



"Like gentle waves caressing the shore, each dish is a harmonious melody, blending flavors and textures in perfect balance. Every bite tells a story, inviting the senses on a journey of vibrant aromas and delicate nuances."

Tapas

2. Papaya Sling ^{1, 2, 5}

Aromatic green papaya salad with crispy soft-shell crab, coriander, and peanuts – a perfect balance of acidity and spice.

Inspired by Vietnamese rural cuisine.

15.00 €

4. Fire Balls ^{1, 2, 5, 11}

Crispy shells filled with hand-picked shrimp, chicken, king oyster mushrooms, and carrots.

Enhanced with sesame oil, served with Mala cream. Inspired by Culinary Class Wars.

11.00 €

5. Hidden Beef ^{1, 4, 5}

Tender beef with starfruit, mango, onions, culantro, coriander, peanuts, and a hint of fish sauce – mildly spicy, inspired by Vietnamese rural cuisine.

12.00 €

6. Bò lúc lắc ^{6, 11}

Wok-tossed beef cubes with yakiniku sauce and pink pepper.

12.00 €

7. Lachs Teriyaki ^{1, 4, 6, 11}

Sashimi-quality medium-rare salmon with edamame, sesame, and wasabi crunch.

11.00 €

8. Scallop Oasis ^{7, 14}

Grilled scallops with kumquat, radish, herbs, caviar, passion fruit dressing, and avocado cream

18.00 €

Seafood Tapas

9. Coco Black Tiger ^{1, 2, 7, 11}

Three large tiger prawns in a lemongrass-coconut sauce – inspired by Vietnam’s street food.

15.00 €

10. Barbarie Duck Breast ⁶

Grilled duck breast with umeshu duck jus, Sichuan and pink pepper.

10.00 €

11. Beef Carpaccio ^{1, 5, 6, 11}

Thinly sliced beef with shiso, pine nuts, sesame-soy sauce, and Sichuan chili oil.

12.00 €

12. Chạo Mía ^{1, 2, 4, 6}

Seafood patties on sugarcane skewers with tamarind fish sauce dip – inspired by Vietnam’s street food.

8.00 €

13. Sea Jade ^{2, 4}

Shrimp, tuna, salmon, mango, apple, goji berries, herbs, and kaffir mayo. Light and refreshing.

11.00 €

15. Popcorn Chicken ^{1, 6, 11}

Crispy chicken with a berry-gochujang sauce.

10.00 €

Veggie Tapas

22. Mai Salad ^{1, 6, 11}

Mixed greens with beetroot, edamame, apple, herb dressing, crispy avocado, and pine nuts.

10.00 €

23. Curry Soup

Red curry with tofu, coconut milk, lemongrass, and seasonal vegetables.

7.00 €

24. Green Gyoza ^{1, 6, 11}

Vegetarian dumplings filled with edamame, morel mushrooms, cabbage, and carrots, served with ponzu.

8.00 €

25. Crispy Avocado ¹

Fresh avocado in a tempura crust with a kaffir-mayo dip.

8.00 €

27. Crunchy Eggplant Delight ^{1, 5, 6}

Eggplant coated in rice flakes, served with salad, peanuts, hoisin, black bean sauce, and crispy chili oil.

9.00 €

28. Sweet Potato Fries

7.00 €

Signature Rolls (Nama Ereganto)

31. Top D Salmon ^{1, 4, 6, 11}

Base: Cucumber maki.

Topped with salmon tartare, guacamole, tobiko, daikon, teriyaki, kaffir mayo, cress, and truffle oil.

15.00 €

32. Top D Veggie ^{1, 6, 11}

Base: Cucumber maki.

Topped with seaweed salad, avocado, sweet potatoes, daikon, goma sauce, and truffle oil.

14.00 €

33. Special Rol ^{1, 2, 6, 11}

Base: Tempura shrimp, mango (inside-out).

Topped with guacamole, kaffir mayo, teriyaki, raspberry, and wasabi crunch.

16.00 €

34. Salmon Sashimi ^{2, 4, 6, 11}

Salmon sashimi in ponzu sauce with raspberries, pine nuts, shiso, and tobiko.

17.00€

35. Salmon Tartare ^{1, 4, 6}

Salmon with avocado, onions, ponzu, wasabi, shiso, cress, and truffle oil.

16.00 €

36. Tataki Tuna ^{4, 6, 11}

Tuna with ponzu, kumquat, salsa verde, Sichuan chili oil, and sesame.

18.00 €

37. Smoky Roll ^{1, 4, 6, 11}

Inside-out roll with salmon, avocado, and seared beef, topped with teriyaki sauce and shiso.

16.00 €

38. Crunchy Roll ^{1, 6, 11}

Mango, tofu, beetroot, avocado, sesame, kaffir mayo, teriyaki sauce, and wasabi crunch.

12.00 €

Main Dishes

41. Tom Yum Lobster ^{1, 2, 7}

Fresh tagliatelle with lobster in Tom Yum coconut milk sauce, cherry tomatoes, wild broccoli, arugula, and Thai basil. Inspired by Thai cuisine.

35.00 €

42. Tom Yum Mushrooms ^{1, 7}

Fresh tagliatelle in Tom Yum coconut milk sauce with grilled king oyster and oyster mushrooms, vegetables, cherry tomatoes, arugula, and Thai basil.

23.00 €

43. Daimyo Udon

220g ribeye steak with udon noodles in miso-butter sauce, carrots, king oyster and oyster mushrooms, and pak choi.

28.00 €

44. Geisha Udon ^{1, 6, 7}

Grilled eggplant, teriyaki, udon noodles in miso-butter sauce with carrots, king oyster and oyster mushrooms, and pak choi.

23.00 €

45. Midnight Pulpo ^{7, 14}

Grilled octopus with mango-tomato salsa in tamarind dressing, sea asparagus, purple wild rice, and lemongrass-coconut cream.

30.00 €

46. Vịt Indochine ^{1, 5, 6, 7}

Barbarie duck breast with hoisin-coconut sauce, pak choi, young green asparagus, and aromatic turmeric-lotus rice. Inspired by Cantonese and Vietnamese cuisine.

28.00 €

47. Teriyaki Salmon ^{1, 4, 6, 7, 11}

Salmon with teriyaki-sesame sauce, wild broccoli, carrots, edamame, ginger, and scallions, served with aromatic purple wild rice.

24.00 €

48. Smoky Chicken ^{1, 6}

Grilled chicken with five-spice seasoning, turmeric-lotus rice, and mango-tomato salsa in tamarind dressing.

22.00 €

Sides

41. Turmeric Lotus Rice

3.50 €

42. Purple Wild Rice

3.50 €

43. Udon Noodles

4.50 €

Desserts

51. Mango Nếp Cẩm ¹

Purple wild rice, coconut cream, mango, raspberries, and pandan.

7.50 €

52. Banana Bliss Sundae ^{1, 3, 7}

Crispy banana ball, ice cream, pistachio crunch, and berries.

7.50 €



ALLERGEN LABELING

1 Cereals (wheat, rye, barley, oats)

5 Peanuts

9 Celery

13 Lupins

2 Crustaceans (e.g., shrimp, crab, lobster)

6 Soy

10 Mustard

14 Mollusks

3 Eggs

7 Milk

11 Sesame seeds

4 Fish

8 Nuts

12 Sulfur dioxide and sulfites



Guten Appetit!

Wir freuen uns, Sie in unseren
Restaurants begrüßen zu dürfen.

