

STARTERS & SNACKS

- Gyōza** - japanese dumplings
- 1 chicken filling** 5,-
3 vegetable filling v 5,-
- Skewers** lc
- 5 Satay** chicken with peanut sauce 5,-
6 Yaki Ebi prawns 5,50
7 Yakitori chicken 5,-
10 Papurika v grilled peppers with sea salt 4,90
- Edamame** – green soybeans v/lc
- 8 Spicy** 3,90
9 Plain 3,90
- 11 Goma Ae** v/lc 4,-
 Baby spinach with sesame sauce
- 13 Kim Chi** marinated Chinese cabbage lc 3,90
14 Miso soup v/lc 3,90
15 Harumaki meat spring rolls 4,50
15.1 Harumaki vegetable-tofu spring rolls v 4,50
20 Cucumber wakame salad v/lc 4,-
 With slices of carrots and sushi rice dressing
21 Mango miso radish v/lc 4,-
 Radish cubes with a fruity and spicy mango miso dressing

RAMEN

Japanese noodles served in a flavourful broth with rich toppings.

- 31 Morgensonne** 9,50
 Ramen with miso-chicken broth/ chicken breast/ carrots/ bean sprouts/ baby spinach/ kaiware cress/ spring onions
- 32 Glücksgefühl** 9,90
 Ramen with miso and wok fried ground meat/ pork belly/ kim chi/ sesame seeds/ bean sprouts/ spring onions
- 33 Frühlingserwachen** v 9,50
 Ramen with vegan broth/ tofu/ snow peas/ bean sprouts/ green soybeans/ enoki/ wakame/ carrots/ spring onions

- 34 Seelenruhe** 14,-
 Ramen with beef broth/ filet of beef/ carrots/ baby spinach/ snow peas/ bean sprouts/ spring onions/ sesame seeds
- 35 Meeresrauschen** 11,-
 Ramen with fish broth/ prawns/ baby spinach/ enoki/ carrots/ spring onions/ bean sprouts
- 36 Morgentau** 9,75
 Ramen with miso-curry flavoured chicken broth/ chicken breast/ baby spinach/ carrots/ bean sprouts/ kaiware cress/ spring onions

COCONUT CURRIES

- 62 Reddo Karê Don** 8,75
 A bowl of rice with red coconut-curry sauce/ seasonal vegetables/ snow peas/ spring onions
- 62.1 with grilled chicken** 12,-
62.2 with tonkatsu 12,75
 (crispy panko chicken cutlet)
62.3 with duck breast 14,25
- 43 Reddo Karê** 8,75
 Wok tossed noodles in red coconut-curry sauce/seasonal vegetables/ snow peas
- * with grilled chicken** 12,-
*** with duck breast** 14,25
*** with salmon** 14,75
- 44 Pinatsu Karê Don** 9,-
 Rice with creamy peanut-coconut-curry/ snow peas/ seasonal vegetables/ spring onions and crushed peanuts
- * with tofu** 11,50
*** with organic Tempeh** 12,25
*** with tonkatsu** 13,-
 (crispy panko chicken cutlet)

DESSERTS

- 51 Banana spring rolls** 4,-
 with honey/ sesame seeds
- 52 Green tea ice cream** 4,-
55 Cherry Cheesecake Cuddles 5,50
 Deep fried cheese cake nuggets on japanese wine-soaked cherries

DRINKS

- BEER**
- Spaten Münchner Hell** 8a Bavarian beer (0,5l) 4,-
Pils beer 8a (0,33l)/(0,5l) 3,-/4,-
Pils beer alcohol-free 8a (0,33l) 3,-
Wheat beer 8a,8b (0,5l) 4,-
Wheat beer alcohol-free 8a,8b (0,5l) 4,-
Kirin 8a (0,33l) 3,50
Tiger Beer 8a (0,33l) 3,50
- WHITE WINES** (0,2l)
- House Wine – The White** 10 4,75
 Grauburgunder QBA, organic, dry, Weingut Landgraf, Rheinhessen
WIN WIN Riesling 10, VDP, dry, Weingut von Winning, Pfalz 6,50
Sauvignon Blanc v, 10, Burgenland DAC, dry, Weingut Triebaumer, Rust 6,50
- ROSÉ** (0,2l)
- Tapps** 10, Cuvée QBA, dry, Oliver Zeter, Pfalz 5,75
- RED WINES** (0,2l)
- House Wine – The Red** 10 4,75
 Cuvée, QBA, organic, dry, Weingut Landgraf, Rheinhessen
Mas Picoso v, 10 6,50
 Cuvée, IGP, organic, dry, Celler de Capcanes, Montsant D.O., Spain
- WATER** (0,25l)/(0,75l) 2,50/5,50
Staatl. Fachingen Gourmet Medium
Staatl. Fachingen Gourmet Naturell
- JUICES & FRUIT DRINKS** (0,3l)/(0,5l) 3,-/4,-
- Rapp's Apple**
Rapp's Rhubarb
Rapp's Rosige Zeiten
 (fruit drink with apple, guava, aloe vera)
Rapp's Lebensfreude Pur
 (orange-apple-mango fruit drink with green tea extract)
Juice or fruit drink mixed with sparkling mineral water

SALADS

- 16 Kyōto Salad** v/lc 8,90
 Mixed salad with cucumber/ bell pepper/ baby spinach/ carrots/ bean sprouts/ mint/ snow peas/ cilantro/ sesame seeds/ spring onions/ wasabi-dressing
- 17 Harusame no Sarada** v 8,90
 Glass noodle salad with spring onions/ cucumber/ bell pepper/ cilantro/ mint/ green soybeans/ nori/ peanuts/ mushrooms/ sesame-peanut-dressing



WELCOME

TO THE LAND OF NOODLES

MoschMosch™

moschmosch.com



TEPPAN

- 40 Jippi Jappa** v 8,25
 Fried noodles in yakisoba sauce/ seasonal vegetables/ sesame seeds/ mushrooms/ nori/ bean sprouts/ shiitake/ spring onions
- * with grilled chicken** 11,50
*** with organic tempeh** v 11,50
*** with marinated beef** 12,25
- 41 Jippi Jasaj** v/lc 8,25
 Teppan grilled seasonal vegetables/ broccoli/ baby spinach/ mushrooms/ bean sprouts/ shiitake/ zucchini/ peanuts/ yakisoba sauce
- * with grilled chicken** 11,50
*** with organic tempeh** v 11,25
*** with duck breast** 13,75
*** with Beyond Meat Niku Nashi** v, 1.1 14,25
 (vegan plant-based protein patty)

- 42 Yakiudon** v 9,-
 Wok tossed udon noodles in homemade Japanese sauce/ seasonal vegetables/ sesame/ nori/ spring onions/ broccoli/ shiitake
- * with tofu** v 11,50
*** with filet of beef in pepper crust** 15,-
*** with tonkatsu** 13,-
 (crispy panko chicken cutlet)
*** with Beyond Meat Niku Nashi** v, 1.1 15,-
 (vegan plant-based protein patty)

- 60 Cha Han** 8,25
 Fried rice with seasonal vegetables/ egg/ sesame seeds/ mushrooms/ bean sprouts/ green soybeans/ yakisoba sauce/ spring onions/ nori
- * with grilled chicken** 11,50
*** with organic tempeh** v 11,50
*** with prawns** 12,50

v = vegan l-c = low-carb 1 = nitrite salting mix 1.1 with food colouring (from beetroot juice) Changes may occur.
 Additional menu-guide for guests with food allergies available.

FRESH, LIGHT, HEALTHY AND DELICIOUS

– our MoschPoké Bowl combines best ingredients!

Sushi rice/ avocado/ mango miso radish/ green soybeans/ mango/ lettuce/ cucumber/ carrots/ wakame/ cocktail tomatoes/ puffed glass noodles/ Daikon cress / chili mango dressing

MOSCHPOKÉ BOWLS

- 90 MoschPoké Bowl salmon** 13,-
 With fresh, cold-cured salmon and Furikake (a dry Japanese seasoning)
- 91 MoschPoké Bowl vegan** v 9,50
 Enjoy pure or with your favourite topping, for example:
- * with organic tempeh** v 12,75
*** with tofu** v 12,-

TOPPINGS

At MoschMosch, every dish is cooked fresh on order. Special requests are only peanuts, and no problem. Complement your dish with our variety of toppings:

- * with Beyond Meat Niku Nashi** v, 1.1 6,-
 (vegan plant-based protein patty)
- * grilled chicken** 3,25
*** marinated beef** 4,-
*** filet of beef in pepper crust** 6,-
*** tofu** v 2,50
*** organic tempeh** v 3,25
*** salmon** 6,-
*** prawns** 4,25
*** duck breast** 5,50
*** tonkatsu** (crispy panko chicken cutlet) 4,-
*** Reddo Karê sauce** 2,-
*** peanut sauce** 2,-
*** noodles** 2,-
*** rice** 2,-