

## **Aperitif Light Bites**

### **100 Miang Kam €7,50**

Fresh pepper leaves – to fill with roasted coconut, ginger, lime, roasted shrimps, shallots and peanuts, topped with toddy-palm dip

### **101 Exotic Bread Basket €5,00**

Kao tang rice-wafer, indian papadum and prawn crackers, served with siracha avocado-chili dip

## **Starters**

### **102 Goi Guan €12,50**

Vietnamese fresh springrolls with five herbs, prawns and ricenoodles in ricecrêpe, served with hoisin-dip and chopped peanuts

### **170 Beef Carpaccio €14,80**

with tatar of avocado and wasabi served with peppered crisp papadumchips

### **171 Duo of Thai Ceviche €18,50**

with scallops and redneck-prawns (open sea catch) marinated with lime juice and chili-cilantro-sambal, served with papadamchips

### **105 Satay Gai Nua Moo €11,80**

Satay skewers of chicken, beef and pork, served with tangy peanut-curry dip

### **106 Poh Piard Thord €9,50**

6 pcs. of crunchy baked thai springrolls with plum-chili dip (1;2)

## **Nippon light food**

### **107 Sashimi Salada €19,50**

Choice of tuna, salmon and hamachi with tobiko-roe and avocado, tossed in miso-honey-lime dressing

### **127 Maguro Tataki €21,00**

chopped tuna loin with roes of flying fish, spring onion and roasted sesame marinated with avocado tatar

## Mangostin Soup Selection

**108 Tom Yam Gung** €9,80

Spicy prawn soup with lemongras, tapioka-glasnoodles and oyster mushrooms

**110 Tom Kar Gai** €8,50

Smooth coconutmilk soup with oyster mushrooms, galangal roots and chicken

**111 Miso Wan** €6,80

Light miso-soy soup with tofu, seawheat and shiitake mushrooms.

## Salads

**103 Larb Gai** €11,50

Salad of chopped, grilled chicken with roasted rice semolina, dried chili, onion, minth and wild ginger

**104 Yum Wun Sen Talay** €14,00

Lukewarm glasnoodlesalad with seafood and tree-ear mushrooms in chili-lime cilantro dressing

## Mangostin Evergreens

**112 The New Papa Joe`s Selection**

(for 2 person ) per person €15,50

Satay skewers of beef and chicken, springrolls and breaded baked prawns served with thai cole slaw and holy basil Wantans.(1,2)

**113 Pik Gai Tord Krob** €9,80

6 slices of crispy baked chicken wings with plum-, chili dip (1,2).

## Noble Duck Specials

**114 Ginger Duck** €19,50

Stirfried duck with scallions and pineapple in tamarind sweet-sour sauce

**115 Ped Ron** €18,50

Crisp duck with soy-cinnamon-sauce and fried eggnoodles

**116 Ped Tood Grob Lad Na Baikaprau** €18,90

Crisp duckling with vegetables and basil-sauce

## Curry Grills

**117 Massaman Nua € 19,50**

Beef in mild Thai Massaman coconutmilk-Curry with lotus cores

**118 Gaeng Pet Gai € 16,50**

Red Thai curry with chicken, pineapple and cherry tomatoes

**172 Gaeng Kua Gung € 23,20**

Red curry in prawn with pine apple

**173 Geang Keow € 13,50**

Green veggie curry

**120 Gaeng Pet Ped Yarng € 19,50**

Slices of roasted duck in red curry-sauce with pineapple and cherry tomatoes

**121 Pla Shu Chi € 21,80**

Grilled fillet of Red Snapper with coconutmilk curry sauce

## Wok Classics

**122 Nua Pat Prik Thai On € 18,00**

Stir-fried, sliced beef hipsteak with fresh green peppercorns

**123 Nua Nam Man Hoi € 19,00**

Stir-fried, sliced rump of beef with oyster mushrooms, ginger and onions

**124 Gai Preow Wan Makam € 17,00**

Original chicken sweet and sour in tamarind glaze

**125 Gung Thord Kratiem Prik Thai € 21,80**

Stir-fried prawns tossed with garlic and cilantro-pepper sambal

**126 Moo Pat Prik Geang € 14,50**

Extreme spicy, sliced pork with red thai curry paste

**128 Sen Lek Pat Thai € 17,50**

Ricenoodles with prawns, tofu, bean sprouts and peanuts in sweet and sour tamarind glaze

**129 Gai Pat Med Mamm € 16,90**

Chicken with Cashewnuts and vegetables

## Side Dishes

### ***Vegetable dishes***

per portion € 5,50

as a vegetarian main course € 12,50

#### **130/131 Stirfried Vegetables**

in soy sauce glacing

#### **132/133 Mixed Mushrooms**

#### **174 / 175 Pak Choi**

Crunchy, young spoon cabbage in soy sauce

### ***Rice, Noodles, and others:***

per portion € 3,50

as a vegetarian main course € 9,80

#### **134/135 Thai Jasmine rice**

#### **136/137 Garlic ricenoodles**

## Sweets and Fruits

#### **138 Fried banana € 7,50**

with honey and choco-coconuticecream

#### **139 Mango Mousse € 7,80**

with fresh fruits

#### **176 Fruit skewer`s € 9,20**

with orange-ginger-chocolate-dip

#### **177 Sorbet, 1 scoop € 2,50**

campari-orange sorbet

lime wirth vodka sorbet

lychee sorbet

pineapple sorbet

**Asia Noodles for live**  
**Mangostin – Noodle Bar**

**145 Torikara Rahmen € 9,90**

Eggnoodles with beansprouts, bambooshoots, springonions,  
beans and fried chicken

**146 Sen Mee Nam Gai € 9,90**

Thai ricenoodles-soup with chicken

**147 Tempura Soba € 11,20**

Soybeansoup with tempura prawns, springonions and „Kani“ fish terrine

**148 Yaki Soba € 8,30**

Stir-fried buckwheat noodles with vegetables, glazed in fine soy vegetable sauce

**149 Kao Soi € 10,30**

Stir-fried thai noodle with chicken served in curry coconutmilk sauce

**150 Pat Wun Sen € 10,20**

Stir-fried glasnoodles with chicken and crisp garden vegetables

## **Sushi Classics**

***Four different sushi sets – created for you by our sushi chefs.  
Please ask for our a la carte sushi menu.***

### **300 Edo € 18,50 <sup>1,2,3</sup>**

Nigiri of salmon, tuna and cuttlefish with 8 pcs. mixed maki rolls of avocado, kanpyo, oshinko reddish and cucumber.

### **301 Sumida € 21,00 <sup>1</sup>**

4 Pcs. premium sushi of hamachi, tuna, ebi prawn and hotategai scallop, added with california roll made out of real snow crab meat, avocado and tobikko gold roe.

### **302 Asakusa € 29,50 <sup>1</sup>**

8 Pcs. Nigiri of hamachi-yellowtail, tuna, prawns and ikura salmon roe and alaska roll with sesame-avocado-salmon

### **303 Yoshiwara – Tête-a-Tête Carouselle**

( for 2 person ) per person € 38,50 <sup>1</sup>

10 Pcs. nigiri sushi of salmon, tuna, ebi prawns, kingfish and ikura salmon roe, in addition with 10 pcs. sashimi of scallops, tuna, yellow tail, salmon, arctic shrimp, supplemented by a california roll and makiroll with spicy Tunatatar

### **304 “Bento Box” € 26,90 <sup>1</sup>**

Miso Soup, collection of Sushi, Sashimi,  
Salmon with Teriyakisauce and rice,  
japanese salad and exotic fruits

## Sushi



### *Nigiri Sushi*

<b>399 Ama Ebi</b> – Deepwater Prawn	3,90 €
<b>400 Ebi</b> – Prawn	4,00 €
<b>401 Maguro</b> – Fillet of Tuna	4,20 €
<b>402 Hamachi</b> – Yellow tail	4,80 €
<b>403 Unagi</b> – Seawater eel	4,70 €
<b>404 Sake</b> – Salmon	3,50 €
<b>406 Saba</b> – Mackerel	2,60 €
<b>407 Ika</b> – Calamari	2,70 €
<b>408 Kani Kamaboko</b> –Crabmeat Substitute Sticks	2,70 €
<b>409 Zuwaigani</b> – Snow Crab Meat	4,90 €
<b>410 Hotategai</b> – Scallop	4,00 €
<b>411 Tobiko</b> – Flying fish roe	4,00 €
<b>412 Tamago</b> – Egg	2,70 €
<b>413 Ikura</b> – Salmon Caviar	4,20 €
<b>414 Tako</b> – Oktopus	2,80 €
<b>415 Hokkigai</b> – Ark Shell	3,90 €

### *Sashimi (7 pieces)*

<b>416 Maguro Sashimi</b> – Tuna	18,20 €
<b>417 Hamachi Sashimi</b> – Yellow tail	19,90 €
<b>418 Salmon Sashimi</b> – Salmon	17,20 €
<b>419 Hotate Sashimi</b> – Scallop	19,90 €
<b>420 Tako Sashimi</b> – Oktopus	17,70 €
<b>421 Saba Sashimi</b> – Mackerel	16,90 €

### *Maki Rolls (6 pieces each roll)*

<b>422 Tekka Maki</b> –Tuna	6,80 €
<b>423 Sake Maki</b> – Salmon	6,00 €
<b>424 Philadelphia Maki</b> – Salmon & Cream Cheese	7,50 €
<b>425Alaska Maki</b> – Salmon, Avocado, Sesame	6,90 €
<b>426 California Maki</b> – Crab Meat, Tobiko, Avocado	9,20 €
<b>427 Spicy Tuna Maki</b> – Spiced Tuna	8,40 €
<b>428 Atlantik Maki</b> – Tartar of Salmon,Tuna, Avocado and Flying fish roe	9,20 €
<b>429 Waikiki Maki</b> – Prawn with Papaya and Coconut	7,20 €

## **Temaki**

<b>430 Spicy Tuna Temaki</b> – Tuna rolled to a bag	6,10 €
<b>431 Sake Temaki</b> – Nori-Kornett with Salmon	4,40 €
<b>432 Alaska Temaki</b> – Salmon, Avocado, Sesame	6,20 €
<b>433 California Temaki</b> – Crab Meat, Prawn, Tobiko, Avocado	6,50 €
<b>434 Waikiki Temaki</b> – Prawn with Papaya und Coconut	6,50 €
<b>435 Maguro Temaki</b> – Tuna	6,50 €

## **Maki Veggies in Norileaf (6 pieces each roll)**

<b>436 Avocado Maki</b> – Avocado	3,60 €
<b>437 Kappa Maki</b> – Cucumber	3,80 €
<b>438 Oshinko Maki</b> – marinated japanese Radish	4,30 € <sub>1,2</sub>
<b>439 Kanpyo Maki</b> – marinated japanese winter Melon	5,20 € <sub>1,3</sub>
<b>440 Koma Age Maki</b> – Spinach-Sesame Maki Roll	4,40 €

## **Special**

**443 Sashimi Special** Sahimi variation, 14 pieces  
carefully selected seafood € 29,50

## **JP's Sushi Innovations**

*Just so en vogue in Nippon*

**441 Crisp Duck Roll** € 8,50

Maki roll made out of crisp duck, springonions, cucumber  
and „Bejing duck“ dip.

**442 Ebi Tempura Maki Roll** € 10,50

Maki roll with tempura prawn and wasabi mayonnaise.

### **Extra**

**Gari** € 3,00 <sub>4</sub>

Pickled Ginger

**Wasabi** € 1,00 <sub>5</sub>

Japanese green horseradish

- 1     Drying plant for making maki and temaki excessive consumption may cause disorders of the thyroid, by the high content of iodine, daily dose should not exceed 4g of
- 2     Pickled horseradish, E621, Acidifier E330, Preservatives E 202, Sweeteners E 950, Dye stuff E 102
- 3     Pumpkin strips pickled, E621, E631 Acidifier, Acidificationregulator E 327, E170
- 4     Pickled Ginger, Acetic acid, Sweeteners E951, E954, Preservatives E202, E222
- 5     Green horseradish, (Wasabi)-Mustard, Acidifier E300, Dye stuff E133
- \*     Ascorbic acid
- \*\*    Sweetener

*The Mangostin thanks following partners for their many years of working with:*