

Aperitif Light Bites

100 Miang Kam €5,00

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

Tummaric baguette, kao tang rice-wafer, indian papadum and prawn crackers, served with siracha sauce and avocado-chili dip.

Starters

102 Goi Guan €12,00

Vietnamese fresh springrolls with five herbs, prawns and ricenoodles, served with hoi-sin-dip.

103 Larb Ped Yarng €12,00

Salad of chopped, grilled duckling, with roasted rice semolina, minth and wild ginger.

104 Yum Wun Sen Talay €13,50

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

105 Satay Ruam Mit €9,80

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

106 Poh Piard Thord €9,50

four pcs. of crunchy baked thai springrolls with mango-chili dip.

107 Sashimi Salada €17,50

Choice of tuna, seabass and kingfish with tobikko-roe and avocado, tossed in miso-honey-lime dressing.

Mangostin Soup Selection

108 Tom Yam Gung € 8,90
spicy prawn soup with lemongras, tapioka-glasnoodles
and oyster mushrooms

109 Kao Soi Lek € 7,00
Coconutmilk soup with yellow thai curry, rice noodles
and chicken.

110 Tom Kar Gai € 8,50
Smooth coconutmilk soup with oyster mushrooms and galanga roots

111 Miso Wan € 6,80
light miso soup with softbean curd, seawheat and shiitake mushrooms.

Mangostin Evergreens

112 The New Papa Joe`s Selection
(for 2 person) per person € 14,50
Satay skewers of beef and chicken, springrolls and breaded baked prawns
served with green mango cole slaw and glazed pork spareribs.

113 Pik Gai Tord Krob € 7,40
6 slice of crispy baked chicken wings with sweet-sour chillidip.

Noble Duck Specials

114 Ginger Duck € 19,50
Stirfried Duckling with sallions and tinapple in tamarind sweet-sour sauce

115 Ped Ron € 18,50
Crisp duckling with soy-cinnamon and fried eggnoodles

116 Ped Tood Grob Lad Na Baikaprau € 18,90
Crisp duckling with vegetables and basil-sauce

Curry Grills

Prepared from our teppan grill.

117 Massaman Nua € 17,80

Beef in mild Thai Massaman coconut curry

118 Geang Pet Gai € 15,70

Red Thai curry with chicken pineapple and cocktail tomatoes

119 Gai Gaeng Talay € 19,50

Seafood curry with prawns, salmon, tuna, luop de mar, mussels in red curry

120 Gaeng Pet Ped Young € 18,90

Slices of roasted duck in a red currysauce with pineapple and tomatoes

121 Pla Shu Chi € 19,50

Grilled Red Snapper filet with coconut curry sauce

Wok Classics

122 Nua Pat Prik Thai On € 14,00

Stirfried, chipped beef hipsteak with green fresh peppercorns.

123 Nua Nam Man Hoi € 15,00

Chipped, stirfried rump of beef with oyster mushrooms, ginger and onions.

124 Gai Preow Wan Makam € 14,00

Original chicken sweet and sour in tamarind glaze.

125 Gung Thord Kratiem Prik Thai € 18,00

Stirfried prawns tossed with garlic and cilantro-pepper sambal.

126 Moo Pat Prik Geang € 12,00

Extreme spicy, sliced pork topside with red Thai curry paste.

127 Thai Extreme: Pat Prik Keo Wan Chorakä € 19,00

Sauteed crocodile meat in green Thai curry with finger ginger, vegetables and kaffir lime leaves.

128 Sen Lek Pat Thai € 15,50

Ricenoodles with prawns, beancurd, beansprouts and peanuts in sweet and sour tamarind glaze.

129 Gai Pat Med Mamm 15,90 €

Chicken with Cashewcorns

Side Dishes

*Please order for your main course following salads,
vegetable dishes or starch side dishes.*

Vegetable dishes

per portion € 4,80, as a vegetarian main course € 12,50

130/131 Stirfried Vegetables
in soy sauce glacing.

132/133 Mixed Mushrooms

Rice, Noodles, and others:

per portion € 2,50, as a vegetarian main course € 9,00

134/135 Jasmirice

136/137 Garlic ricenoodles

Sweets and Fruits

138 Polamai € 8,60

139 Coconut- Pancake € 6,90

Liquid Desserts

140 Semifrozen blended Alfonso Mango € 7,00
topped with white coffee cream.

141 Thai Holapa Basil Mojito € 7,00
mit white rum, lime and soda dash.

142 Amarula-Coco € 7,00
shaked with coconut cream on ice.

143 Caipi-Passion € 7,00
Cachaça with passionfruit pulp.

144 Rizomen Mix € 10,00
Wild ginger, fresh tumaric and chinese key
with vodka, limejuice and calimba sugar.

Asia Noodles for live
Mangostin – Noodle Bar

145 Torikara Rahmen €9,90

Eggnoodles with beansprouts, bamboshoots, 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 pate.

148 Yaki Soba €8,30

Stirfried Thainoodles with vegetables, glazed in fine soy vegetable sauce.

149 Kao Soi €10,30

Stirfried thai noodle with chicken served in curry coconutmilk sauce.

150 Pat Wun Sen €10,20

Stirfried glasnoodles with chicken slices 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 € 17,50

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

301 Sumida € 19,50

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

302 Asakusa € 28,50

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

303 Yoshiwara – Tête-a-Tête Carouselle

(for 2 person) per person € 37,50

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 california roll and spicy Tuna.

304 “Bento Box” € 26,90

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

Sushi

Nigiri Sushi

400 Ebi – Prawn	4,00 €
401 Maguro – Filet of Tuna	3,90 €
402 Hamachi -yellow Tail	4,50 €
403 Unagi – Seawater eal	4,00 €
404 Sake – Salmon	3,50 €
406 Saba – Makrele	2,50 €
407 Ika – Calamari	2,70 €
408 Kani Kamaboko –Crabmeat Substitute Sticks	2,70 €
409 Zuwaigani – Snow Crab-Krebsfleisch	4,90 €
410 Hotategai – Scallop	4,00 €
411 Tobiko – Flugfischkaviar	4,00 €
412 Tamago – Egg	2,70 €
413 Ikura – Salmon Caviar	4,20 €
414 Tako – Oktopus	2,80 €
415 Hokkigai – Ark Shell	

Sashimi (7 Stück)

416 Maguro Sashimi – Tuna	17,20 €
417 Hamachi Sashimi – Yellow Tail	19,90 €
418 Salmon Sashimi – Salmon	16,20 €
419 Hotate Sashimi – Scallop	19,90 €
420 Tako Sashimi – Oktopus	16,20 €
421 Saba Sashimi – Makrele	15,90 €

Maki Rolls (pro Rolle 6 Stück)

422 Tekka Maki –Tuna	6,50 €
423 Sake Maki - Salmon	6,00 €
424 Philadelphia Maki – Salmon& Cream Cheese	7,20 €
425Alaska Maki – Salmon, Avocado, Sesam	6,90 €
426 California Maki – Crab Meat, Tobiko, Avocado	9,20 €
427 Spicy Tuna Maki – Scharf gewürzte Thunfischrolle	8,40 €
428 Atlantik Maki – Tatar von Lachs,Thunfisch, Avocado und Flugfischkaviar	9,20 €
429 Waikiki Maki – Praw with Papaya und Kokosnuss	7,20 €

Temaki

430 Spicy Tuna Temaki – Thunfischtüte	5,10 €
431 Sake Temaki – Nori-Kornett mit Lachsfilet	4,40 €
432 Alaska Temaki -Salmon, Avocado, Sesam	6,20 €
433 California Temaki – Crab Meat, Garnele, Flugfischkaviar, Avocado	6,50 €
434 Waikiki Temaki – Praw with Papaya und Kokosmilch	6,50 €
435 Maguro Temaki - Tuna	

Maki Veggies

436 Avocado Maki – Avocado im Noriblatt	3,60 €
437 Kappa Maki – Cucumber	3,80 €
438 Oshinko Maki – japanischer mariniertes Rettich	4,30 €
439 Kanpyo Maki – marinierte japanische Wintermelone	5,20 €
440 Koma Age Maki – Spinat-Sesam Maki Rolle	4,40 €

JP's Sushi Innovations

Just so en vogue in Nippon

441 Crisp Duck Roll € 6,00

Maki roll of crisp duckling, springonions, cucumber and „Beijing duck“ dip.

442 Ebi Tempura Maki Roll € 8,00

Maki roll with tempura prawn and wasabi mayonnaise.