

LUNCH SPECIALS

Monday - Friday 11:30 am to 2:30 pm
(Not available on Holidays)

Served with a bowl of Soup

SUSHI MENU



V1 11,00 instead of ~~16,50~~

6 Salmon Maki, 4 Surimi Avocado I.O
2 Nigiri Salmon ^(k,d)



V2 12,00 instead of ~~17,10~~

6 Roast Salmon Maki, 6 Cucumber Maki
5 Kani-Tempura ^(a,d,k)



V3 13,00 instead of ~~18,90~~

6 Salmon Maki, 6 Cucumber Maki
5 Salmon Tempura ^(a,d,k)



V4 12,00 instead of ~~17,20~~

6 Salmon Maki, 4 Salmon Avocado I.O
4 California I.O ^(d,k)



V5 13,00

Chicken-Bowl: Chicken breast fillet, avocado, edamame, broccoli, peppers, carrot strips with Teriyaki-Sauce ^(k)



V6 12,50

Veggie- Bowl: Rucola, Avocado, Paprika, Edamame, Cucumber, Mango, Shiitake, Seaweed with Sesame- or Mango-Sauce ^(k)



V7 12,00 instead of ~~18,10~~

Veggie: 6 Avocado Maki, 6 Cucumber Maki,
5 Avocado Kappa Tempura ^(a,k)



V8 11,00 instead of ~~16,50~~

Vegan: 6 Avocado Maki, 6 Kanpyo Maki
4 Inside-Out Cucumber ^(k)

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WARM DISHES



V10. stir-fried Noodles with Chicken Breast & Vegetables (upon request with tofu instead of meat)	10,00
V11. Crispy Duck & Chicken Breast with Vegetables & Red Curry Sauce	15,00
V12. Fried Chicken Breast with Kikkoman-Sauce & Fresh Seasonal Vegetables	12,00
V13. . Crispy Baked Chicken Breast with Yellow Curry Sauce and fresh seasonal vegetables (Galangal, Lemon Grass, Vegetables, Coconut Milk)	13,00
V14. stir-fried Tender Chicken Breast with Red Curry Sauce (upon request with tofu instead of meat) (Homemade Red Curry with Fresh Seasonal Vegetables & Coconut Milk, with Asian herbs)	12,00
V15. Stir-fried Beef with Yellow Curry Sauce (Homemade Yellow Curry with Fresh Seasonal Vegetables & Coconut Milk)	13,50
V16. Crispy Duck and Chicken Breast with Fresh Seasonal Vegetables & Teriyaki Sauce	15,00
V17. Crispy Duck and Chicken Breast with Fresh Seasonal Vegetables & Peanut Sauce	15,00
V18. Bún Trộn Gà - Warm Noodle Salad with Tender Chicken Breast & Asian Herbs, Peanuts, Crispy Fried Shallots	12,00
V19. Phở Trộn Tofu - Warm Rice Noodles with Tofu and Asian Herbs, Peanuts, Crispy Fried Shallots	12,00

Phở - The Traditional Noodle Soup and Vietnam's National Dish

1A Bowl of Savoury Broth and Rice Noodles topped with Thinly Sliced Beef or Chicken, Soybean Sprouts, Spring Onions & Fresh Herbs. Exotic spices like ginger, anise, cardamom & onions give the soup its deep savory and aromatic taste. ^(d,f)

V20. with Beef & Vegetables	13,00
V21. with Tofu & Vegetables	12,00
V22. with Chicken breast & Tofu	12,00
V23. Sweet & Sour Crispy Baked Chicken Breast with a Side Salad	13,00
V24. Fried Tofu with Peanut Sauce & Fresh Seasonal Vegetables	12,00

dishes V11 to V17 as well as V23, V24 are served with steamed rice.



Ja Việt
VIETNAMESE KÜCHE UND SUSHI BAR