

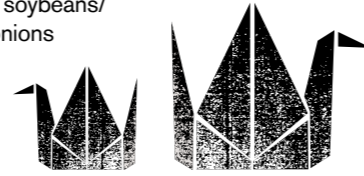
## STARTERS & SNACKS

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

## RAMEN

Japanese noodles served in a flavourful broth with rich toppings.

<b>31 Morgensonne</b>	<b>9,50</b>
Ramen with miso-chicken broth/ chicken breast/ carrots/ bean sprouts/ baby spinach/ kaiware cress/ spring onions	
<b>32 Glücksgeföhle</b>	<b>9,90</b>
Ramen with miso and wok fried ground meat/ pork belly/ kim chi/ sesame seeds/ bean sprouts/ spring onions	
<b>33 Fröhlingserwachen</b> v	<b>9,50</b>
Ramen with vegan broth/ tofu/ snow peas/ bean sprouts/ green soybeans/ enoki/ wakame/ carrots/ spring onions	
<b>34 Seelenruhe</b>	<b>14,-</b>
Ramen with beef broth/ filet of beef/ carrots/ baby spinach/ snow peas/ bean sprouts/ spring onions/ sesame seeds	
<b>35 Meeresrauschen</b>	<b>11,-</b>
Ramen with fish broth/ prawns/ baby spinach/ enoki/ carrots/ spring onions/ bean sprouts	
<b>36 Morgentau</b>	<b>9,75</b>
Ramen with miso-curry flavoured chicken broth/ chicken breast/ baby spinach/ carrots/ bean sprouts/ kaiware cress/ spring onions	



## COCONUT CURRIES

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

## DESSERTS

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

## DRINKS

**BEER**

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

## SALADS

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



# WELCOME

TO THE LAND OF NOODLES

**MoschMosch**™

[moschmosch.com](http://moschmosch.com)



## TEPPAN

<b>40 Jippi Jappa</b> v	<b>8,25</b>	<b>42 Yakiudon</b> v	<b>9,-</b>
Fried noodles in yakisoba sauce/ seasonal vegetables/ sesame seeds/ mushrooms/ nori/ bean sprouts/ spring onions		Wok tossed udon noodles in homemade Japanese sauce/ seasonal vegetables/ broccoli/ shiitake	
<b>* with grilled chicken</b>	<b>11,50</b>	<b>* with tofu</b> v	<b>11,50</b>
<b>* with organic tempeh</b> v	<b>11,50</b>	<b>* with filet of beef in pepper crust</b>	<b>15,-</b>
<b>* with marinated beef</b>	<b>12,25</b>	<b>* with tonkatsu</b>	<b>13,-</b>
		(crispy panko chicken cutlet)	
<b>41 Jippi Jasai</b> v/lc	<b>8,25</b>	<b>60 Cha Han</b>	<b>8,25</b>
Teppan grilled seasonal vegetables/ broccoli/ baby spinach/ mushrooms/ bean sprouts/ zucchini/ peanuts/ yakisoba sauce		Fried rice with seasonal vegetables/ egg/ sesame seeds/ mushrooms/ bean sprouts/ green soybeans/ yakisoba sauce/ spring onions/ nori	
<b>* with grilled chicken</b>	<b>11,50</b>	<b>* with grilled chicken</b>	<b>11,50</b>
<b>* with organic tempeh</b> v	<b>11,25</b>	<b>* with organic tempeh</b> v	<b>11,50</b>
<b>* with duck breast</b>	<b>13,75</b>	<b>* with prawns</b>	<b>12,50</b>

Fresh, light, healthy and delicious – our MoschPoké Bowls combine best ingredients: Sushi rice/ avocado/ mango miso radish/ green soybeans/ mango/ lettuce/ cucumber/ carrots/ wakame/ cocktail tomatoes/ fried onions/ puffed glass noodles/ Daikon cress / chili mango dressing

## MOSCHPOKÉ BOWLS

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

## 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:

<b>* grilled chicken</b>	<b>3,25</b>
<b>* marinated beef</b>	<b>4,-</b>
<b>* filet of beef in pepper crust</b>	<b>6,-</b>
<b>* tofu</b> v	<b>2,50</b>
<b>* organic tempeh</b> v	<b>3,25</b>
<b>* salmon</b>	<b>6,-</b>
<b>* prawns</b>	<b>4,25</b>
<b>* duck breast</b>	<b>5,50</b>
<b>* tonkatsu</b> (crispy panko chicken cutlet)	<b>4,-</b>
<b>* Reddo Karê sauce</b>	<b>2,-</b>
<b>* peanut sauce</b>	<b>2,-</b>

And yes, all dishes are prepared without glutamate and preservatives.