

STARTERS & SNACKS

- Skewers** ^{lc}
- 5 **Satay** chicken with peanut sauce 5,-
- 6 **Yaki Ebi** prawns 5,50
- 7 **Yakitori** chicken 5,-
- 10 **Papurika** ^vgrilled peppers with sea salt 4,90
- Edamame** – green soybeans ^{v/lc}
- 8 **Spicy** 3,90
- 9 **Plain** 3,90
- 11 **Goma Wakame** ^{v,2,lc} 4,-
Marinated Algae salad with sesame
- 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

GYŌZA

Japanese dumplings with delicious fillings. Perfect to share!

- 1 **Chicken** 5,-
- 2 **Pork** 5,-
- 3 **Tofu** 5,-
- Our recommendation:**
- 19 **BBQ Beef** 5,-
- 19.1 **Dimsum chicken** 4,50

SALADS

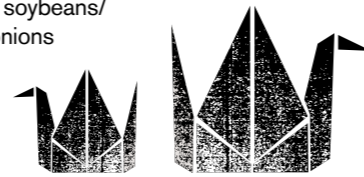
- 16 **Green Superfood** ^{v/lc} 10,90
Mix of fresh vegetables with avocado/ baby leaf/ cucumber/ carrots/ snow peas/ green soybeans/green beans/ broccoli/ chili mango dressing/ yakitori sauce/ sesame
- 17 **Harusame no Sarada** ^v 8,90
Glass noodle salad with spring onions/ cucumber/ bell pepper/ cilantro/ mint/ green soybeans/ nori/ peanuts/ mushrooms/ sesame-peanut-dressing

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



WELCOME

TO THE LAND OF NOODLES

MoschMosch TM

moschmosch.com



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** ^v 9,-
Rice with creamy peanut-coconut-curry/ snow peas/ seasonal vegetables/ spring onions and crushed peanuts
- * **with tofu** 11,50
- * **with organic Tempeh** ^v 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** ^{Ba} Bavarian beer (0,5l) 4,-
- Pils beer** ^{Ba} (0,33l)/(0,5l) 3,-/4,-
- Pils beer alcohol-free** ^{Ba} (0,33l) 3,-
- Beck's Lemon Brew** ^{Ba} (0,33l) 2,90
50% Beck's beer. 50% Brew Lemonade. 100% Natural.
- Wheat beer** ^{Ba, Bb} (0,5l) 4,-
- Wheat beer alcohol-free** ^{Ba, Bb} (0,5l) 4,-
- Kirin** ^{Ba} (0,33l) 3,50
- Tiger Beer** ^{Ba} (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 Pico** ^{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
- HOMEMADE** (0,3l)/(0,5l) 3,-/4,-
ice tea / lemonade / iced green tea (unsweetened) / "Soyeon champagne" sparkling water with lemon juice and a slice of lemon
- SOFTDRINKS** (0,3l)/(0,5l) 3,-/4,-
- Pepsi Cola** ^{1,2} / **Pepsi Cola Light** ^{1,2,3,6}
- Pepsi MAX** ^{1,3,6} / **Mirinda** ^{1,4} (0,3l) / **7UP** ² (0,3l)
- HOT DRINKS**
- Green tea** (0,2l) 1,75
- Lime-ginger tea** (0,2l) 2,25
- Sun of Asia green tea** (0,3l) 2,75
- Organic China Jasmine Souchong** (0,3l) 2,75
- Café Americano** ³ 2,50
- Espresso** ³ / **Espresso doppio** ³ 2,-/3,-
- Cappuccino** ^{3,9} 2,75
- Latte Macchiato** ^{3,9} 3,-
- Café Latte** ^{3,9} 3,-

TEPPAN

- 40 **Jippi Jappa** ^v 8,25
Fried noodles in yakisoba sauce/ seasonal vegetables/ sesame seeds/ mushrooms/ nori/ bean sprouts/ mushrooms/ 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/ mushrooms/ 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/ mushrooms/
- * **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

FRESH, LIGHT, HEALTHY AND DELICIOUS

– our MoschPoké Bowl combines best ingredients!

Sushi rice/ avocado/ mango miso radish/ green soybeans/ mango/ lettuce/ cucumber/ carrots/ Goma 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:

- * **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,-