

## STARTERS & SNACKS

<b>Grilled skewers</b> <sup>lc</sup>	
5 <b>Satay chicken</b> with sesame peanut sauce	6,75
6 <b>Yaki Ebi prawns</b>	7,25
7 <b>Yakitori chicken</b>	6,75
<b>Edamame</b> - green soybeans <sup>vic</sup>	
8 <b>Spicy</b>	4,90
9 <b>Plain</b>	4,90
10 <b>Teriyaki Chicken</b>	5,75
Juicy grilled chicken, topped with teriyaki sauce and daikon cress	
11 <b>Nori Fries</b> <sup>v</sup> with sesame-algae-seasoning	4,50
12 <b>Hachi Fries</b> <sup>v</sup> (spicy)	4,50
with chili pepper-sesame-seasoning (Served with vegan mayonnaise <sup>v.1</sup> or ketchup <sup>v</sup> on request)	
13 <b>Kimchi</b> <sup>vic</sup>	4,90
traditional Korean fermented cabbage <sup>lc</sup>	
14 <b>Miso soup</b> <sup>vc</sup>	5,50
15 <b>Harumaki meat spring rolls</b>	6,50
15.1 <b>Harumaki vegetable-tofu spring rolls</b> <sup>v</sup>	6,50

## SALADS

16 <b>Green Superfood</b> <sup>vic</sup>	13,-
Mix of fresh vegetables with avocado/ salad-mix/ cucumber/ carrots/ snow peas/ green soybeans/ string beans/ broccoli/ ponzu dressing/ yakitori sauce/ sesame * <b>with organic tempeh</b> <sup>v</sup>	
17 <b>Harusame no Sarada</b> <sup>v</sup>	10,50
Glass noodle salad with spring onions/ cucumber/ bell pepper/ cilantro/ mint/ green soybeans/ nori/ peanuts/ mushrooms/ sesame-peanut-dressing * <b>with grilled chicken</b>	
	14,45

## GYÔZA

Japanese dumplings	6,50
1 <b>Chicken</b>	
3 <b>Tofu</b> <sup>v</sup>	
<b>Our recommendation:</b>	
4 <b>BBQ Vegetable</b> <sup>v</sup>	
19 <b>BBQ Beef</b>	
19.1 <b>Dimsum chicken</b>	



**TENDER & FRESH!**

## BEEF & BROCCOLI

15,90

With a portion of rice/ delicious yakitori sauce/ spring onions/ sesame

**ENJOY IT VEGAN – WITH BEYOND MEAT NIKU NASHI 15,90**  
vegan plant-based protein-Patty <sup>v.1</sup>

## RAMEN

Japanese noodles served in a flavourful broth with rich toppings.

31 <b>Morgensonne</b>	13,25
Ramen with miso-chicken broth/ chicken breast/ carrots/ bean sprouts/ baby spinach/ kaiware cress/ spring onions	
32 <b>Glücksgeföhle</b>	13,25
Ramen with miso and wok fried ground meat/ pork belly/ kim chi/ sesame seeds/ bean sprouts/ spring onions	

34 <b>Seelenruhe</b>	15,75
Ramen with beef broth/ marinated beef/ carrots/ baby spinach/ snow peas/ bean sprouts/ spring onions/ sesame seeds	
35 <b>Meeresrauschen</b>	14,75
Ramen with fish broth/ prawns/ baby spinach enoki/ carrots/ spring onions/ bean sprouts	
36.1 <b>Tantanmen (with ground meat)</b>	13,75
Ramen with hearty peanut-miso broth/ bean sprouts/ baby spinach/ spring onions/ sesame seeds/ chili peppers	

## VEGAN RAMEN

32.1 <b>Glücksgeföhle (with vegan ground meat)</b>	14,65
Ramen with miso/ kim chi/ sesame seeds/ bean sprouts/ spring onions	
33 <b>Frühlingserwachen</b> <sup>v</sup>	12,50
Ramen with vegan broth/ tofu/ snow peas/ bean sprouts/ green soybeans enoki/ wakame/ carrots/ spring onions	
36 <b>Tantanmen</b> <sup>v</sup>	14,95
Ramen with hearty peanut-miso broth/ vegan ground meat/ bean sprouts/ baby spinach/ spring onions/ sesame seeds/ chili peppers	

## MOSCHPOKÉ BOWLS

Each bowl comes with: sushi rice/ green soybeans/ tomatoes/ salad/ beetroot/ dressing

90 <b>MoschPoké Bowl Salmon</b>	15,-
With marinated, raw salmon/ Furikake seasoning/ edamole/ avocado/ mango	
91 <b>MoschPoké Bowl Vegan</b> <sup>v</sup>	11,75
Avocado/ mango/ edamole/ fried glass noodles/ daikon cress/ and add your favourite topping, such as: * <b>with SuperProtein</b> <sup>v</sup> 16,70 * <b>with Beyond Meat Niku Nashi</b> <sup>v.1</sup> 18,25	
92 <b>Crispy Chicken Bowl</b>	14,75
Golden fried chicken/ hard-boiled egg/ edamole/ broccoli/ string beans/ peanuts/ cilantro	

## TEPPAN

40 <b>Jippi Jappa</b> <sup>v</sup>	10,50
Fried noodles in yakisoba sauce/ seasonal vegetables/ sesame seeds/ mushrooms/ nori/ bean sprouts/ spring onions * <b>with Super Protein</b> <sup>v</sup> 15,45 * <b>with grilled chicken</b> 14,45 * <b>with marinated beef</b> 15,25	
41 <b>Jippi Jasai</b> <sup>vic</sup>	10,50
Teppan grilled seasonal vegetables/ broccoli/ baby spinach/ mushrooms/ bean sprouts/ zucchini/ peanuts/ yakisoba sauce * <b>with SuperProtein</b> <sup>v</sup> 15,45 * <b>with Beyond Meat Niku Nashi</b> <sup>v.1</sup> 17,- * <b>organic tempeh</b> <sup>v</sup> 14,25 * <b>with grilled chicken</b> 14,45	

42 <b>Yakiudon</b> <sup>v</sup>	11,75
Wok tossed udon noodles in homemade Japanese sauce/ seasonal vegetables/ sesame/ nori/ green soybeans/ spring onions/ broccoli/ mushrooms * <b>with SuperProtein</b> <sup>v</sup> 16,70 * <b>with Beyond Meat Niku Nashi</b> <sup>v.1</sup> 18,25 * <b>with tofu</b> <sup>v</sup> 14,70 * <b>with marinated beef</b> 16,50 * <b>with tonkatsu</b> 16,50	
60 <b>Cha Han</b>	9,95
Fried rice with seasonal vegetables/ egg/ sesame seeds/ mushrooms/ bean sprouts/ green soybeans/ yakisoba sauce/ spring onions/ nori * <b>with SuperProtein</b> <sup>v</sup> 14,90 * <b>with tofu</b> <sup>v</sup> 12,90 * <b>with grilled chicken</b> 13,90 * <b>with prawns</b> 14,70 ♦ <b>Cha Han vegan</b> (without egg) on request.	

## COCONUT CURRIES

62 <b>Reddo Karê Don</b> <sup>v</sup>	10,75
A bowl of rice with red coconut-curry sauce/ seasonal vegetables/ green soybeans/ spring onions * <b>with Super Protein</b> <sup>v</sup> 15,70 * <b>with grilled chicken</b> 14,70 * <b>with tonkatsu</b> 15,50	
43 <b>Reddo Karê</b> <sup>v</sup>	10,75
Wok tossed noodles in red coconut-curry sauce with seasonal vegetables/ green soybeans/ spring onions * <b>with Super Protein</b> <sup>v</sup> 15,70 * <b>with grilled chicken</b> 14,70 * <b>with salmon</b> 17,25	
44 <b>Pinatsu Karê Don</b> <sup>v</sup>	10,75
Rice with creamy peanut-coconut-curry/ seasonal vegetables/ green soybeans/ spring onions and crushed peanuts * <b>with Super Protein</b> <sup>v</sup> 15,70 * <b>with tofu</b> <sup>v</sup> 13,70 * <b>with Beyond Meat Niku Nashi</b> <sup>v.1</sup> 17,25 * <b>with tonkatsu</b> 15,50	

## TOPPINGS

* <b>with SuperProtein</b> <sup>v</sup>	4,95
(vegan chicken with soy protein)	
* <b>with Beyond Chicken Tenders</b> <sup>v.1</sup> (vegan)	5,75
* <b>with Beyond Meat Niku Nashi</b> <sup>v.1</sup>	6,50
(vegan plant-based protein patty)	
* <b>organic tempeh</b> <sup>v</sup>	3,75
* <b>tofu</b> <sup>v</sup>	2,95
* <b>marinated beef</b>	4,75
* <b>tonkatsu</b> (crispy panko chicken cutlet)	4,75
* <b>Teriyaki Chicken</b>	5,75
(juicy grilled chicken with teriyaki sauce)	
* <b>grilled chicken</b>	3,95
* <b>prawns</b>	4,75
* <b>salmon</b>	6,50
* <b>Reddo Karê sauce</b> <sup>v</sup>	2,50
* <b>peanut sauce</b> <sup>v</sup>	2,50
* <b>noodles</b>	2,50
* <b>rice</b>	2,50

## DESSERTS

51 <b>Banana spring rolls</b> <sup>v</sup>	5,50
with agave syrup/ sesame seeds	
52 <b>Green tea ice cream</b>	5,50
55 <b>Cherry Cheesecake Cuddles</b>	6,50
Deep-fried golden cheesecake nuggets on Japanese wine-soaked cherries	

## DRINKS

### BEER

<b>House beer</b> <sup>Ba</sup> (0,33l) Natural unfiltered beer with Japanese Sorachi Ace hop	3,80
<b>Spaten Münchner Hell</b> <sup>Ba</sup> (0,5l)	5,-
<b>Beck's Pils beer</b> <sup>Ba</sup> (0,33l)/(0,5l)	3,90/5,-
<b>Beck's Blue alcohol-free</b> <sup>Ba</sup> (0,33l)	3,90
<b>Beck's Lemon Brew</b> <sup>Ba</sup> (0,33l)	3,90
<b>Wheat beer</b> <sup>Ba, Bb</sup> (0,5l)	5,-
<b>Wheat beer alcohol-free</b> <sup>Ba, Bb</sup> (0,5l)	5,-
<b>Tiger Beer</b> <sup>Ba</sup> (0,33l)	4,75

### WHITE WINES

<b>House Wine - The White</b> <sup>v.10</sup>	5,75
Grauburgunder QBA, organic, dry, Weingut Landgraf, Rheinhessen	
<b>Riesling</b> <sup>10</sup>	7,25
VDP, biodynamic, dry, Weingut Kaufmann, Rheingau	
<b>Sauvignon Blanc</b> <sup>10</sup>	7,25
QbA, dry, Oliver Zeter, Pfalz	

### ROSÉ

<b>House wine - The Rosé</b> <sup>v.10</sup>	5,75
Cuvée QbA, organic, dry, Weingut Landgraf, Rheinhessen	

### RED WINES

<b>House Wine - The Red</b> <sup>v.10</sup>	5,75
Cuvée, QBA, organic, dry, Weingut Landgraf, Rheinhessen	
<b>Mas Picoso</b> <sup>v.10</sup>	7,25
Cuvée, IGP, organic, dry, Celler de Capcanes, Montsant D.O., Spain	

### LONGDRINKS

<b>Aperol Spritz</b> <sup>1,2,10,11</sup> / <b>Hugo</b> <sup>1,10</sup> / <b>Gin Tonic</b> <sup>10,11</sup> / <b>Lillet Wild Berry</b> <sup>1,4,10</sup>	8,-
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### WATER

<b>Staatl. Fachingen Gourmet Medium</b>	2,95/5,95
<b>Staatl. Fachingen Gourmet Naturell</b>	

### JUICES & FRUIT DRINKS

<b>Rapp's Apple/ Rhubarb/ Rosige Zeiten/ Lebensfreude Pur/ pure or mixed with sparkling mineral water</b>	3,75/4,75
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### HOMEMADE

<b>ice tea / lemonade / iced green tea / Detox lemonade</b>	3,50/4,50
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### SOFTDRINKS

<b>Pepsi Cola</b> <sup>1,3,6</sup> / <b>Pepsi Cola Light</b> <sup>1,2,3,6</sup>	3,75/4,75
<b>Pepsi Zero Zucker</b> <sup>1,3,6</sup> (0,3l) / <b>Mirinda</b> <sup>1,4</sup> (0,3l) / <b>7Up</b> <sup>2</sup> (0,3l)	

### HOT DRINKS

<b>Green tea</b> <sup>3</sup> (0,2l)	2,25
<b>Lime-ginger tea</b> (0,2l)	2,75
<b>Sun of Asia green tea</b> <sup>3</sup> (0,3l)	3,25
<b>Organic China Jasmine Souchong</b> <sup>3</sup> (0,3l)	3,25
<b>Café Americano</b> <sup>3</sup>	2,75
<b>Espresso3 / Espresso doppio</b> <sup>3</sup>	2,25/3,25
<b>Cappuccino</b> <sup>3,9</sup>	3,-
<b>Latte Macchiato</b> <sup>3,9</sup>	3,25
<b>Matcha Latte</b> <sup>3,9</sup>	3,50

♦ We also offer plant-based alternatives to cow's milk. Please ask our friendly staff.



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All prices in Euro. Changes may occur. 1 with food colouring, 2 with preservatives, 3 caffeinated, 4 with antioxidant, 5 with stabilizers, 6 with sweetener (contains a source of phenylalanine), 7 with acidifier, 8a with gluten (from barley), 8b with gluten (from wheat), 9 with milk, 10 with sulphur/sulphites, 11 with quinine. All prices in Euro. Changes may occur. ♦ v = vegan lc = low-carb ♦ Allergens and additives can be viewed on a separate map