

STARTERS

Asian Duck Tacos ^{1,6,11}	15
Tacos, gezupfte Ente, Hoisin Sauce, Avocado	
Carrot Ginger Soup [vegan] ¹¹	14
Karotten Ingwer Suppe, kandierter Ingwer	
Flamed Salmon Tower ^{1,4,6,8,11}	18
Geflammtes Lachs-Sashimi, Avocado, Sesam, Zwiebel-Ceviche	
Gyosa Variation ^{1,2,4,6,9,11}	18,5
Gebratene Gyosa, Goma, Teriyaki, Sprossen	

SUSHI AND SASHIMI

Spicy Tuna Tempura Roll ^{1,3,4,6,7,9,10}	18
Scharfes Thunfischtatar, spicy Teriyaki, Chili Mayonnaise, Sesam	
Rice Paper Roll ^{1,6,8,11,12}	18
Tempura Chicken, Gurke, Avocado, Koriander, spicy Teriyaki, Kimchi Sesam	
Beef Tataki Roll ^{1,6,7,11,B,D}	19
Tempura Spargel, Gurke, Paprika, Rinderfilet, spicy Teriyaki, Parmesan	
Nanche Veggie Roll ^{1,6,7,11,D}	18
Tempura Frühlingslauch, Gurke, Avocado, Inari, Frischkäse, Hoisin Sauce, Apfelchutney	
Rainbow Roll ^{1,2,3,4,6,8,10}	22
Tempura Garnele, Gurke, Paprika, Thunfisch, Lachs, Loup de Mer, spicy Teriyaki, Apfel Salsa	
Sushi and Sashimi Variation JIN GUI	
Klein / Groß ^{1,2,3,4,6,7,11,4}	25 / 46



WEIN EMPFEHLUNGEN

Landmark Sauvignon Blanc
Misty Cove, Marlborough, 2021
0,1 l 7
0,2 l 13,5
0,75 l 47

TORTUE La Plage Rosé
Hofmann, Rheinhessen, 2020
0,1 l 6,5
0,2 l 12,5
0,75 l 45

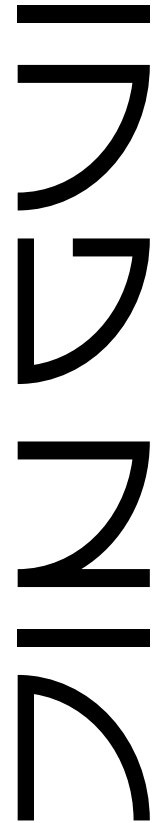
DRINKS

Hausgemachte Zitronenlimonade	9
Zitrone, Limette, Zucker, Soda	
TORTUE Eistee	9
Bio Früchtetee, Earl Grey Tee, Hibiskus, Zitrone	

MAIN DISHES

Thai Green Seafood Curry ^{4,14}	24
Pikantes Curry, Calamaretti, Pulpo, Tagesfisch, Asia-Gemüse, Jasmin Reis [Vegan mit Tofu] ⁶	
Pho Beef ^{1,4,6}	25
Rinderfilet, Reisbandnudel, Rinderbrühe, Sojasprossen, Koriander	
Chicken Katsu ^{1,6,11,A,D}	25
Gebackenes Hähnchen, Asia Coleslaw, Jasmin Reis, Tonkatsu Sauce	
Crispy Duck ^{1,5,6,12}	27
Knusprige Entenkeule, Erdnusscrunch, wilder Brokkoli, Mini Mais, Jasminreis	
Don Buri Unagi ^{1,4,6,12}	26
Glasierter Aal, Sushi Reis, Tempura Gemüse, Kabayaki Sauce [Vegan] ^{1,6,12}	
Beef and Prawn ^{1,2,5,6,11}	28
Gegrilltes Rinderfilet, Tempura Garnele, Wokgemüse, Yakiniko Sauce, Jasminreis, Sesam	
Yellowfin Tuna ^{4,6,8,11}	29
Gegrillte Thunfisch Medaillons, sautierte Pilze, Wilder Brokkoli, Kabayaki Sauce, Jasminreis; Sesam, Papaya-Chutney	
DESSERT	
Tonka Espresso ^{1,3}	10
Tonka Eis, Espresso	
Schwarzes Sesam Eis ^{3,7,11,12}	10
Choya Pflaume	
Rhubarb and Ginger ^{1,3,7}	12
Rhababerkompott, Ingwer Crumble, Tonka Eis	

DEUTSCH



STARTERS

- Asian Duck Tacos** ^{1,6,11} 15
Tacos, pulled duck, Hoisin sauce, avocado
- Carrot Ginger soup [vegan]** ¹¹ 14
Candied Ginger
- Flamed Salmon Tower** ^{1,4,6,8,11} 18
Flamed salmon sashimi, avocado, sesame, onion ceviche
- Selection of Gyosa** ^{1,2,4,6,9,11} 18,5
Fried Gyosas, goma, Teriyaki sauce, sprouts

SUSHI AND SASHIMI

- Spicy Tuna Tempura Roll** ^{1,3,4,6,7,9,10} 18
Spicy tuna tatar, spicy Teriyaki sauce, chili mayonnaise, sesame
- Rice Paper Roll** ^{1,6,8,11,12} 18
Tempura chicken, cucumber, avocado, coriander, spicy Teriyaki sauce, kimchi sesame
- Beef Tataki Roll** ^{1,6,7,11,B,D} 19
Tempura asparagus, cucumber, bell pepper, beef fillet, spicy Teriyaki, parmesan
- Nanche Veggie Roll** ^{1,6,7,11,D} 18
Tempura spring leek, cucumber, avocado, inari, cream cheese, Hoisin sauce, apple chutney
- Rainbow Roll** ^{1,2,3,4,6,8,10} 22
Tempura prawn, cucumber, bell pepper, tuna, salmon, loup de mer, spicy Teriyaki, apple salsa
- Sushi and Sashimi Variation JIN GUI**
Small / Large ^{1,2,3,4,6,7,11,14} 25 / 46



WINE RECOMMENDATIONS

Landmark Sauvignon Blanc
Misty Cove, Marlborough, 2021
0,11 7
0,21 13,5
0,75 l 47

TORTUE La Plage Rosé
Hofmann, Rheinhessen, 2020
0,11 6,5
0,21 12,5
0,75 l 45

DRINKS

- Homemade Lemonade** 9
Lemon, lime, sugar, soda
- TORTUE Ice Tea** 9
Bio Fruit Tea, Earl Grey, hibiskus, lemon

MAIN DISHES

- Thai Green Seafood Curry** ^{4,14} 24
Spicy curry, calamaretti, pulpo, catch of the day, asia-vegetables, jasmin rice
[Vegan with Tofu] ⁶ 20
- Pho Beef** ^{1,4,6} 25
Beef fillet, rice noodles, beef broth, bean sprouts, coriander
- Chicken Katsu** ^{1,2,6,8,11,12} 25
Fried chicken, asia coleslaw, jasmin rice, Tonkatsu sauce
- Crispy Duck** ^{1,5,6,12} 27
Crispy duck leg, peanut crunch, wild broccoli, mini corn, jasmin rice
- Don Buri Unagi** ^{1,4,6,12} 26
Glazed eel, sushi rice, tempura vegetables, Kabayaki sauce
[Vegan] ^{1,6,12} 20
- Beef and Prawn** ^{1,2,5,6,11} 28
Grilled beef fillet, tempura prawns, wok vegetables, Yakiniko sauce, jasmin rice, sesame
- Yellowfin Tuna** ^{4,6,8,11} 29
Grille tuna medaillons, sautéed mushrooms, wild brokkoli, Kabayaki sauce, jasmin rice, sesame, papaya-chutney
- DESSERT**
- Tonka Espresso** ^{1,3} 10
Tonka ice cream, espresso
- Black sesame ice cream** ^{3,7,11,12} 10
Choya plum
- Rhubarb and Ginger** ^{1,3,7} 12
Rhubarb compote, ginger crumble, tonka ice cream

ENGLISH

