



Menu

Welcome to Minamoto, the root of Japanese pleasure.

Minamoto means root. And it is exactly there that we would like to take you. To the source of traditional Japanese food culture. Minamoto also stands for light, authentic and freshly prepared cooking that suits European taste. The short cooking time and refined cutting techniques guarantee the maximum flavours, vitamins and nutrition with small amounts of fat and cholesterol.

Lunch set

1	Lunchset Tokyo Daily-Donburi, miso soup or salad	19.90
2	Lunchset Narita Daily-Ramen, miso soup or salad	19.90
3	Lunchset Fujiyama Daily-Mini-Donburi with Mini-Ramen	22.90

 = House recommendation/  = slightly spicy/  =vegetarian

Side Dishes

101	Gyoza Japanese ravioli fried with sake, according to an old family recipe	11.90	
102	Edamame Fresh green soy beans seasoned with Himalaya salt (don't eat the peel!)	7.50	
103	Tempura vegetable Deep- fried tempura vegetables with a sweet soy sauce	11.80	 
104	Minamoto salad Mixed leaf salad with wasabi dressing	9.50	
Minamoto salad with your choice of teriyaki			
105	Chicken 160 g	23.50	
106	Sirloin steak 160 g	31.50	
107	King prawns 160 g	28.90	
108	Salmon 160 g	24.90	
109	Wagyu sirloin steak 160g	45.70	

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The classic donburi

Donburi is a traditional Japanese rice dish. The rice is served in a bowl covered with fresh fish, meat or vegetables of your choice.



201	Tekka-don Lukewarm rice marinated with vinegar and served with tuna sashimi	26.50	
202	Mabo-don Tofu with minced meat and chilli sauce	23.50	
203	Katu-don Sliced pork in breadcrumbs with Mirin sauce (sweet Sake)	26.50	
205	Kamonegi-don Miso and chilli marinated duck breast with spring onions	29.90	
206	Ten-don (this dish takes at least 20 minutes) Tempura vegetable with sweet soy sauce	23.90	
207	Ebi Ten-don (this dish takes at least 20 minutes) Tempura vegetable with sweet soy sauce and king prawns	28.90	

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Currys

501	Japanese curry Mild tender beef curry	26.50	
502	Green curry Chicken and Thai vegetable green curry with coconut and lemongrass	24.50	
503	Madras curry Lentil curry with fresh market vegetables	23.50	

Nudeln



506	Yakisoba Fried noodles with vegetables on a homemade yakisoba- sauce and beni shoga- ginger	22.00	
507	Ebi- Yakisoba Fried noodles with king prawn and vegetables, on a homemade yakisoba-sauce and beni- shoga ginger.	24.90	


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Ramen (noodle soup)

Ramen belongs to one of the most loved fast foods in Japan. Fresh noodles are served in a tasty soup with a variety of garnishes. You can choose between Miso or Soy soup

301 **Ramen natur** **19.50** 
Noodle soup with mixed vegetables

302 **Mabo-ramen** **23.50**  
Noodle soup with tofu, vegetables and spicy minced meat

303 **Kamonegi-ramen** **29.90** 
Noodle soup with sliced duck, vegetables and spring onions

304 **Chashu-ramen** **23.50** 
Noodle soup with marinated pork and vegetables




305 **Minamoto-ramen** **25.50**
Noodle soup with Japanese ravioli and vegetables

306 **Teriyaki-ramen** **25.50**
Noodle soup with grilled chicken breast vegetables

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Mini-donburi and mini-ramen

For those who couldn't choose whether to take the rice or the noodles: a duet of classic Japanese donburi and a simple ramen.

401	Mini-tekka-don with mini-ramen Lukewarm rice marinated with vinegar topped with tuna and ramen	26.50	
402	Mini-mabo-don with mini-ramen Tofu with spicy minced meat and ramen	25.50	
403	Mini-california-don with mini-ramen Sliced salmon and avocado with a special ginger soy sauce and ramen	26.50	
404	Mini-tatuta-don with mini-ramen Fried chicken cubes on teriyaki sauce with sesame and ramen	25.50	
405	Mini-steak-don with mini-ramen Diced beef entrecote with a fine butter soy sauce and noodles	33.90	
406	Mini-vegetables-ten-don with mini-ramen Vegetable ten don with ramen	25.90	

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Dessert


Dream of Ice

Enjoy your dessert in its most natural form. "Dream of Ice" only uses natural, if possible fair trade products. "Dream of ice" is free from preservatives and colour additives.

Our flavours

Sorbets:	Lychee Quinces	Mandarin
Ice creams:	Green tea Forest honey with ginger	Chocolate Grand Cru Vanilla

Price per scoop **3.80**

Chocolate- wasabi flan (this dish takes at least 15 minutes) **12.50** 

Lukewarm chocolate flan with wasabi- nuts and Ice cream of your choice

Matcha-orange parfait **10.50** 

Mousse of Matcha green tea with an orange heart.

„Yukimi Daifuku“

Mochi wrapped yuzu and yoghurt ice cream on azukibeach with genmiacha **12.50**

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