



Sushi RO

Finest Asian Cuisine





Öffnungszeiten:

Opening Hours:

Dienstag bis Samstag:

Tuesday to Saturday

11h30 - 15h00

17h30 - 22h30

Küche wurde bis 22:00 Uhr geöffnet.

Happy hour Cocktail:

11h30-15h00

Sonntag und Feiertag

Sunday and Holiday

12h - 22h30

Montag, Ruhetag außer Feiertag

Monday, Day off except for Holiday



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SushiRo Hochheim



sushiro-hochheim.de

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Finest Asian Cuisine

Business Lunch

Tuesday to Saturday between 11:30 a.m. and 3:00 p.m.

excluding public holidays

every lunch dish comes with an appetizer:

Tuesday and Friday

- glass noodle soup with chicken
or 6 vegetarian mini spring rolls

Wednesday and Saturday

- fish soup or mixed salad

Thursday

- chicken soup with coconut milk
or 1 summer roll with tofu

M1.	Cơm Rang Rau Fried rice with eggs and various vegetables	9,20
M2.	Cơm Rang Gà Nướng Fried rice with chicken yaki, eggs and various vegetables	9,90
M3.	Cơm Rang Heo Nướng Fried rice with grilled pork, eggs and various vegetables	9,90
M4.	Mì Xào Fried noodles with chicken, eggs and various vegetables	9,90
M5.	Mì Xào Gà Nướng Fried noodles with chicken yaki, eggs and various vegetables	9,90
M6.	Udon Xào Gà Nướng Fried udon noodles with chicken yaki, eggs and various vegetables	10,90
M7.	Bún Bò Nam Bộ Rice vermicelli with pan-fried beef, onions, Lemongrass, Peppercorns. Served with crunchy iceberg lettuce and cucumber. Served with Nước Mắm sauce	10,90
M8.	Gà Curry Đỏ <i>slightly spicy</i> Fried chicken with chili peppers, aubergines, runner beans, Lemongrass in red curry with coconut milk	10,50
M9.	Gà Sốt Xoài Fried chicken with various vegetables, tropical fruits in our special mango sauce	10,50
M10.	Gà Sốt Lạc Fried chicken with runner beans, Paprika, basil in curry peanut sauce	10,50
M11.	Chicken Yaki Sốt Tiêu <i>slightly spicy</i> Baked chicken "Japanese style" with various vegetables, in our special pepper sauce	10,50
M12.	Pork Sốt Dầu Bắp Grilled pork with various vegetables in our special house-style barbecue sauce	10,90
M13.	Bò Nướng Sốt Tỏi Grilled beef steak with various vegetables, garlic and basil	13,90

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| M14. Vịt Xào Rau | 11,50 |
| Crispy duck with various vegetables and sauce of your choice (sweet and sour or peanut sauce) | |
| M15. Vịt Curry Đỏ leicht scharf | 11,50 |
| Crispy duck with chili peppers, aubergines, runner beans, Lemongrass in red curry with coconut milk | |
| M16. Vịt Sốt Lạc | 11,50 |
| Crispy duck with bell pepper, runner beans, Basil in curry peanut sauce | |
| M17. Miến Xào Chay | 9,50 |
| Fried glass noodles with eggs, green beans, pak choi, Bean sprouts, carrots and spring onions | |
| M18. Đậu Phụ Curry | 9,50 |
| Tofu with onions, aubergines, mushrooms, Zucchini with coconut milk | |
| M19. Đậu Phụ Sốt Tiêu | 9,90 |
| Tofu with onions, celery, peppers, pak choi in our pepper sauce | |
| M20. Crispy chicken drumstick | 10,50 |
| with fresh vegetables and a sauce of choice (sweet and sour or peanut sauce) | |

Mittagstisch - Sushi

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| M30. Kazuki | 12,50 |
| 6 Tekka Maki, 6 Sake Maki, 8 mixed Veggie Rolls | |
| M31. Noriko | 13,50 |
| 6 mixed Maki, 4 Nigiri Sushi, 3 Fujisan Rolls ^{B,D} | |
| M32. Minako | 13,50 |
| 6 mixed Maki, 2 Nigiri Sushi, 4 Inside Out, 6 Sake Rolls | |
| M33. Vegi. Sushi | 11,50 |
| 6 Maki: Avocado, Cucumber, 8 Veggie. I.O, 3 Nigiri: Avocado, Tamago, Inari ^{B,D,F} | |
| M34. Chirashi Sushi Mix | 13,50 |
| Large rice bowl with mixed fish and eel, avocado. Plus homemade sauce | |
| M35. Chirashi Sushi Fire | 14,50 |
| Large bowl of rice with flambéed minced tuna, Onion, eel and salmon caviar | |

Happy Hour Cocktail

Tuesday to Saturday between 11:30 a.m. and 3:00 p.m.
excluding public holidays

All cocktails with alcohol

5,50

All non-alcoholic cocktails

4,50

Appetizers

Canh Chua (literally "sour soup") is a sour soup native to the Mekong Delta region of southern Vietnam.

It is usually prepared with fish (from the Mekong), pineapple and tomatoes (sometimes other vegetables too, like marshmallow or peppermint).

There are also bean sprouts in a broth flavored with tamarind.

Canh Chua is made with the lemony-scented swamp herb *Ngò Om* (*Limnophila aromatica*), caramelized garlic and chopped spring onions, as well as other herbs to match refined with the diversity of Canh Chua. These can be: *Rau Ram* (Vietnamese coriander), *Ngò Gai* (long coriander) and *Rau Que* (Thai basil).

Soups

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| 1. | Canh Chua Tôm <i>slightly spicy</i> | 7,00 |
| | Spicy shrimp soup with tomatoes, pineapple, pepperoni, celery, soybean sprouts, Vietnamese herbs and tamarind | |
| 2. | Canh Chua Hải Sản <i>slightly spicy</i> | 10,50 |
| | Spicy soup with seafood, Vietnamese herbs, lemongrass, Chili and Asian vegetables | |
| 3. | Canh Chua Gà | 6,40 |
| | Chicken soup with coconut milk, paprika, zucchini, chili peppers | |
| 4. | Súp Miến | 5,00 |
| | Glass noodle soup with tofu and various vegetables | |
| 5. | Miso ^(F) | 5,00 |
| | Miso soup with seaweed, diced tofu and spring onions | |
| 6. | Miso Salmon ^(D) | 6,00 |
| | Miso soup with seaweed, salmon and spring onions | |



Warm appetizers and summer rolls

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| 7. | Edamame ^(B)
Steamed beans sprinkled with salt | 5,20 |
| 8. | Ebi Tempura
Fried shrimp served with sweet chili chicken sauce | 7,50 |
| 9. | Gyoza YaSai
Steamed
a) Vegetable dumplings
b) Chicken dumplings | 5,70 |
| 10. | Ebi Shumai ^(B) // 5 Stk.
Steamed dumplings filled with shrimp and minced pork | 5,70 |
| 10b. | Hau Kau Garnelen ^(B) // 5 Stk.
Steamed dumplings filled with shrimp | 5,70 |
| 11. | Satespieße // 2 Stk.
Chicken skewers served with peanut sauce | 5,50 |
| 12. | Gỏi Cuốn Chay (Vegetarisch) // 2 Stk.
Freshly rolled summer rolls with rice noodles, eggs, tofu and Asian herbs | 4,50 |
| 13. | Gỏi Cuốn Tôm Thịt // 2 Stk
Freshly rolled summer rolls with rice noodles, eggs, shrimp, Asian herbs and
a) chicken b) beef | 5,90 |
| 14. | Vegetarian mini spring rolls // 8 Stk. | 4,00 |
| 15. | Chả Giò Thịt - Vietnamese spring rolls // 2 Stk.
With minced pork, morels and glass noodles, plus Nước Mắm sauce for dipping | 4,50 |



Salads

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| 16. | Mixed salad
Iceberg lettuce, cucumber, tomatoes, carrots and peppers with sesame sauce | 5,00 |
| 17. | Gỏi Bò <i>slightly spicy</i>
Thin strips of beef steak with iceberg lettuce, Lemongrass, peanuts and Vietnamese herbs | 7,20 |
| 18. | Gỏi Miến Hải Sản <i>slightly spicy</i>
Glass noodles with seafood, spring onions, Peanuts and Vietnamese herbs | 10,00 |
| 19. | Gỏi Xoài <i>slightly spicy</i>
Aromatic salad with mango, shrimp, chili, basil, Peanuts and Vietnamese herbs | 8,40 |
| 20. | Gỏi Đu Đủ <i>slightly spicy</i>
Aromatic salad with papaya, shrimp, chili, basil, Peanuts and Vietnamese herbs | 8,70 |
| 21. | Gỏi Gà <i>slightly spicy</i>
Crisp salad with chicken, basil, mint, chili, onions and peanuts | 7,00 |
| 22. | Kim Chi <i>slightly spicy</i>
Pickled Chinese cabbage in spicy sauce | 4,50 |
| 23. | Seetang Salat ^(K)
Spicy seaweed, seaweed, radish and sesame | 5,00 |
| 24. | SUSHI RO
Special appetizer for 2 people
A plate with different appetizers, Grill specialties, kimchi, rice noodles. Served with a sauce if desired (peanut sauce or homemade fish sauce) | 22,50 |



Rice and noodle dishes

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| 30. Cơm Rang Gà
Fried rice with chicken, eggs and various vegetables | 13,70 |
| 31. Mì Xào Gà
Fried noodles with chicken, eggs and various vegetables | 13,70 |
| 32. Mì Xào Curry Đỏ <i>slightly spicy</i>
Fried noodles with shrimp, chicken, beef, various vegetables in red curry with coconut milk | 16,00 |
| 33. Udon Xào Gà
Gebr. Udon noodles with chicken, eggs and various vegetables | 14,50 |
| 34. Bánh Canh Tôm <i>slightly spicy</i>
Fried udon noodles with shrimp and various vegetables and herbs in curry and coconut milk | 19,00 |
| 35. Phở Xào Thập Cẩm
Fried flat rice noodles with shrimp, chicken, beef, Bean sprouts, snow peas, carrots, pak choy, and spring onions | 16,00 |
| 36. Miến Xào Thập Cẩm
Fried glass noodles with eggs, prawns, chicken, beef, Bean sprouts celery, carrots, pak choy, mangetout and spring onions | 16,00 |



Noodle soups

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| 40. Phở Bò
Flat rice noodles with beef, spring onions, Sprouts and Vietnamese herbs | 14,50 |
| 41. Phở Gà
Flat rice noodles with chicken yaki, spring onions, Sprouts and Vietnamese herbs | 13,50 |
| 42. Phở Đặc Biệt
Flat rice noodles with chicken, beef, shrimp, spring onions, Bean sprouts and Vietnamese herbs | 17,00 |
| 43. Udon Gà
with chicken in a meat stock with pak choy, Sprouts and Vietnamese herbs | 14,00 |
| 44. Udon Hải Sản
with seafood in a fish stock with pak choy, Sprouts and Vietnamese herbs | 19,00 |
| 45. Bún Cá
Rice vermicelli with salmon, tomatoes, okra, Pineapple, celery, bean sprouts and Vietnamese herbs | 18,00 |



Rice vermicelli dishes

Nước Mắm

The Nuoc Mam Sauce is a special Vietnamese fish sauce refined with various spices. It is served with many dishes. Their taste is fresh and spicy. Nuoc Mam Sauce is made from the following ingredients: rice vinegar, red chilli, finely chopped fresh garlic cloves, lime juice - special fish sauce

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| 46. Bún Chả Giò | 12,50 |
| Rice vermicelli with Vietnamese spring rolls, with crispy iceberg lettuce and cucumber, served with Nước Mắm sauce | |
| 47. Bún Thịt Nướng | 14,50 |
| Rice noodles with different types of meat from the grill (beef, chicken, pork), Vietnamese herbs, peanuts, served with Nước Mắm sauce | |
| 48. Chả Cá Lã Vọng <i>slightly spicy</i> | 18,00 |
| Rice vermicelli topped with salmon, dill, onions, Lemongrass, peanuts, peppercorns, served with Nước Mắm sauce | |

Chicken dishes

The dishes are served with jasmine rice or sweet potatoes

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| 50. Gà Curry Đỏ <i>slightly spicy</i> | 15,00 |
| Fried chicken with pepperoni, aubergines, runner beans, Lemongrass in red curry with coconut milk | |
| 51. Gà Sốt Lạc | 15,00 |
| Fried chicken with runner beans, Paprika, basil in curry peanut sauce | |
| 52. Gà Xào Xả Ớt <i>slightly spicy</i> | 14,00 |
| Fried chicken with lemongrass, chili, pak choy, garlic and fresh vegetables | |
| 53. Chicken Yaki Xào Rau | 14,50 |
| Baked chicken "Japanese style" with various vegetables, Garlic in Oyster Sauce | |
| 54. Chicken Yaki Sốt Tiêu <i>slightly spicy</i> | 15,00 |
| Baked chicken "Japanese style" with various vegetables, in our special pepper sauce | |
| 55. Chicken Yaki Sốt Xoài | 15,00 |
| Baked chicken "Japanese style" with various vegetables, tropical fruits in our special mango sauce | |
| 56. Gà Chiên Giòn Xào Rau | 14,50 |
| Crispy chicken with various vegetables and sauce of choice (sweet and sour sauce or peanut sauce) | |
| 57. Gà Chiên Giòn Curry Đỏ <i>slightly spicy</i> | 15,00 |
| Crispy chicken with chili peppers, aubergines, runner beans, Lemongrass in red curry with coconut milk | |
| 58. Gà Chiên Giòn | 15,00 |
| Crispy chicken with broccoli, ginger, carrots, bell pepper, mushrooms | |
| 59. Gà Curry Vàng <i>slightly spicy</i> | 15,00 |
| Fried chicken with yellow curry sauce and various vegetables | |



Beef dishes

The dishes are served with jasmine rice or sweet potatoes

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| 60. Bò Curry Đỏ <i>slightly spicy</i> | 15,00 |
| Fried beef with chili peppers, aubergines, runner beans, Lemongrass in red curry and coconut milk | |
| 61. Bò Sốt Lạc | 15,00 |
| Fried beef with runner beans, paprika, basil in curry peanut sauce | |
| 62. Bò Xào Xá Ớt <i>slightly spicy</i> | 15,00 |
| Fried beef with lemongrass, chili, pak choy, garlic and fresh vegetables | |
| 63. Bò Xào Hành | 15,00 |
| Fried beef with red onions, runner beans, paprika and pepper | |
| 64. Bò Sốt Tiêu | 15,00 |
| Fried beef with onions, celery, peppers, pak choy in our pepper sauce | |
| 65. Bò Nướng Sốt Dầu Bếp | 21,00 |
| Grilled beef steak with onion, celery, bell pepper, pak choy in our special house-style barbecue sauce | |
| 66. Bò Nướng Sốt Tỏi | 21,00 |
| Grilled beef steak with various vegetables, garlic and basil | |
| 67. Bò Nướng Với Tôm | 23,00 |
| Grilled beef steak with grilled prawns on a skewer served with asparagus, zucchini, Paprika in our special pepper sauce | |
| 68. Bò Nướng Mã Lai | 21,50 |
| Medium grilled beef steak with pak choy, Asparagus, zucchini, bamboo in Ma Lai sauce | |



Seafood dishes

The dishes are served with jasmine rice or sweet potatoes

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| 70. Tôm Curry Đỏ <i>slightly spicy</i> | 19,50 |
| Fried king prawns with peppers, aubergines, runner beans, Lemongrass in red curry and coconut milk | |
| 71. Tôm Xào Xá Ớt <i>slightly spicy</i> | 19,50 |
| Fried king prawns with lemongrass, chili, pak choy, garlic and fresh vegetables | |
| 72. Tôm Xào Rau | 19,50 |
| Fried king prawns with various vegetables, garlic in oyster sauce | |
| 73. Tôm Sốt Dầu Bếp | 19,50 |
| Fried king prawns with onion, celery, paprika, pak choy in our special house-style barbecue sauce | |
| 74. Tôm Sốt Chua Ngọt | 19,50 |
| Fried king prawns with onions, zucchini, peppers and sweet and sour sauce | |
| 75. Mực Xào Xá Ớt <i>slightly spicy</i> | 19,50 |
| Fried squid with lemongrass, chili, pak choy, garlic and fresh vegetables | |
| 76. Mực Sốt Tiêu | 18,50 |
| Fried squid with onions, celery, peppers, pak choy in our pepper sauce | |
| 77. Mực Xào Mã Lai | 18,50 |
| Fried squid with onions, celery, peppers, pak choy in Ma Lai sauce | |
| 78. Đồ Biển Sốt Tiêu | 25,00 |
| Seafood platter of salmon, king prawns, Squid and green shelled mussels with onions, Celery, peppers, pak choy, in our pepper sauce | |
| 79. Đồ Biển Sốt Dầu Bếp | 25,00 |
| Seafood platter of salmon, king prawns, squid and green shell mussels, onion, celery, Paprika, Pak Choy, green asparagus in our special house-style barbecue sauce | |



Grilled seafood

The dishes are served with jasmine rice or sweet potatoes.

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| 80. Tôm Nướng Sốt Chua Ngọt | 21,00 |
| King prawns grilled with pak choi, peppers, zucchini, carrots in sweet and sour sauce | |
| 81. Tôm Nướng Sốt Tỏi | 21,00 |
| Grilled king prawns with pak choi, various vegetables and garlic sauce | |
| 82. Tôm Nướng Sốt Dầu Bếp | 21,00 |
| King Prawns grilled onion, celery, peppers, pak choi, green asparagus in our special house-style barbecue sauce | |
| 83. Cá Hồi Sốt Chua Ngọt | 21,00 |
| Grilled salmon with pak choi peppers, zucchini, carrots in sweet and sour sauce | |
| 84. Cá Hồi Nướng Sốt Dầu Hào | 21,00 |
| Grilled salmon with asparagus and oyster sauce | |
| 85. Cá Hồi Nướng Sốt Curry Đỏ <i>slightly spicy</i> | 22,00 |
| Grilled salmon with chili peppers, aubergines, runner beans, Lemongrass in red curry with coconut milk | |
| 86. Cá Hồi Sốt Tiêu | 22,00 |
| Grilled salmon with zucchini, asparagus, pak choi, sugar beans in our pepper sauce | |
| 87. Cá Hồi Nướng Sốt Mã Lai | 22,00 |
| Grilled salmon with zucchini, pak choi, asparagus, sugar beans & Ma Lai sauce | |
| 88. Cá Ngừ Nướng Sốt Dầu Bếp | 22,50 |
| Tuna grilled with onion, celery, bell pepper, pak choi, green asparagus in our special house-style barbecue sauce | |
| 89. Cá Ngừ Nướng Sốt Curry Đỏ <i>slightly spicy</i> | 22,50 |
| Grilled tuna with chili peppers, aubergines, runner beans, Lemongrass in red curry and coconut milk | |
| 90. Cá Ngừ Nướng Sốt Nhật Bản | 24,00 |
| Grilled tuna with various vegetables and teriyaki sauce | |
| 91. Cá Ngừ Sốt Tiêu | 23,50 |
| Grilled tuna with zucchini, bell pepper, pak choi, sugar beans in our pepper sauce | |
| 92. Cá Ngừ Sốt Mã Lai | 23,50 |
| Tuna grilled with asparagus, sugar beans, onions in Ma Lai sauce | |



Duck dishes

The dishes are served with jasmine rice or sweet potatoes.

100. Vịt Xào Rau

Crispy duck with various vegetables and your choice of sauce (sweet and sour or peanut sauce)

19,00

101. Vịt Curry Đỏ *slightly spicy*

Crispy duck with pepperoni, eggplant, Runner Beans, Lemongrass in red curry with coconut milk

19,00

102. Vịt Curry Vàng

Crispy duck with onions, celery, bell pepper, Pak Choi in yellow curry sauce

19,00

103. Vịt Sốt Dầu Bếp

Crispy duck with onions, celery, bell pepper, pak choi, Green asparagus in our special House style barbecue sauce

19,00



Lamb dishes

The dishes are served with jasmine rice or sweet potatoes.

104. Cừu Sốt Curry Đỏ

Roasted lamb with chili peppers, aubergines, runner beans, lemongrass in red curry with coconut milk

18,00

105. Cừu Sốt Tiêu Đen

Fried lamb with onions, celery, peppers, pak choi in our pepper sauce

18,00

106. Cừu Xào Xá Ốt *slightly spicy*

Roasted lamb with lemongrass, pak choi, garlic and fresh vegetables

18,00

Pork specialties

The dishes are served with jasmine rice or sweet potatoes.

110. Pork Sốt Dầu Bếp

Grilled pork with onions, celery, bell pepper, Pak Choi in our special house-style barbecue sauce

14,50

111. Pork Sốt Tiêu Đen

Grilled pork with onions, celery, bell pepper, Pak Choi in our pepper sauce

14,50

112. Pork Mã Lai

Grilled pork with pak choi, asparagus, zucchini, bamboo in Ma Lai sauce

14,50

Vegetarian dishes

The dishes are served with jasmine rice or sweet potatoes.

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| 120. Miến Xào Chay | 12,00 |
| Fried glass noodles with eggs, runner beans, pak choi, Bean sprouts, carrots and spring onions. Served without side dishes. | |
| 121. Đậu Phụ Nướng Với Bún | 12,00 |
| Rice vermicelli with grilled tofu, crispy iceberg lettuce and pickles, served with Nước Mắm sauce | |
| 122. Đậu Phụ Curry Đỏ | 12,00 |
| Tofu with chili peppers, aubergines, runner beans, Lemongrass in red curry with coconut milk | |
| 123. Đậu Phụ Sốt Lạc | 13,70 |
| Tofu with runner beans, paprika, basil in curry peanut sauce | |
| 124. Rau Xào Thập Cẩm | 10,50 |
| The best of various fresh vegetables | |

Sushi Ro Special Menu

Can only be ordered for 2 people, per person **30,00**

130.

- 1 course:** Canh Chua Gà - chicken soup with coconut milk
- 2 course:** Summer Roll
- 3 course:** Fried beef with onions, peppers, pak choi and special - barbecue
- 4 course:** Grilled salmon with vegetables and teriyaki sauce
- 5 course:** dessert of your choice

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- 1 course:** Súp Miến -super glass noodles with tofu and vegetables
- 2 course:** Ebi Shumai steamed dumplings with prawns and baked pork
- 3 course:** King Prawns grilled with vegetables
- 4 course:** Crispy duck with red curry, lemongrass, chili and fresh vegetables
- 5 course:** dessert of your choice

EXTRAS

Sweet potato sticks	5,50
Jasmine rice	4,00
Sauce of your choice	3,50
Fried vegetables	5,50
Fried noodles	5,50



Sushi R© 



Nigiri - 2 Stk.



250.
SHAKE^D - 4,80
Salmon



251.
KANI - 4,00
crab meat



252.
SABA - 4,00
Makrele



253.
TAMAGO^C - 3,50
Omelette



254.
HOTATEGAI^N - 5,50
scallops



255.
HOKKIGAI^N - 5,50
deep sea mussels



256.
WHITE TUNA^D - 4,40
Butterfish



257.
EBI^B - 5,20
Shrimps



258.
MAGURO^D - 5,00
Tuna



260.
TAI^D - 4,20
sea bream



261.
UNAGI^D - 5,20
Freshwater eel



262.
IKURA^D - 8,70
Salmon caviar



263.
AVOCADO - 4,00
Avocado



264.
INARI^F - 3,50
Tofu pocket, vegetarian



265.
ABURI YAKI^B - 5,80
Avocado, flambéed salmon



266.
ABURI YAKI SHAKE - 5,80
flambéed salmon,
Green asparagus



267.
SALMON IKURA^D - 6,60



268.
SHAKE SPICY^D - 6,60
Cucumbers, spicy salmon



269.
MAGURO SPICY - 6,60
spicy tuna, pickles



270.
ABURI SPICY^D - 6,60
Green asparagus, freshwater eel

Maki - 6 Stk.



280.
Sake Maki ^D
4,80



282.
Tekka Maki ^D
5,00



283.
Tekka Avo Maki ^D
5,00



284.
White Tuna Maki ^D
5,00



285.
Kappa Maki
4,00



286.
Oshinko Maki
3,50



287.
Tamago Maki ^C
4,00



288.
Avocado Maki
4,00



289.
Sake Avocado Maki ^D
4,80



290.
Ebi Maki
5,50



291.
Ebi Avocado Maki ^B
5,50



292.
Räucherlachs
mit Spargel ^D
5,00



293.
Unagi Maki ^D
5,50



294.
Ikura Maki ^D
6,50



295.
California Maki
4,80



296.
Spicy Tuna Maki ^D
4,80



297.
Kani Spezial Maki
mit Krebsfleisch ^B
5,00



298.
Räucherlachs ^D
5,00



299.
Salmon Skin Maki ^D
5,00



300.
Spargel Maki ^D
5,00



301.
Kampyo - Kürbis
4,00



302.
Mango Maki
4,00

Inside Out - 8 Stk.

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| 310. The Royal Inside Out ^D | 10,50 |
| Real crab meat, masago | |
| 311. Boston Rolls ^D | 11,00 |
| Tuna, Avocado, Cucumber, Masago | |
| 312. Hawaii Inside Out ^D | 10,50 |
| Salmon, avocado, masago | |
| 313. Alaska Inside Out ^{D,G} | 10,50 |
| Salmon, Cream Cheese, Cucumber, Sesame | |
| 314. Samurai Inside Out VEG ^K | 8,50 |
| Arugula, mango, avocado, sesame | |
| 315. The Love Inside VEG ^{K,G} | 8,50 |
| Asparagus tempura, avocado, rocket, sesame, cream cheese | |
| 316. White Spicy Tuna ^D <i>slightly spicy</i> | 10,00 |
| Butterfish, onions, pickles, hot sauce, masago | |
| 317. California Inside Out | 10,00 |
| Imitation crab meat, avocado, masago | |
| 318. Hot Spicy Tuna ^D <i>slightly spicy</i> | 10,50 |
| Boiled tuna, hot sauce, avocado, masago | |
| 319. Hot Spicy Ebi ^B <i>slightly spicy</i> | 11,00 |
| Shrimp, cucumber, onion, hot sauce, masago | |
| 320. Panierte Hähnchen, | 9,50 |
| Avocado, cucumber, sesame, cream cheese | |
| 321. Knusprige Ente, Gurken, Sesam | 10,50 |
| Crispy duck with avocado, cucumber, sesame and cream cheese | |



Tempura Big Roll

Tempura rolls are served with two different sauces.

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| 340. Garden Rolls ^{D,G} | Breaded roll with avocado,
Cucumber, salmon, eel, cream cheese | 3 Stk/ 6,80
6 Stk/ 12,60 |
| 341. Fujisan Rolls ^{B,G} | Breaded roll with shrimp,
Avocado, cucumber cream cheese | 3 Stk/ 6,80
6 Stk/ 12,60 |
| 342. Mai Rolls ^{D,G} | Breaded roll with avocado,
green asparagus, salmon,
Cream cheese, hot sauce | 3 Stk/ 6,80
6 Stk/ 12,60 |
| 343. Noriko ^{D,G} | Breaded roll with avocado,
Tuna, radish,
Cream cheese, hot sauce | 3 Stk/ 6,80
6 Stk/ 12,60 |
| 344. Ani Rolls ^F | Breaded tofu pockets
filled with crab meat and cream cheese | 3 Stk/ 6,80
6 Stk/ 12,60 |
| 345. Buddha Rolls ^{B,E,G} | Breaded roll with egg, avocado,
Tofu, pumpkin, cream cheese | 3 Stk/ 5,40
6 Stk/ 9,80 |
| 346. Vịt Tempura Big Rolls | Crispy duck, hot sauce
Cucumbers, avocado and cream cheese | 6 Stk/ 10,00 |
| 347. Gà Tempura Big Rolls | Crispy chicken, cream cheese
cucumber and avocado | 6 Stk/ 9,30 |



Tempura Mini Rolls – 8 Stk.

Tempura rolls are served with two different sauces.

- | | | |
|---|---|------|
| 360. Sake Rolls ^D | Breaded roll with salmon | 6,80 |
| 361. Spicy Rolls Panierte Rolle ^D | Breaded roll with tuna, chili, onions | 6,80 |
| 362. Ebi Rolls, Panierte Rolle ^B | Breaded roll with shrimp | 6,80 |
| 363. Kani Rolls, Panierte Rolle ^{C,G} | Breaded roll with crab meat, mayonnaise, onions | 6,80 |
| 364. Vegi Rolls, Panierte Rolle | with cucumber, avocado | 6,80 |



Temaki – 1 Stk.

- | | | |
|--|--|-------------|
| 380. Ro^D | salmon skin, avocado, cucumber, eel, salmon roe, special sauce | 6,00 |
| 381. California^{D,K} | imitation crabmeat, avocado
Flying fish roe, cucumber, sesame | 6,00 |
| 382. Alaska^D | Salmon, salmon roe, avocado, cucumber | 6,00 |
| 383. Thunder^D | Cooked tuna, avocado,
Cucumbers, spicy sauce | 6,00 |
| 384. Little Buddha^C | Vegi. Omlette, pumpkin, radish, avocado, rucola | 5,00 |
| 385. Spicy Master^{B,C,G} | Chopped shrimp, avocado, cucumber with spicy mayonnaise | 5,40 |



Sushi Bowl

- 386. Chirashi Sushi Mix**
Large rice bowl with mixed fish
and eel, avocado.
Plus homemade sauce
19,50



- 387. Chirashi Sushi Fire**
Large rice bowl with flambéed
minced tuna, onion, eel
and salmon caviar
21,50

Tataki

- | | | |
|--|---|--------------|
| 400. Tataki vom Lachs^{D,K} | Salmon sautéed on a Teppanyaki grill with mixed Asian herbs and a special lime-yakitori-sesame sauce | 21,00 |
| 401. Tataki vom Thunfisch^{D,K} | Tuna sautéed on a Teppanyaki grill with mixed Asian herbs and a special lime-jakitori-sesame sauce | 23,00 |
| 402. Tataki vom Lachs und Thunfisch^{D,K} | Salmon and tuna fried on a teppanyaki grill with mixed Asian herbs and a special lime yakitori sesame sauce | 23,00 |

Sashimi

- | | | |
|---|--|--------------|
| 430. Sake Sashimi^D | The best of salmon on seaweed and radish | 20,30 |
| 431. Maguro Sashimi^D | The best of tuna on seaweed and radish | 22,50 |
| 432. The Red Sun^D | Salmon, tuna, mixed seaweed and radish | 21,40 |
| 433. Moriawase Sashimi^D | mixed raw fish,
radish and seaweed | 28,00 |



Sushi Special

Served with 2 different sauces

440. Dragon Rolls^{B,D}

Ebi Tempura, cucumber,
special sauce wrapped with eel



4 Stk/ 8,40

8 Stk/ 15,90

441. Black Dragon Rolls^{B,C,D,G}

Prawns, leek, cucumber, hot sauce,
Mayonnaise wrapped with cucumber
(without different sauce)



4 Stk/ 6,70

8 Stk/ 12,60

442. Little Buddha Rolls^{C,G}

egg, avocado, radish, cream cheese,
Pumpkin wrapped in tofu
(without different sauce)



4 Stk/ 6,20

8 Stk/ 11,50

443. Taiko Rolls^{B,D,G}

Prawns, Avocado, Cucumber, Cream Cheese
wrapped with salmon and tuna



4 Stk/ 7,30

8 Stk/ 13,70

444. "Sushi Ro" Rolls^{D,G}

Asparagus tempura, avocado, cream cheese
wrapped with smoked salmon
(without different sauce)



4 Stk/ 6,70

8 Stk/ 12,60

445. Rainbow Rolls^{C,D}

Egg, Crab Meat, Avocado, Masago
Tuna, salmon, butterfish served



4 Stk/ 7,30

8 Stk/ 13,70

Sushi Special

Served with 2 different sauces

447. Spicy Green Rolls ^D

tuna, avocado, hot sauce,
flying fish roe



4 Stk/ 6,80
8 Stk/ 12,60

448. Tazuna Rolls ^{D,G}

Salmon, avocado, cucumber, cream cheese
wrapped with avocado



4 Stk/ 7,30
8 Stk/ 13,70

449. Kabuki Rolls ^D

Eel, salmon skin, avocado
Cucumber with salmon on top



4 Stk/ 7,30
8 Stk/ 13,70

451. Tamako Rolls ^{C,D,G}

Salmon, avocado, cucumber, cream cheese
wrapped in Eel coat
(without different sauce)



4 Stk/ 7,30
8 Stk/ 13,70

453. Ebi Tempura Rolls ^{B,G,K}

Inside Out with breaded prawns,
Cucumbers, cream cheese, sesame and masago
(without different sauce)



4 Stk/ 6,80
8 Stk/ 12,60

454. Fire Tuna ^{B,D,G}

Ebi tempura, green asparagus, cream cheese
wrapped in tuna flambéed



4 Stk/ 8,40
8 Stk/ 15,90

455. Fire Salmon ^{B,D,G}

Ebi Tempura, green asparagus,
Cream cheese wrapped in salmon flambé



4 Stk/ 8,40
8 Stk/ 15,90

Sushi Menüs

460. Kazuki 13,50
 6 Tekka Maki
 6 Sake Maki,
 8 mixed Veggie Rolls



461. Vegi. Sushi 13,50
 6 Maki: Avocado, Gurke
 8 Veggie. I.O ,
 3 Nigiri: Avocado, Tamago, Inari ^{B,D,F}



462. Noriko 18,00
 6 mixed maki
 5 Nigiri Sushi,
 3 Fujisan Rolls ^{B,D}



463. Takao 23,30
 Salmon sashimi, tuna
 5 Nigiri Sushi
 4 Inside Out ^D
 4 Tamako Rolls



464. Minako 18,00
 6 mixed maki
 3 Nigiri Sushi
 4 Inside Out,
 8 Sake Rolls



465. Ro Green 28,50
 Salmon, Tuna & Tai Sashimi
 6 Nigiri Sushi,
 6 Maki Lachs ^{B,D}
 6 Futo Big Rolls



466. Mikio 23,00
 6 Nigiri Sushi
 4 Alaska I.O
 4 Hawaii I.O
 6 Veggie. Maki ^{B,D}



467. Nikki 24,00
 6 Sake Maki,
 4 Nigiri Sushi
 4 Dragon Rolls,
 4 Ebi Tempura I.O



468. Sake 19,00
 6 Sake Maki
 6 Sake Nigiri
 Salmon Salad ^D



471. Spezial for Two

55,00

6 nigiri sushi,
8 Hawaiian Inside Out
8 Taiko Rolls
6 maki: avocado, cucumber
8 veggie rolls
Salmon and tuna sashimi
Seaweed Salad ^{B,D}



472. Ro Platte for Three

80,00

3 miso soups (with tofu or with salmon)
10 nigiri sushi,
18 maki sushi
16 Special Inside Out,
8 sake rolls
8 breaded tuna rolls
Sashimi Salmon and Tuna ^{D, F}



473. Sakura Sailing Ship

110,00

(for about 4 people) ^{B,C,D, K,N}
4 miso soups (with tofu or with salmon)
4 seaweed salad, 12 different nigiri, 36 mixed maki
8 sake rolls, 6 noriko rolls,
16 special I.O, Salmon, tuna, tai sashimi



Desserts

- | | |
|---|-------------|
| 160. Chuối Chiên
Baked banana | 4,00 |
| 161. Chuối Chiên Với Kem
Baked banana with vanilla ice cream | 5,00 |
| 162. Dứa Chiên
Baked Pineapple | 4,00 |
| 163. Dứa Chiên Với Kem
Baked pineapple with vanilla ice cream | 5,50 |
| 164. Mochi Grün Tee /3Stk
Filled Japanese rice cake | 5,50 |
| 165. Mochi Eis Grün Tee /3Stk.
Japanese rice cake filled with green tea ice cream | 6,00 |
| 166. Mochi Eis Kokos /3Stk.
Japanese rice cake filled with coconut ice cream | 6,00 |
| 167. Mochi gemixt /3Stk.
Mixed Japanese Rice Cake | 6,00 |
| 168. Sesame Ball 5Stk | 5,50 |
| 169. Cocos - Eis
1/2 coconut filled with coconut ice cream and coconut flakes | 8,40 |
| 170. Mango - Eis
1/2 mango filled with mango sorbet ice cream | 8,40 |
| 171. Orange - Eis
a whole orange filled with creamy orange ice cream | 8,40 |
| 172. Zitrone - Eis
a whole lemon filled with creamy lemon ice cream | 8,40 |



Drinks menu

Warm drinks

T1.	Vietnamese green tea	3,20
T2.	Chinese jasmine tea	3,20
T3.	Korean ginseng tea	3,20
T4.	Japanese Sencha tea	3,20
T5.	Zen Ro	4,50
	Valuable & healthy tea from Asian medicinal herbs, goji berries, ume plumLicorice, chrysanthemum blossoms, astral root, refreshing & revitalizing	
T7.	Sushiro Tea	4,10
	Gentle tea with goji berries in green sencha refined with liquorice	
T8.	Fresh mint tea	3,20
T9.	Fresh ginger tea with lime	3,80
T11.	Coffee	3,80
T12.	Espresso	2,50

Soft drinks

	0,3L	0,4L
G1.	Sparkling table water	2,80 3,40
G2.	Water still	2,80 3,60
G3.	Coca-Cola ^{1,4,8}	2,80 3,60
G4.	Coca-Cola Zero ^{1,4,8}	2,80 3,60
G5.	Fanta ^{1,4,8}	2,80 3,60
G6.	Sprite ^{4,8}	2,80 3,60
G7.	Spezi ^{1,4,8}	2,80 3,60
G8.	Bitter Lemon ^{4,8}	2,80 3,60
G9.	Ginger Ale ^{4,8}	2,80 3,60
G10.	Homemade iced tea ^{1,4,8}	3,10 4,10

Mineral water bottle

F1.	Gerolsteiner mineral water - sparkling or natural	0,75L 5,00
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Fruit juices

	0,3L	0,4L
G11.	Orange juice	3,10 4,10
G12.	Apple juice	3,10 4,10
G15.	Red guava juice	3,10 4,10
G16.	Passion fruit nectar	3,10 4,10
G17.	Pineapple juice	3,10 4,10
G18.	Coconut juice	3,10 4,10
G19.	Mango juice	3,10 4,10
G20.	Lychee juice	3,10 4,10

All juices are also available as a spritzer.

Alkoholische Getränke

B1.	Bitburger Pils	0,3L	0,5L
B2.	Bitburger Pils Flasche alkoholfrei	3,50	4,50
B3.	Bitburger Radler	3,50	4,50
B4.	Benediktiner Hefeweizen Flasche Weißbier		5,00
B5.	Benediktiner Hefeweizen Flasche Alkoholfrei		5,00

Asiatisches Bier

B6	Saigon Bier	0,33 L	3,50
B7.	Japanischer Bier Kirin	3,50	
B8.	Japanisches Bier Asahi	3,50	
B9.	Japanisches Bier Sapporo	3,50	

Asiatische Weine

AW1.	Nep Moi Reis schnaps -	0,2cl	3,00
AW2.	Japanischer Reiswein (Sake) - Im Krug	0,2L	3,50
AW3.	Japanischer Pflaumenwein (Umeshu) - Im Krug	0,2L	3,50

Non-alcoholic cocktails

C1.	Cinderella	5,30	
	pineapple, oranges, cream, Coconut cream ¹ , Grenadine ^{1,2}		
C2.	Cracicoconut	5,30	
	mango, guava, Passion fruit, coconut cream ¹		
C3.	Fruit Punch	5,30	
	lemon, orange, pineapple, Mango, passion fruit syrup, grenadine ^{1,2}		
C4.	Orange Welt	5,30	
	oranges, passion fruit, cream, almond syrup		
C5.	PinaCoco	5,30	
	pineapple, coconut cream ¹ , cream		
C6.	Tennis Drink	5,60	
	pineapple, orange, passion fruit, mango syrup		

Alcoholic Cocktails

C7.	Sex on the Beach	7,50	
	Vodka, Lemon Juice, Cranberry Juice, Orange Juice, Peach Liqueur.		
C8.	Tequila Sunrise	7,50	
	tequila, orange juice, lemon juice, grenadine		
C9.	Midori	7,50	
	lime, cane sugar, mint leaves, white rum, Midori Melon		
C10.	Caipirinha	7,50	
	lime, brown sugar, Bitter Lemon, Cachaca		
C11.	Tiger and Dragon	7,50	
	Gin, Lime Juice, Lime, Ginger		
C12.	Sakura	7,50	
	Lime, Cane Sugar, Cachaca, Lychee Liqueur		
C13.	Maitai	7,50	
	White Rum, Brewer Rum, Triple Sec, Lime Syrup, Lime Juice, Orange Juice, Pineapple Juice		
C14.	Pinacolada	7,50	
	White Rum, Brewer Rum, Triple Sec, Lime Syrup, Lime Juice, Orange Juice, Pineapple Juice		



Offene Weine

Alle Wein auch als Schorle erhältlich

Weiss Rheingau

	0,1 L	0,2 L
W1. Save Water Drink Riesling	2,80	4,90
Rheingau Riesling, Trocken Weingut Fritz Allendorf, Oestrich - Winkel		
W2. Hallgartener Zech wein	2,80	4,90
Rheingau Riesling, Feinherb, Weingut Fritz Allendorf, Oestrich - Winkel Rheinhessen		
W3. Grauer Burgunder	2,80	4,90
QbA, Trocken Weingut Steitz, Stein - Bockenheim		
W4. Sauvignon Blanc, Trocken	2,80	4,90
Weingut Manz, Weinolsheim		

Rose

W5. Cuvee Rose	2,50	4,50
Cabernet Sauvignon, Merlot, Spätburgunder Dornfelder, Trocken Weingut Manz, Weinolsheim		

Rotwein

W6. Cabernet Sauvignon/ Merlot, Trocken	3,80	6,10
Weingut Concha Y Toro, Central Valley, Chile		
W7. Spätburgunder	3,80	6,10
QbA, trocken, weingut Steitz, stein Bockenheim, Rheinhessen		
W8. Portugiese, trocken	3,80	6,10
Bodenheimer St.Alban im Barrique gereift		

Weinschorle

	0,3 L	0,4 L
W9. Weinschorle	3,80	5,50
W10. Apfelwein "Frau Rauscher"	2,80	3,80

Flaschenweine/Weiß 0,75l

F1. Grauer Burgunder	22,00
Gutswein, QbA, trocken, weingut stein-Bockenheim, Rheinhessen	
F2. Save Water Drink Riesling	22,00
Riesling, QbA, Fruity Weingut Fritz, Allendorf, Oestrich-Winkel, Rheingau	
F4. Grauburgunder,	22,00
trocken, Weingut Manz, weinolsheim Rheinhessen	
F5. Inspiration Blanc,	23,00
VDP, Gutswein, trocken Weingut Künstler, hochheim, Rheingau	
F6. 100 Hügel,	26,00
Riesling, QbA, trocken Weingut Wittmann, Westhofen, Rheinhessen	
F7. Kloster Eberbach.	28,00
Riesling, QbA, trocken Hessische Staatsweingüter, Kloster-Eberbach, Rheingau	
F8. Kaitui, Sauvignon Blanc,	32,00
Trocken Weingut Markus Schneider, Ellerstadt, Pfalz	
F9. Dr von Bassermann-Jordan	32,00
Sauvignon Blanc, trocken, Weingut Geheimer Rat, Deidesheim, Pfalz	
F10. Hochheimer Hölle	34,00
Riesling, VDP erste lage trocken Weingut Künstler, hochheim Rheingau	
F12. Robert Wine Riesling	35,00
QbA, trocken , Weingut Robert Weil, Kiedrich, Rheingau	

Flaschenweine/Rosé 0,75l

F16. Inspiration Pinot Noir Rosé (4)	23,00
Spätburgunder, VDP, Gutswein, trocken Weingut Künstler, Hochheim, Rheingau	
F18. Miraval Rosé (4)	35,00
Rosé de Provence Cinsault, Grenache, Syrah, Rolle, AOP, trocken Chateau Miraval, Provence,	
F19. "der Rosé" (4)	40,00
Spätburgunder, Merlot & St. Laurent, QbA, trocken Weingut Braunewell-Dinter, Essenheim, Rheinhessen	

Flaschensekt 0,75l

S1. Menger Krug Pinot Brut	35,00
S2. Menger Krug Rose Brut	35,00

Shots

2 CL

S5. Aquavit Malteser	4,00
S6. Grappa Mariuzzo	4,00
S7. Grappa di Prosecco	5,00
S8. Grappa di Barolo	
S4. Aperol Spritz	6,50
S9. Jäger Meister	4,00
S10. Ramazzotti	4,00
S11. Averna	4,00
S12. Remy Martin VSOP	5,50
S13. Hennessy VS	6,50
S14. Gin	3,50
S15. Absolut Vodka	4,50
S16. Jack Daniels	4,50
S17. Chivas Regal	5,00



Allergens and additives:

A=Gluten
B=Ei
C=Fisch
D=Krebstiere
E=Erdnüsse
F=Soja
G=Milchprodukte
J=Senf
K=Sesam
L=Sulfite

1=Farbstoffe
2=Konservierungsstoffe
3=Antioxidantien
4=Geschmacksverstärker
5=geschwefelt
6=Koffein
7=Chinin
8=Süßungsmittel
9=Phosphat
10=Schwefeldioxid

Alle Angaben ohne Garantie.

Alle Preise inklusive Mehrwertsteuer und Service.

Allergens and additives:

A=gluten
B=egg
C=fish
D=crustaceans
E=peanuts
F=soy
G=dairy products
J=mustard
K=sesame
L=sulphites

1=dye
2=preservative
3=antioxidants
4=flavor enhancer
5=sulphurised
6=caffeine
7=quinine
8=sweeteners
9-phosphate
10=sulfur dioxide

All information without guarantee

All prices including VAT and service.