

## For sharing...

### **NEW! 487 Nippon Tower for two person €48,00**

sashimi of tuna, salmon and "Ama Ebi" prawns, Sunomono cucumber salad with tiger prawns, four "fines de Claires Normandie oysters and spiced tuna and avocado tataki

### **600 Roti Prata**

From 2 persons, per person € 18,50  
"Natang Gung"

home-made crispy „Roti flatbread“ with coconut-prawn-dip and a lot of fresh coriander

### **315 "Oyster to share" € 24,00**

6 piece of French. „fine de Claire" Noble oysters, served with classic Thai-Nuance

We recommend  
"Roederer" Brut

**one glass € 15,50**



## Aperitif Light Bites

### **303 Spicy Tatar Trio € 20,50**

Chilli Beef, Tobikko Tuna and Cilantro salmon with taro root cracker

### **301 Exotic Bread Basket € 5,00**

Turmeric baguette, Papadum and Kropoek served with Siracha- and Avocado-Chilli Dip

### **447 Edamame € 7,50**

Salted Japanese soy beans

### **NEW! 775 Spicy Chili Edamame € 8,50** spiced Japanese soy beans

### **300 Miang Kam € 8,50**

(for two persons € 15,00)

Fresh pepper leaves – to fill with roasted coconut, ginger, lime, roasted shrimps, shallots and peanuts, topped with toddy-palm-dip

## Salads & Asian light dishes

### **358 Yum Mamuang Dip € 13,50**

Chiffonade of green mango with shallots and lime

### **360 Som Tam € 13,50**

Spicy green papaya salad with chilli, dried prawns and peanuts

### **306 Yum Wun Sen € 15,00**

Lukewarm glass noodle salad with prawns and tree-ear mushrooms in chilli-lime-cilantro-dressing

### **305 Larb Gai € 13,50**

Salad of chopped, grilled chicken, with roasted rice semolina, mint and wild ginger

### **592 Yum Ped € 17,50**

Lukewarm salad of duck with Mu Err mushrooms and lime-chilli-coriander dip

### **484 Ceviche Thai € 21,00**

Fresh scallops, shrimps and sepi raw marinated in chilli-lime-dressing

### **NEW! 498 „Pla O Tuna“ € 21,00**

five pieces of tuna slices, flamed with tamarind Massaman curry, with peanut Satay sauce and cucumber chilli coriander salad

### **485 Yum Trilogie € 18,00**

Trilogy of Yum salads -  
Yum Ped, Yum Wun Sen & Yum Nang Pla Salmon  
Thord Krob

### **329 Yum Som O € 18,50**

Pomelo pearls with prawns in lemongrass seasoning

### **302 Goi Guan € 15,50**

Five Vietnamese fresh spring rolls with five herbs, prawns and rice noodles, served with hoi-sin-dip

### **316 Thai Style Chili Beef Tatar € 19,50**

Black angus beef Tatar freshly made, served with toasted turmeric baguette

### **NEW! 480 "Goi Pla O Sod" € 19,50**

\*Thai rarity\*

fresh minced tuna tatar, semolina of fried rice and salad leaves to fill

 **meatless dishes**  **vegetarian dishes**

all prices incl. VAT, effective February 2018

## The light cuisine of Japan

🍅 **320 Sunomono** € 11,00

Variation of Tossaka and Wakame sea wheat with cucumber in Mitsukan-dressing

🌿 **318 Ossuzuguri** € 23,00

Carpaccio of Hamachi, Tuna and salmon served with scions of Kaiware and Shiso-leaves with wasabi-sesame sauce

🌿 **319 Sashimi Salada** € 27,00

Selection of tuna and salmon served with Tobikko and avocado in Miso-honey-lime sauce

🌿 **317 Maguro Tataki** € 22,50

Spring onion and roasted sesame marinated with avocado Tatar chopped tuna loin with roes of flying fish,

🌿 **595 Tataki "Zuma"** € 21,50

Slices of grilled tuna-loin with sake-red wine onion stripes, crispy garlic-flakes and yuzu-lemon-soy-marinade (our head chef's recommendation)

🍅 **362 Avocado Salada** € 13,50

with miso seasoning and Shiso-yoghurt ice cream

## Sushi and vegetarian Makirolls

*Please ask the waiter for the sushi menu!*

### Warm starters & entremets

**309 Poh Piard Thord** € 9,50

5 crunchy baked Thai spring rolls, stuffed with prawns, with mango-chilli-dip

**308 Satay Gai** € 13,50

6 Satay skewers of chicken served with tangy peanut-curry dip

🌿 **449 Panko Prawn** € 21,00

6 fried prawns in crispy panko served with salad of green papaya

**NEW!** **598 Thord Man Gung** € 18,50

Four fried prawn cakes with panko crust and quince plum dip

**479 Tatar of jap. Unagi Eel** € 23,50

with wasabi-apple and grilled French duck lever aside mango

**NEW!** **166 Bu Nim Softshell crab** € 21,00

two fried soft-shell crab with curry mango crème and "Kaiware Daigon" sprouts salad

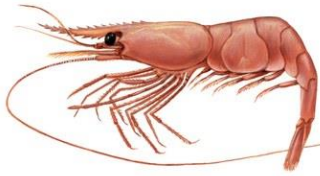
**314 Papa Joe's Selection** (for 2) per Person € 16,50

Goi Guan, satay skewers of beef and chicken, spring rolls, breaded baked prawns and tempura skewers, served with green mango cole slaw



🌿 **meatless dishes** 🍅 **vegetarian dishes**

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**New! 776 Ama Ebi Salada € 21,00**

Six Arctic prawns with wasabi-cucumber and  
Kampyo salad, with tamarind Ponzu Sauce

**Mangostin Soup Selection**

 **596 Seafood Curry Udon € 14,50**

Japanese udon noodles with seafood in curry sauce

**181 Gaeng Jeud Wun Sen € 7,50**  
glass noodle soup with chicken

**310 Tom Yam Gung € 11,00**

spicy soup with fresh prawns, lemongrass, kaffir-lemon-flavour,  
tapioka-glass noodles and oyster mushrooms

**311 Kao Soi Lek € 9,00**

Coconut milk soup with yellow Thai curry, rice noodles and chicken

**312 Tom Kha Gai € 9,00**

Coconut milk soup with oyster mushrooms, galangal roots and chicken

 **313 Miso Wan € 6,80**  
"Nippon"

Light miso soup with soft bean curd, sea wheat and Shiitake mushrooms

 **342 Spicy cream soup of lobster € 9,50**

finished with red thai curry, served with Papadam



**Noble Duck Specials**

**356 Thai Duck Parade per person € 21,00**

whole glazed duck shown at your table, carved in our kitchen and prepared for four persons.  
Served with sauce-paloo (dark-soy-jus), soy-sesame-dip and ginger-pickles

**354 Ped Yarng € 23,50**

Roasted aroma duckling with pickled ginger and soy-sauce-sesame-dip

**352 Teriyaki Duckling breast € 24,50**

medium grilled French „Barbarie“ duckling breast on sautéed spring onions  
with Shiitake mushrooms

**481 Bamee Pat Ped € 19,50**

Stir fried Mendake noodles with duck stripes, soy sauce and leek

**499 Ped thord krob lard prik € 23,50**

Roast duck with sweet sour chili glaze

**Order 3 days in advance and we serve traditional Beijing duck menu  
for € 42,00 per person!  
(from 4 persons)**

includes: crispy peel in crêpe, hot&sour soup,  
duck meat with bamee noodles, exotic dessert

 **meatless dishes**  **vegetarian dishes**

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## 503 Dim Sam Variation 13,50 €

Served three steamed dumplings in bamboo basket (6 pieces)

Gyoza – with vegetables

Har Kao - with shrimos

Shao Mai - with Porkbelly and crabs

### Wok Classics

 **366 Stir fried vegetables** € 12,50  
in soy sauce glazing

 **370 Pak Choi** € 12,50  
young spoon cabbage in soy sauce

 **353 Sen Lek Pat Thai** € 19,00  
Rice noodles with prawns, bean curd, bean sprouts and peanuts in sweet and sour tamarind glaze

 **350 Gung Thord Kratiem Prik Thai** € 29,00  
Stir fried prawns tossed with garlic and cilantro-pepper sambal

**458 Gai Met Mamuang** € 17,50  
chicken with cashew nuts and mixed bell pepper

**474 Gai Sab Pat Bai Holapa** € 17,50  
chopped chicken in Chilli-Holapa sauce with Thai basil

**349 Gai Preow Wan Makam** € 17,50  
chicken in tamarind sweet and sour sauce

**348 Nua Nam Ma n Hoi** € 24,50  
Chopped, stir fried beef sirloin with oyster mushrooms, ginger and spring onions

 **607 Sen Lek Pat Pak Pet** € 14,50  
Spicy stir fried rice noodles with bean sprouts and Thai leaf vegetables

**347 Nua Pat Prik** € 36,00  
Stir fried, chipped fillet of U.S. Beef with red Thai sambal

### Curries

"Thai Curries" prepared with sheer coconut milk

 **450 Geang Keow** € 13,50  
Green veggie curry

 **601 Gung Pat Pong Kari** € 25,50  
Fried in a wok shrimp with garam-masala-spices and vegetables, prepared creamy spicy

 **333 Geang Kua Gung** € 25,50  
Red prawn curry with mango

**334 Geang Gai** € 18,00  
Red chicken curry with pineapple and cherry tomatoes

**332 Massaman Nua** € 19,50  
Mild Thai-Beef-Curry with tamarind, potato cubes, fried shallots and lotus seeds

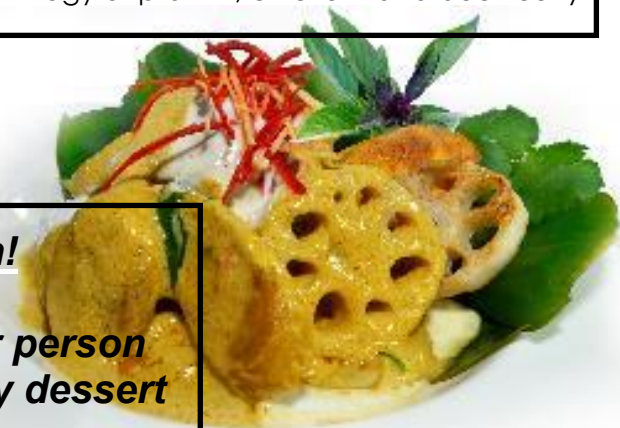
**602 Penang Pet Ped Yarng** € 21,50  
Roasted duck in red Penang-Curry with peanuts

**NEW! 504 Penang Pet Ped Yarng** € 21,50  
Red duck curry with pineapple and cherry tomatoes

**606 Curry Trilogie** € 24,00  
Trilogy of prawn-, chicken- and duck curry

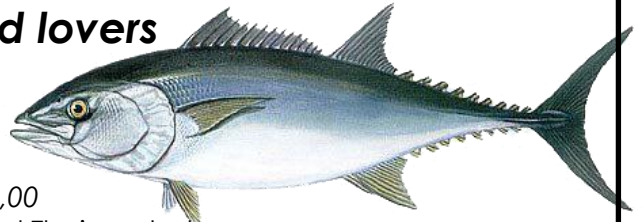
### Lobster Monday Mangostin!

**One and a half Lobster - € 69,- per person  
incl. finest lobster bisque and fruity dessert  
-reservation required-**



Our Tuna: Balfego Tuna -  
ensures sustainability!

## For seafood lovers



**608 Filet Plakapong Yarng € 29,00**

Two fillets of grilled sea bass aside yellow & red Thai sambal sauce  
with vegetable timbale and lotus root

**609 Pla Lard Prik € 24,50**

Red Snapper fillet in sweet chilli-ginger glazing

**337 Pla O Yarng € 28,50**

Tuna steak seasoned on two Thai curries

**341 Giant Tiger Prawn and Scallops € 32,50**

on pepper and Thai-Sambal-Sauce  
served with Chili-Siracha-Mashed-Potatoes and vegetables

**NEW! 373 Homok Seafood – top Thai cuisine dish € 29,00**

Prompted seafood with red Thai curry, served in a shell of a scallop

**685 Gilthead whole grilled € 29,50**

Sea caught, about 550gr  
with Thai aromatics, vegetable Timbal and red Thai curry sauce

**686 Gilthead, steamed in a lemon grass brew € 29,50**

with a lot of fresh coriander and stripes of ginger

## Lobster in Promotion

Lobster delicacies from Munich´s largest lobster basin, certified with best water quality and  
keeping appropriate to the species - weekly controlled by Munich´s aquaria specialist

**454 Salad of ½ lobster € 29,50**

with sliced avocado and mango, served with mango-lime-sauce

**339 ½ lobster grill € 29,50**

with lime-garlic-dip

**324 Lobster Sushi € 32,00**

½ fresh lobster served with a sea wheat salad

**340 "Lobster Ba Mee" € 29,50**

½ lobster with fresh egg noodles and vegetables

**457 One lobster € 58,00**

cooked in Tom Yum lemongrass stock served with Tom Yum soup and Thai-herb-sauce



## Seafood from 2 persons

**346 Ahan Talay shellfish parade - for 2 persons, per person € 68,00**

with whole lobster cut in halves, whole slipper lobster, jumbo tiger prawn, scallops,  
and soft-shell crab, served with mixed dips and vegetable rice



## „Beef sensation “in Munich **Original KOBE beef from Japan**

**482 Degustation of Kobe sushi**  
**8 pcs of grilled Kobe, served as Nigiri Kobe Beef Sushi**  
with smoked Teriyaki sauce  
**48,00 € per person**

### **"Japanese Beef" The best beef in the world!!!**

**389 Type - Kobe Sirloin Steak 100 gr**  
typical taste of Miyazaki Beef  
it is recommended to enjoy this steak "rare"  
we serve traditional garlic-rice as a side dish  
and authentic Japanese condiments

**48,00 € per person**



**330 Suki-yaki „for two“ with Kobe Beef and Black Angus Sirloin Beef (for 2 persons)**

**The Japanese National Dish as “Get-together” Deli**  
“cook it yourself” at the table (with instruction of our service team)  
vegetable, mushrooms, glass noodles, tofu and Kobe beef  
**48,00 € per person**

Our Beef: hormone free  
- guaranteed -

### **For meat lovers**

**610 US Prime Beef Filet, 160 gr. € 32,00**  
with fresh green Thai pepper seed

**331 US Black Angus Steak Teriyaki, 250 gr. € 39,00**  
topped with Thai herbal “cremolata”, served on vegetables and spicy Thai Penang curry sauce

**460 Mangostin Surf and Turf € 44,00**  
U.S. Dakota Beef Fillet and grilled jumbo prawn with pepper sauce and vegetables

**NEW! 455 US Black Angus Filet € 34,00**  
cubed and grilled,  
with leaves of wild pepper and coriander avocado bites, pepper sauce

## Sweets & Fruits

**464 Chocolate-truffle** € 8,50  
four pieces of chocolate truffle  
served with an "espresso Affogato"  
(espresso poured over frozen vanilla ice-cream)

**390 Noble Mango** € 9,50  
with Thai coconut sticky rice

**496 Duo of Tonka bean with coconut  
and Nougat crème brûlée** € 10,50  
with galangal (wild ginger)



**461 Sorbet & Ice cream** € 12,00  
homemade sorbets in 3 flavours  
and a smooth lemongrass-sour-cream-ice-cream

**486 Selected Thai fruits** € 12,00  
papaya, mango and rambutan  
with passion fruit-mousse and puff-pastry cigar

**399 Mixed Fruit Kebabs** € 12,00  
with finest orange-chocolate-dip

**471 Floating island with saffron** € 12,00  
on vanilla sauce

**393 Warm Valrhona-chocolate lava tart** € 13,00  
served with lemongrass-sour-cream-ice-cream

**488 Lime-curd-soufflé** € 12,50  
on marinated mixed berries

**495 Mangostin delicacies** € 13,50  
a selection of our finest homemade sweets

**494 BENTO BOX** - for 2 persons € 22,00 -  
a highly recommended dessert surprise  
out of the Japanese Jewellery box

## A choice of our digestifs

### SHERRY

105 Emilio Lustau  
Papirusa Manzanilla <sup>21</sup>  
5cl 6,20 €  
**dry**

106 Emilio Lustau Don  
Nuno Dry Oloroso <sup>21</sup>  
5cl 6,20 €

107 Emilio Lustau Los  
Arcos<sup>21</sup>  
5cl € 6,20  
**Medium Dry**

108 Emilio Lustau  
Capataz Cream <sup>21</sup>  
5cl € 6,20  
**sweet**

109 Emilio Lustau  
Ximenez San Emilio <sup>21</sup>  
5 cl € 6,20  
**extra sweet**

### JAPANESE WHISKEY

588 Hibiki 12yr  
**Single Malt**  
2cl € 15,80

536 Nikka from the Barrel  
**Single Malt**  
2cl € 10,80

### NOBLE DISTILLATE

581 Lychee Spirit  
2cl € 16,00

582 Passion Fruit Spirit  
2cl € 14,00

583 Tangerine Spirit  
2cl € 14,00

624

### Tequila Dulce

Tequila,  
Cacao liqueur, Cream of  
Coconut,  
Milk

€ 10,80

626

### Sweet Tangerine

Pisco,  
Tangerine liqueur, Milk  
chocolate,  
Cream,  
fresh orange juice.

€ 10,80

627

### Batida di Maracuja

Cachaca,  
lime,  
Cream of Coconut,  
passionfruit

€ 12,50

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