken meat	6,90	B Lachs	6,90
C Prawns ¹⁶	7,90		
.....			

SALATE / SALAD

8. NOM DU DU 9,90

/ TROPICAL PAPAYA ¹⁶(slightly spicy)

Green papaya strips with red onions, chili, carrots, fresh herbs, roasted peanuts & cooked Prawns refined with homemade dressing

9. GOI XOAI

/ MANGO MIX ⁸

Fresh mango strips with coriander, mint, carrots, chili & peanuts, served with lime-chili-dressing. Optionally with

A Bio Tofu ³ 	8,90
B Chicken breast fillet	9,50
C Prawns ¹⁶	9,90

10. NOM BO 10,90

/ HANOI BEEF ^{4,8}

Thinly sliced beef with chili, red onions, asian celery, peanuts and fried onions

11. NOM MIEN

/ GLASSNOODLES SALAD ⁸

Glass noodles with chicken, coriander, mint, chili, peanuts, served with a lime-chili-dressing

A Bio Tofu ³ 	8,90
B Chicken breast fillet	9,50
C Prawns	9,90

12. SEETANGSALAT ⁵ 6,90

/SEAWEED SALAD

Seaweed salad, refined with roasted sesame.

VORSPEISEN / STARTER

V1. NEM THIT RAN ^{16,17} 6,90

/ SPRING ROLLS (2 Pcs.)

Fried rice paper rolls with shrimp, chicken, morels, bean sprouts, glass noodles & vegetables, with lime-chili- dressing

V2. NEM CHAY 4,90

/ BUDDHA ROLLS (5 Pcs.) 

Vegetarian mini spring rolls with vegetable filling and sweet-chili-sauce

V3. GA XIEN 6,90

/ CHICKEN STICKS (2 Pcs.) ⁸

Tender grilled chicken breast fillet marinated in the house style, served with peanut sauce

V4. GOI NEM CUON

/ SUMMER ROLLS (2 Pcs.) ²

Rice paper rolls with rice noodles, lettuce, various Vietnamese herbs, served with Hoi-sin sauce & peanuts. Optional with:

A Bio Tofu ³ 	5,90
B Chicken breast fillet	6,90
C Beef	6,90
D Prawns ¹⁶	7,20
E Ebi Tempura ¹⁶	7,50

V5. BO LA LOT 6,90

/ SECRET LEAVES STICKS (4 Pcs.) ^{8,17}

Traditionally seasoned minced beef wrapped in „La Lot leaves“ and refined with peanuts, served with lime chili dressing.

V6. KHOAI LANG CHIEN 6,50

/ SWEET POTATOES 

Sweet potato fries with mayo

V7. TOM BOC BOT 6,90

/ PRAWNS DUMPLINGS (4 Pcs.) ^{1,5,16}

Steamed dumplings filled with shrimp

V8. GEBACKENE WAN-TAN 6,90

/ BAKED WAN-TAN (4 Pcs.) ^{1,16}

Crispy baked wontons (shrimp & chicken filling), served with sweet and sour sauce.

V9. EDAMAME BEANS ³ 6,50

Boiled Japanese soybeans, served with sea salt

V10. YAKI TORI (2 Pcs.) ⁵ 6,90

Grilled Japanese chicken skewers served with Teriyaki sauce.

V11. GYOSA (2 Pcs.) ^{1,5} 6,90

Baked dumplings with vegetable filling.

V12. EBI TEMPURA 6,90

Baked shrimps in a tempura coating

VIETNAMESE MAIN COURSES



PHO – THE HISTORY OF THE VIETNAMESE NATIONAL DISH

PHO, THE NATIONAL DISH OF VIETNAM, IS EATEN AT ANY TIME OF DAY, BUT MOSTLY FOR BREAKFAST. FOR THIS REASON, THE PHO STREET VENDORS IN HANOI OPEN IN THE EARLY MORNING HOURS AND CLOSE BEFORE NOON. THE VIETNAMESE NOODLE SOUP IS SERVED IN A LARGE BOWL WITH SPRING ONIONS AND FRESH CORIANDER.

VARIOUS ACCOMPANIMENTS ARE SERVED SEPARATELY, SUCH AS CHILI AND LIME WEDGES, WHICH CAN BE ADDED ACCORDING TO TASTE. PHO IS A CULINARY DISCOVERY FOR MANY TRAVELERS TO VIETNAM THAT THEY DON'T WANT TO MISS AFTER THEIR RETURN.



NUDELGERICHTE/ PHO & BUN NOODLES

THE VIETNAMESE RICE VERMICELLI & RICE NOODLES



(All chicken and duck dishes can also be served with optional vegan chicken or vegan duck breast.)

P1. PHO NUOC / PHO ORIGINAL (HOT SERVED) ³

Traditional Vietnamese rice noodle soup in a special broth made of cardamom, cinnamon, and anise, served with spring onions, bean sprouts, Thai basil, ginger, coriander, and lime. Optional with:

A Bio Tofu 	13,90
B Vegetables 	13,90
C Chicken breast fillet	14,90
D Beef (hip steak)	15,50
E Prawns ¹⁶	16,90
F Deli's special Pho (medium sirloin steak and beef meatballs)	17,90

SMALL PORTION OF PHO SOUP

A Bio Tofu 	7,50
B Vegetables 	7,50
C Chicken breast fillet	7,90
D Beef (hip steak)	7,90
E Prawns ¹⁶	8,50
F Deli's special Pho (medium sirloin steak and beef meatballs)	8,90



P2 PHO TRON / PHO IN GREEN (SERVED LUKEWARM) ^{3,8}

Warm Vietnamese rice vermicelli with pak choi, bean sprouts, spring onions, fresh herbs, fried onions, and peanuts, enhanced with a special house sauce. Optional with:

A Bio Tofu 	14,90
B Chicken breast fillet	16,50
C Baked chicken breast fillet	16,90
D Beef	17,90
E Prawns ¹⁶	17,90
F Vegan chicken breast 	16,90

R1. BUN VIETNAM / VIETNAM NOODLES VARIATIONS ^{3, 8, 17}

Our traditional Vietnamese Bun (rice noodle) dishes are served lukewarm in a bowl with pickled vegetables, fresh herbs, and peanuts, served with a lime chili dressing. Optional with:

A Bun Dau (stir-fried organic tofu) ³ 	14,50
B Bun Nem (fried spring rolls)	15,50
C Bun Ga Nam Bo (stir-fried chicken breast fillet)	15,90
D Bun Bo Nam Bo (stir-fried beef in a wok)	16,90
E Bun Cha La Lot (beef wrapped in La Lot leaves)	15,90
F Bun Ga Chay (vegan chicken breast) 	15,90

R2. MI XAO COM RANG / WOK ON FIRE ^{2, 1, 3}

Stir-fried noodles (various types of your choice) or stir-fried egg fried rice with vegetables, fresh herbs, eggs, and fried onions. Noodle types: Pho, Mi, Udon, Mien (without egg) or stir-fried egg fried rice.

- N1** Pho Xao (Vietnamese rice vermicelli)
- N2** Mi Xao ¹ (Vietnamese wheat noodles)
- N3** Mien Xao (Glass noodles) – without egg
- N4** Udon Xao (Japanese wheat noodles)
- N5** Com Rang (Stir-fried egg fried rice)

Optional with:

A Bio Tofu ³ 	14,90
B Chicken breast fillet	16,90
C Baked chicken breast fillet ¹	17,50
D Beef	18,90
E Baked duck breast fillet ¹	18,90
F Vegan duck breast 	16,90
G Prawns ¹⁶	18,90
H Vegan chicken breast 	16,90

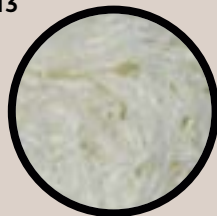
N1



N2



N3



N4



REISGERICHTE / RICE DISHES

(All chicken and duck meat dishes can also be served with vegan chicken or vegan duck breast upon request)

C1. CA NUONG SOT TOI / FISH IN BARBECUE ^{5, 17}

Grilled salmon fillet (or yellowfin tuna steak) served with stir-fried vegetables in a delicate garlic sauce, accompanied by jasmine rice and salad.

A Salmon	18,90
B Tuna	21,90

C2. VIT PAK CHOI / DUCK PAK CHOI ³

18,90

(OPTIONAL WITH VEGAN DUCK)

Crispy baked Barbary duck breast fillet served on stir-fried pak choy, vegetables, and coriander in a special dark sauce, served with jasmine rice and salad.

C3. VIT XOAI / MANGO IN THE DUCK ⁶

18,90

(OPTIONAL WITH VEGAN DUCK)

Crispy baked Barbary duck breast fillet with vegetables in a mango-coconut sauce, garnished with fresh mango slices and coriander, served with jasmine rice and salad.




C4. CA HOI CHANH LEO / TROPICAL SALMON ¹⁷

19,90

Grilled salmon fillet with steamed vegetables, enhanced with a fruity passion fruit sauce, served with jasmine rice and salad.

C5. TERIYAKI DAC BIET / TERIYAKI SPEZIAL ^{5, 3, A}

Classic Japanese dish of stir-fried vegetables in traditional teriyaki sauce, served with jasmine rice.

A Tofu Teriyaki (Bio Tofu) 	14,90
B Chicken Teriyaki (Chicken breast fillet or crispy chicken breast fillet)	17,90
C Salmon Teriyaki (grilled salmon fillet)	18,90
D Beef Teriyaki (Beef)	18,90
E Duck Teriyaki (Baked duck breast fillet)	18,90
F Vegan Duck Teriyaki  (Vegan duck breast)	17,90
G Vegan Chicken Teriyaki  (vegan chicken breast)	17,90


C6. GA NUONG LA CHANH / CHICKEN IN TOWN ⁵

17,90

Traditionally grilled Vietnamese chicken meat (from the leg) marinated in Lemongrass, served with vegetables & teriyaki sauce, accompanied with jasmine rice & salad.

REISGERICHTE / RICE DISHES

(All chicken and duck dishes can also be served with vegan chicken or vegan duck as an option.)

C7. GA XA OT / CHICKEN ON FIRE (SPICY)  17,90
(optional with vegan chicken breast)
Stir-fried chicken breast with bell pepper, chili pepper, green peppercorns, minced lemongrass, and chili, served with jasmine rice and salad.

C8. TOM NUONG / DAILY FEELING ¹⁶ 20,90
Grilled Black Tiger jumbo shrimp with stir-fried vegetables, served with jasmine rice & salad. Optional choice of mango or garlic sauce.

C9. COM CARI „LAC“ / RED CURRY „PEANUT“ RICE
Red coconut curry sauce (or peanut sauce) in-house style with vegetables, coriander & Thai basil, served with jasmine rice & salad. Optional with

A Bio Tofu ¹ 	14,90
B Chicken breast fillet	17,50
C Baked chicken breast fillet ¹	17,90
D Beef	18,90
E Baked duck breast fillet ¹	18,90
F Vegan duck breast 	16,90
G Prawns ¹⁶	19,90
H Vegan chicken breast 	16,90

EXTRAS

SAUCE	1,50
RICE	3,00
FRIED EGG RICE	4,00
NOODLE	3,00
FRIED NOODLE ¹	4,00

SPEZIALITÄTEN DES HAUSES / HANOI DELI'S SPECIALS

W1. TOM COM / LUCKY PRAWNS ¹⁶ 7,90
Two baked Black Tiger jumbo Prawns coated in green organic rice flakes, served with sweet and sour sauce.

W2. VIT QUAN / DUCK IN PANCAKES ¹ 7,90
Tender grilled duck breast with cucumbers, carrots & turnips wrapped in thin pancake batter, served with hoisin sauce & peanuts.

W3. GEMISCHTE VORSPEISENPLATTE / STARTER MIXED ^{1, 3, 5, 16, 17} 16,90
2 portions of beef wrapped in La Lot leaves, 2 portions of baked Wan-Tan, 2 portions of Ebi Tempura, 1 homemade spring roll with meat filling, 1 tofu summer roll.

W4. VIT SOT CAM / DUCK IN ORANGE 20,90
Tender grilled Barbarie duck breast with blanched vegetables, enhanced in a homemade fruity orange sauce, served with jasmine rice and salad.

W5. BO MANG TRUNG / BEEF MEETS ASPARAGUS ² 23,90
Green and white asparagus wrapped with tender pan-seared beef (Entrecôte) and garnished with stir-fried vegetables, a fried egg, and fresh salad, served with jasmine rice and salad. (Served on a hot cast-iron plate).

W6. CA NUONG DAC BIET / SALMON „MAGURO“ KISSES TRUFFLE ¹⁷
Medium grilled slices of salmon or yellowfin tuna (from yellowfin tuna) wrapped in seaweed, refined with black truffle. Served with a salad mix of Sakura cress, arugula, salsa-guacamole, soy-lime dressing and truffle oil, accompanied by jasmine rice and salad.

A SALMON	22,90
B TUNA	25,90

W7. MON TO NGON / HANOI DELI SPECIAL POT ^{3, 16} 21,90
Scallops, shrimp, squid surimi, and organic tofu cooked in a pot with vegetables in a special sauce, enhanced with Asian herbs, served with jasmine rice and salad.

W8. BO LUC LAC / BEEF ON STONE 21,90
Tender beef (Entrecôte) stir-fried in a wok with bell peppers, baby corn, sugar snap peas, green peppercorns, garlic, and spring onions, served with jasmine rice and salad. (Served on a hot cast iron plate)

W9. TOM NHAY MUA / DANCING PRAWNS ¹⁶ 22,90
Baked Black Tiger jumbo Prawns with vegetables and Asian herbs in a creamy special sauce of the house, served with jasmine rice and salad. (Served in a coconut)

Japanische main courses



Sushi originated not in Japan, but in Southeast Asia. The inhabitants of the mountainous areas along the Mekong River found a way to preserve fish using fermented rice, which allowed the fish to be stored for longer periods of time. The fish was first salted and then wrapped in cooked rice, which was sealed in a container and fermented in underground pits. This was the birth of the original form of sushi. The sushi we know today in its current form originated in Tokyo in the 18th century. The preparation of sushi is a traditional craft that requires fine dexterity. From the second half of the 20th century, it gradually conquered the western world. Nowadays, sushi has become an indispensable part of everyday life, offering a variety of variations and creations.

JAPAN BOWL & DISHES

A1. BENTO-BOXEN ^{5,17}		A4. SAKE FIRE BOWL ^{5,3}	16,90
To each bento, a miso soup is served		Bowl with flamed salmon sashimi, served with a salad mix of fresh mango strips, avocado, edamame beans, seaweed, cucumber, and arugula garnished with teriyaki and cocktail sauce, served with Japanese sushi rice.	
Bento Osaka ^{1,3} 	14,90	
With baked maultaschen, vegetables, and rice			
Bento Miyazaki ³	15,90	A5. VEGGIE BOWL ^{3,5} 	14,90
With baked maultaschen, vegetables, and rice		Bowl with organic tofu, served with a salad mix of fresh mango strips, avocado, edamame beans, seaweed, cucumber, and arugula, served with Japanese sushi rice	
Bento Tokio ³	16,50	
Salmon sashimi, vegetables, and rice			
Bento Akashi ^{1,3,16}	16,90	A6. RAMEN ^{1,2,17}	
Baked shrimp, vegetables, and rice		Japanese ramen noodles in homemade broth, served with vegetables, boiled egg, seaweed & spring onions. optional with:	
.....		A Veggie 	14,90
		B Chicken	16,90
A2. SEAFOOD BOWL ^{1,5,3}	15,90	C Seafood	17,90
Bowl with salmon, butterfish, and tuna sashimi, served with a salad mix of fresh mango strips, avocado, edamame beans, seaweed, cucumber, and arugula garnished with teriyaki sauce, served with Japanese sushi rice		
.....			
A3. SUSHI DON ^{1,3,16,5}	15,90		
Bowl with salmon and tuna sashimi, ebi, ebi-tempura, unagi, and surimi, served with a salad mix of fresh mango strips, avocado, edamame beans, seaweed, cucumber, and arugula garnished with teriyaki sauce, served with Japanese sushi rice			
.....			

SPECIAL ROLLS



INSIDE OUT ROLLS



MAKI



NIGIRI



TEMPURA MINI ROLLS



SASHIMI



TEMPURA BIG ROLLS





MAKI A LA CARTE

Rolled up with sushi rice in a nori sheet, 6 pieces each.

20. SAKE AVOCADO MAKI 5,70	
Salmon, avocado	
.....	
21. TEKKA KAPPA MAKI 6,20	
Tuna, cucumber	
.....	
22. EBI AVOCADO MAKI ¹⁶ 5,70	
Rawen, Avocado	
.....	
23. WALU SPECIAL MAKI 5,50	
Butterfish, spring onions & chili sauce	
.....	
24. TSNUNA MAKI ² 5,50	
Butterfish, spring onions and chili sauce	
.....	
25. UNAGI MAKI ⁵ 6,20	
Freshwater eel, sesame	
.....	
26. AVO CREAM CHEESE ^{2,5,6} 5,20	
Avocado & cream cheese	
.....	
27. CALIFORNIA MAKI 5,20	
Surimi, avocado	
.....	
28. KANI MAKI ^{2,16} 5,70	
real crabmeat, avocado & mayo	
.....	
29. TORI MAKI ⁵ 5,20	
Chicken fillet, sesame with teriyaki sauce	
.....	
30. AVOCADO MAKI ⁵ 4,90	
Avocado with sesam	
.....	
31. KAPPA MAKI ⁵ 4,90	
Cucumber with sesam	
.....	
32. RUCOLA MAKI ^{5,6} 4,90	
Rocket, cream cheese with sesame	
.....	
33. TEKKA MAKI 5,70	
Tuna	
.....	
34. SAKE MAKI 5,50	
Salmon	
.....	
35. EBI MAKI ¹⁶ 5,70	
Prawns	
.....	
36. MANGO MAKI ^{1,2,5} 4,20	
Mango with sesame	
.....	
37. MAKI GURKE & CREAM CHEESE ^{1,2,5,6} 4,20	
Cucumber & cream cheese	
.....	
38. MAKI INARI ^{1,2,5} 4,20	
Japanese tofu with sesame	
.....	

NIGIRI A LA CARTE

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40. SAKE Salmon	5,50	46A. GURKE ⁵ 	4,90
41. MAGURO Tuna	5,90	46B. MANGO ⁵ 	4,90
42. EBI ¹⁶ Prawns	5,70	47. INARI ³ 	5,20
43. UNAGI freshwater eel	6,30	48. JAKOBSMUSCHEL ¹⁶	6,90
44. KANI ^{2,16} Real crab meat, leek & mayo	5,70	49. SAKE MAYO ² Salmon, mayo & fish roe	5,90
45. WALU Butterfisch	5,50	49A. SAKE FIRE ⁵ Flambéed Salmon	5,70
46. AVOCADO 	4,90	49B. MAGURO FIRE ⁵ Flambéed tuna	6,50
		49C. SAKE-SPARGEL ⁵ Flamed salmon & asparagus	5,90



TEMPURA MINI ROLLS

Maki rolls coated with
crispy dough 6 pieces each
(with cocktail & unagi sauce)

50. SAKE CREAM CHEESE MINI ^{1,5,6,2} Salmon, Avocado & Cream Cheese	7,50
51. MAGURO MINI ^{1,5,2} Tuna, spring onions & chili	7,90
52. EBI MINI ^{1,2,5,16} Prawns & Mayo	7,90
53. KANI MINI ^{1,2,5,16} Real crab meat, avocado & mayo	7,50
54. TORI MINI ^{1,5,6,2} Chicken breast fillet & cream cheese	7,50
55. VEGGIE MINI ^{1,5,6,2} 	6,90
56. SPARGEL CREAM CHEESE MINI ^{1,5,6} 	6,90

TEMPURA BIG ROLLS

Large maki rolls coated with crispy
dough, 6 pieces each.
(with cocktail & unagi sauce)

60. DELI CRUNCH ^{1,5,6,2} Salmon, Avocado & Cream Cheese	10,90
61. OSAKA CRUNCH ^{1,5,6,2} Tuna, Cucumber, Leek, Chili & Cream Cheese	11,90
62. OKINAWA CRUNCH ^{1,5,6,2,16} Shrimp, Avocado, Cucumber & cream cheese	11,50
63. TOKIO CRUNCH ^{1,2,5,16} Real crab meat, leek & mayo	11,50
64. TORI CRUNCH ^{1,5,6,2} Chicken breast fillet, cucumber & cream cheese	10,90
65. VEGGIE. CRUNCH ^{1,5,6,2} 	9,50
66. VEGAN CRUNCH ¹ 	9,90
67. DELI'S SPECIAL CRUNCH ^{1,5,6,2} Unagi, Ebi, Salmon, Avocado, Cucumber & Cream Cheese	13,90

INSIDE OUT ROLLS

Rolled up in a sheet of nori, covered with rice and fish roe, 8 pieces each.

70. SAKE AVOCADO

CREAM CHEESE I.O.⁶

Salmon, avocado, cream cheese
4 Pcs. 5,90 8 Pcs. 9,50

71. MAGURO I.O

Tuna, Cucumber
4 Pcs. 6,90 8 Pcs. 9,90

72. EBI AVOCADO I.O.¹⁶

Prawns, avocado
4 Pcs. 5,90 8 Pcs. 9,50

73. TORI I.O.^{5,6}

Chicken breast fillet, Cucumber,
Teriyaki sauce & sesam
4 Pcs. 5,90 8 Pcs. 9,50

74. NORDSEE I.O.^{2,16}

real crab meat, cucumber, leek & mayo
4 Pcs. 5,90 8 Pcs. 9,50

75. CALIFORNIA I.O

Surimi, avocado
4 Pcs. 5,90 8 Pcs. 9,50

76. VEGGIE I.O.^{5,6}

Rocket, avocado, cucumber, sesame & cream
cheese
4 Pcs. 5,30 8 Pcs. 8,50

76A. VEGAN I.O.⁵

Asparagus, mango, avocado and cucumber
4 Pcs. 5,90 8 Pcs. 9,50

76B.AVO CREAM CHEESE I.O.⁵

Avocado & cream cheese
4 Pcs. 5,30 8 Pcs. 8,50

76C. GURKE CREAM CHEESE I.O.⁵

Gurke & cream cheese
4 Pcs. 5,30 8 Pcs. 8,50

77. SPICY TUNA I.O.

Cooked tuna with avocado,
Cucumber, spring onions & chili
4 Pcs. 6,50 8 Pcs. 9,90

78. GEKOCHTER TUNA I.O.²

cooked tuna, cocktail sauce,
spring onions and cucumbers
4 Pcs. 6,50 8 Pcs. 9,90

79. SAKE GURKE I.O.²

Salmon, Cucumber, Cream Cheese
4 Pcs. 5,90 8 Pcs. 8,90

SASHIMI & TATAR

80. SAKE SASHIMI

Freshly cut salmon slices (raw).
A Small (5Pcs.) 12,90
B Large (10Pcs.) 22,90

81. MAGURO SASHIMI

Freshly cut tuna slices (raw).
A Small (5Pcs.) 14,90
B Large (10Pcs.) 26,90

82. WALU SASHIMI

Freshly cut butterfish slices (raw).
A Small (5Pcs.) 12,90
B Large (10Pcs.) 22,90

83. SASHIMI MORIAWASE

freshly cut salmon,
Tuna & butterfish slices (raw).
A small (6Pcs.) 14,90
B Large (12Pcs.) 26,90

84. SAKE DRAGON TATAR (3 PCS.) 13,90

Salmon, avocado, masago & spring onions in chilli
mayo sauce, with flambé
salmon wrapped.

85. TUNA DRAGON TATAR (3 PCS.) 14,50

tuna, avocado, masago &
spring onions in chili mayo sauce,
wrapped in flambéed tuna.

86. CRAYFISH DRAGON TATAR (3 PCS.) 13,90

Crayfish Meat, Avocado, Masago &
spring onions in chili mayo sauce,
wrapped with cucumber.

87. SAKE TATAR 11,90

Salmon & avocado finely chopped in special
Chili Mayo Sauce.

88. TUNA TATAR 12,50

Finely chopped tuna and avocado in a special chili
mayo sauce.

SPECIAL ROLLS

Homemade „special“ sushi variations
(with cocktail and unagi sauce)

90. SALMON ROLLS^{5,6,2}

Salmon, avocado & cream cheese,
wrapped in flambéed salmon
4 Pcs. 7,50
8 Pcs. 13,90

91. MAGURO ROLLS^{5,6,2}

Tuna with cucumber &
Creme cheese wrapped in tuna
4 Pcs. 7,90
8 Pcs. 14,50

92. UNAGI ROLLS^{1,5,6,2,16}

Ebi Tempura, avocado & cream Cheese,
wrapped in unagi
4 Pcs. 8,50
8 Pcs. 14,90

93. SALMON TIGER ROLLS^{1,5,6,2,16}

Ebi Tempura, cucumber & cream cheese,
wrapped in flambéed salmon
4 Pcs. 7,50
8 Pcs. 13,90

94. RAINBOW ROLLS^{2,5,16}

Real crab meat, cucumber, mayo & spring
onions, wrapped with salmon & tuna
4 Pcs. 7,90
8 Pcs. 14,50

95. YOKOHAMA ROLLS^{1,6,2}

Tempura avocado wrapped with salmon
Tuna & Butterfish
4 Pcs. 7,90
8 Pcs. 14,50

96. DRAGON ROLLS^{5,6,2}

salmon, avocado with cream cheese,
wrapped with avocado
4 Pcs. 7,50
8 Pcs. 13,50

97. KING EBI ROLLS^{1,6,2,16}

Ebi Tempura, Cucumber & Cream
Cheese,wrapped in flamed butterfish
4 Pcs. 7,50
8 Pcs. 13,90

98. VEGGIE ROLLS^{5,6,2}

cucumber, avocado, mango & cream
cheese,wrapped with avocado
4 Pcs. 6,90
8 Pcs. 12,90

99. TOKIO ROLLS^{5,6,2,16}

Ebi Tempura, cucumber & cream cheese
wrapped in cucumber
4 Pcs. 7,50
8 Pcs. 12,50

100. DELI'S PLANT ROLLS^{2,5,6}

Asparagus tempura, cucumber & cream
cheese wrapped in avocado
4 Pcs. 8,50
8 Pcs. 14,90

101. DELI'S SPECIAL ROLLS^{2,5,6}

Surimi, avocado, cucumber & cream
Cheese wrapped in tuna, salmon &
butterfish
4 Pcs. 8,50
8 Pcs. 14,90

102. SALMON-AVO ROLLS^{2,5,6}

Avocado tempura & cream cheese,
wrapped in flambéed salmon
4 Pcs. 7,50
8 Pcs. 13,90

103. GREEN ROLLS^{2,5,6}

Asparagus, mango & cream cheese,
wrapped with Inari (Japanese tofu)
4 Pcs. 6,90
8 Pcs. 12,90

SUSHI MENÜ / SETS

OSAKA SET¹⁶ 11,50
6 Pcs. Sake Maki
3 Pcs. Nigiri (Sake, Maguro,
Ebi)



TOKIO SET^{1, 5, 6, 2} 13,90
6 Pcs. California Maki
6 Pcs. Sake Maki
6 Pcs. Sake Avocado Cream
Cheese



VEGGIE SET^{5, 6}  14,90
6 Pcs. Avocado Maki
6 Pcs. Kappa Maki
8 Pcs. Veggie I.O.
2 Pcs. Nigiri Avocado



SUSHI MENÜ / SETS

YOKOHAMA SET¹⁶ 16,90
6 Pcs. Nigiri
(Sake, Maguro, Walu, Ebi,
Kani, Avocado)
6 Pcs. Sake Avocado Maki



SAPPORO SET 18,90
4 Pcs. Salmon Rolls
3 Pcs. Nigiri (Sake, Maguro,
Walu)
6 Pcs. Sake Avocado Maki
4 Pcs. California I.O.



OKINAWA SET 20,90
6 Pcs. Avocado Maki
6 Pcs. Sake Maki
6 Pcs. Sake Avocado Cream
Cheese
3 Pcs. Nigiri
(Sake, Maguro, Walu)



SUSHI MENÜ / SETS

DELI SET ^{1, 5, 6, 2} 17,90

6 Pcs. Sake Maki
4 Pcs. California I.O
2 Pcs. Sake Nigiri
6 Pcs. Sake Avocado Cream
Cheese



CLASSIC SET ^{1, 5, 6, 2} 20,90

8 Pcs. Sake Avocado Cream
Cheese I.O
6 Pcs. Kappa Maki
6 Pcs. Avocado Maki
6 Pcs. Sake Avocado Cream
Cheese



BASIC SET ^{1, 5, 6, 2, 16} 21,90

6 Pcs. Deli Crunch Rolls
6 Pcs. Sake Maki
6 Pcs. Tekka Maki
3 Pcs. Nigiri (Sake, Maguro, Ebi)



SUSHI MENÜ / SETS

SPECIAL SET ^{1, 5, 6, 16} 29,90

3 Pcs. Sake Sashimi
3 Pcs. Maguro Sashimi
6 Pcs. Ebi Maki
4 Pcs. Maguro Avocado I.O
2 Pcs. Ebi Tempura
2 Pcs. Sake Nigiri



PREMIUM SET ^{1, 5, 6, 2, 16} 37,90

4 Pcs. Salmon Tiger Rolls
4 Pcs. Salmon Rolls
6 Pcs. California Maki
6 Pcs. Deli Crunch Rolls
8 Pcs. Nordsee I.O
2 Pcs. Ebi Tempura



FRIENDS SET ^{1, 5, 6, 2, 16} 44,90

6 Pcs. Sake Maki
8 Pcs. Ebi Avocado I.O
8 Pcs. Unagi Rolls
6 Pcs. Deli Crunch Rolls
3 Pcs. Nigiri (Sake, Maguro, Ebi)
2 Pcs. Ebi Tempura



SUSHI MENÜ / SETS

DELICIOUS SET ^{1, 5, 6, 2}

55,90

- 6 Pcs. Sake Maki
- 6 Pcs. Avocado Maki
- 8 Pcs. Special Tuna I.O,
- 8 Pcs. Lachsbauch Special Rolls
- 6 Pcs. Deli Crunch Rolls
- 4 Pcs. Nigiri (2 x Sake, 2 x Maguro)
- 4 Pcs. Sashimi (2 x Sake, 2 x Maguro)



FAMILY SET ^{1, 5, 6, 2, 16}

79,90

- 6 Pcs. Ebi Maki
- 6 Pcs. Sake Maki
- 8 Pcs. Sake Avocado I.O
- 8 Pcs. Dragon Rolls
- 6 Pcs. Osaka Crunch
- 4 Pcs. Nigiri (2 x Sake, 2 x Maguro)
- 4 Pcs. Ebi Tempura
- 8 Pcs. Maguro I.O
- 6 Pcs. Sashimi (3 x Sake, 3 x Maguro)



DESSERT

T1. HOA QUA CHIEN / BAKED FRUITS (3 Pcs.)^{1, 8} 7,90

Baked banana, pineapple or apple (also mixed)
Refined with pistachios, walnuts, grated coconut & a scoop of vanilla ice cream.

T2. BANH CHUOI / STEAMED BANANA ^{6, 8} 6,90

Traditionally steamed banana in sticky rice coating in sweet coconut cream sauce,
refined with peanuts.

T3. GEMISCHTES EIS / MIXED ICE CREAM (3 KUGELN)⁶ 6,90

Various types of ice cream (vanilla, strawberry, chocolate),
with strawberry and chocolate syrup, served with whipped cream.

T4. JAPANESE MOCHI CAKE 7,50

Traditional Japanese sticky rice cake (3 pieces of different types).

Drinks



SOFTDRINKS

COCA COLA, COLA LIGHT, COLA ZERO

SPRITE, FANTA, SPEZI^{9, 10, 13}

0,2 L 3,00

0,4 L 4,50

GINGER ALE, BITTER LEMON, TONIC WATER^{10, 12}

0,2 L 3,20

0,4 L 4,70

KRAFT MALZ¹

0,33 L 4,50

MINERAL WATER (ACQUA MORELLI)

0,25 L 2,90

FL. 0,75 L 6,50

(still / medium)

JUICE / SÄFTE

ORANGE JUICE

0,2 L 3,20

0,4 L 4,70

APPLE JUICE

0,2 L 3,20

0,4 L 4,70

KIBA (CHERRY AND BANANA JUICE)

0,2 L 3,20

0,4 L 4,70

MARACUJA-, MANGO-, BANANEN-, ANANAS-, CRANBERRY NEKTAR-, CHERRY FRUIT JUICE DRINK

0,2 L 3,20

0,4 L 4,70

JUICE SPRITZER

0,2 L 2,90

0,4 L 4,50

FRESH HOMEMADE DRINKS (0,4L)

CAFE SUA DA ⁶ 5,90
Vietnamese espresso on ice
with condensed milk

LEMON SODA 5,90
Soda with fresh limes and brown
cane sugar

FOUR SEASON TEA 5,90
Green tea lemonade with freshly squeezed
Lime Juice, Monin Elderflower Syrup &
brown cane sugar

MOONLIGHT TEA 5,90
Lemongrass iced tea, fresh lime juice and brown
cane sugar

MANGO LASSI ⁶ 5,90
Homemade Mango Smoothie
(with milk & yoghurt)

HANOI DELI 6,50
Fresh strawberry & raspberry puree, lime, chia
seeds & lychee fruit

CORIANDER LEMON 5,90
Lime juice, fresh coriander, stuffed with gin-
ger lemonade & Monin almond syrup

LEMON ICE TEA 5,90
Iced tea made from homemade black tea with
freshly squeezed lime juice

MARACUJA DREAM 6,50
Fresh organic passion fruit with honey, soda &
fresh limes

GREEN PARADISE 6,50
Fresh apple and pineapple smoothie with mint

GINGER REFRESHER 5,90
Ginger beer with fresh ginger, lime and mint

WASSERMELONEN SMOOTHIE 5,90
(only seasonally available)
Fresh watermelon as a smoothie

HOT DRINKS

VIETNAMESISCHER ESPRESSO – SPEZIALITÄT 0,2 L 4,50
with condensed milk

KAFFEE 0,2 L 3,50

ESPRESSO 0,06 L 2,50

DOPPELTER ESPRESSO 0,12 L 3,90

CAPPUCCINO ⁶ 0,2 L 3,90

LATTE MACCHIATO ⁶
normal 0,25 L 3,90
With karamel 0,25 L 4,50

TEE

GREEN TEA – JASMINE TEA – RICE GRAIN TEA 0,3 L 3,50

FRESH TEA 0,3 L 3,50
GINGER TEA – MINT TEA – LEMONGRASS TEA

HANOI TEE 0,3 L 3,90
Jasmine, Mint, Orange, Ginger, Lemon

TRA VAI GUNG 0,3 L 3,90
Fresh tea made from ginger, lemongrass, lemon & lychee

TEA OF YOUR CHOICE IN A POT 0,65L 5,90

BIER VOM FASS

HEINEKEN¹ 0,3 L 4,30
0,5 L 5,70

NEWCASTLE BROWN ALE (Dunkles Bier)¹ 0,3 L 4,50
0,5 L 5,90

FLASCHENBIERE

SAIGON BIER¹ 0,33 L 4,50
(Vietnamese beer)

ASAHI¹ 0,33 L 4,50
(japanese beer)

ALKOHOLFREIES BIER¹ 0,33 L 4,20
(Erdinger, Heineken) 0,5 L 5,70

ERDINGER¹ 0,5 L 5,70
(Kristall, Hefeweizen)

WINES / WEINE

ROTWEIN^{14, 15} 0,2 L 6,90
FLASCHE / 0,75 L 23,90

Merlot, Chianti, Bordeaux

WEISSWEIN^{10, 14, 15} 0,2 L 6,90
FLASCHE / 0,75 L 23,90

Riesling, Pinot Grigio, Chardonay, Grauer Burgunder

ROSÉ WEIN^{14, 15} 0,2 L 6,90
FLASCHE / 0,75 L 23,90

WEISSWEIN – ODER ROTWEINSCHORLE^{14, 15} 0,2 L 5,90

APERITIF

HUGO 0,2 L 7,50
Prosecco with soda, Monin elderflower syrup and mint

APEROL SPRITZ¹⁰ 0,2 L 7,50
Aperol mit Prosecco & Soda

PROSECCO 0,2 L 7,50

JAPANISCHE WEINE

JAPANISCHEN SAKE (rice wine)^{14, 15} 0,1 L 5,50
0,25 L 10,90

JAPANESE PLUM WINE^{14, 15} 0,1 L 4,90

SPIRITUOSEN

COGNAC 4 CL 7,90

Hennessy VSOP / Remy Martin

VODKA 4 CL 6,90

Russian Standard / Vodka Absolut / Lua Moi (vietnamesischer Vodka)

LIKÖRE & KRÄUTER 2 4 CL 5,90

Grappa / Jägermeister / Baileys / Campari

RUM 4 CL 5,90

Havana Club / Bacardi Superior

TEQUILLA 4 CL 5,90

Tequilla Sierra

GIN 4 CL 6,90

Bombay Sapphire

SCOTCH & BOURBON 4 CL 6,90

Chivas Regal, Jim Beam

MARTINI 4 CL 5,90

Bianco

LONGDRINKS 9,10,12,13 0,4 L 9,50

Whisky Cola / Gin Tonic / Cuba Libre / Campari Orange / Cosmopolitan

COCKTAILS (0,4L)

WHISKEY SOUR (0,2 L)¹⁵ 7,50

Bourbon Whiskey, Lime Juice, simple syrup, egg white (optional)

MAITAI 9,90

Bacardi Superior, Triple Sec, Monin almond syrup, lemon juice, pineapple juice and orange juice

MOJITO 10,50

Bacardi Superior, Soda, Lime Juice, Mint & brown cane sugar

SEX ON THE BEACH¹⁰ 9,90

Vodka Absolut, Peach Brandy, Pineapple Juice, Cranberry Juice, Lemon Juice and Grenadine

WATERMELON MAN¹⁰ 9,90

Vodka Absolut, Lemon Juice, Monin watermelon syrup, orange juice, and grenadine

SWIMMING POOL^{6,10} 10,90

Bacardi Superior, Vodka Absolut, Blue Curacao, Monin Coconut Syrup, Pineapple Juice and Cream

PINA COLADA⁶ 9,90

Bacardi Superior, Pineapple Juice, Monin coconut syrup and cream

ERDBEERE COLADA⁶ 9,90

Bacardi Superior, Monin strawberry syrup, pineapple juice and cream

MANGO COLADA⁶ 9,90

Bacardi Superior, Mango Juice, Monin Mango Syrup & Cream

LONG ISLAND ICE TEA^{9,10,13} 11,90

Absolute Vodka, Bacardi Superior, Tequila, Cointreau, gin, cola, orange juice and lime

CAIPIRINHA 9,50

Cachaca, soda, lime juice and brown cane sugar

MOSCOW MULE¹⁰ 10,90

Vodka Absolut, Ginger Beer, Lime Juice, Cucumber & Mint

ZOMBIE 9,90

White and Brown Rum, Grenadine, Monin Passion Fruit Syrup, Orange Juice, Lemon Juice & Pineapple Juice

MOCKTAILS (0,4L)

BLUE ICE TEA 7,50

Sprite, Limetten & Blue Curacao

COCONUT KISS ⁶ 7,50

Pineapple Juice, Monin Strawberry Syrup,
Monin Coconut Syrup and Cream

STRAWBERRY KISS ⁶ 7,50

Monin strawberry syrup, pineapple juice
and cream

MANGO KISS ⁶ 7,50

Monin coconut syrup, orange juice and
cream

MOSQUITO ^{10,12} 7,50

ginger ale, lime juice,
brown cane sugar, Lemon juice & mint

HONOLULU 7,50

Pineapple Juice, Cherry Juice, Lemon Juice
& Monin coconut syrup

IPANEMA ^{10,12} 7,50

Ginger Ale, Lime Juice & Browner
cane sugar

Labeling of additives and allergens

1. GLUTEN
2. EGGS
3. SOY
4. CELERY
5. SESAM
6. MILK
7. PRESERVATIVES
8. PEANUTS
9. CONTAINS CAFFEINE
10. ARTIFICIAL COLORS
11. ANTIOXIDANTS
12. CONTAINS CHININ
13. SWEETENERS
14. SULFITES
15. PROTEIN
16. SHELLFISH
17. FISH

 VEGETARIAN

 VEGAN

 MILDLY SPICY

 SPICY

ALL PRICES IN EURO INCLUDING VAT
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY
AND ARE SIMILAR TO THE DISHES.



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