

## VORSPEISE

	PC.	€
<b>GYOZA</b> AFN GYOZA CABBAGE, TOFU	5	5,9
<b>GYOZA</b> AFN GYOZA CABBAGE, PORK	5	5,9
<b>WAKAME SALAD</b> AFN SEAWEED SALAD		4,9
<b>EDAMAME</b> FN STEAMED SOY BEANS, SEA SALT   CHILI OIL	5,9   6,8	
<b>MINI SPRINGROLL</b> AFN FILLED FRIED SPRING ROLLS WITH VEGGIES	6	3,5
<b>LARGE SPRINGROLL</b> AFN FILLED SPRING ROLLS WITH CHICKEN AND VEGGIE	3	4,5
<b>TEMPURA</b> ABDFN DEEP FRIED PRAWN STICKS	5	4,5

"SHA GUO" DISHES ARE SERVED IN HEATED CLAY POTS, WHICH ENHANCE AND INTENSIFY THE FLAVOR OF THE FOOD.

## SHAGUO

### SHAGUO • CLAY POT



<b>LU ROU FAN</b> ACDFN CARAMELIZED PORK • RICE • VEGGIES • SALAD • SAUCE	€	13,5
<b>COMBO A</b> ACDFN BEEF • VEGGIES • RICE • SALAD • SAUCE		12,9
<b>COMBO B</b> AFDN CHICKEN • VEGGIES • RICE • SALAD • SAUCE		11,9
<b>COMBO C</b> ACFN VEGETABLE VARIETIES • RICE • SALAD • SAUCE		10,9
<b>COMBO D</b> ABDFRN SEAFOOD VARIETIES • RICE • VEGGIES • SALAD • SAUCE		13,9

\*OPTIONAL ONLY WITH SALMON • RICE • TERIYAKI • SAUCE

ADD BLACK VINEGAR & CHILI OIL TO MAKE IT SHAGUO-LICIOUS!

## TOPPING

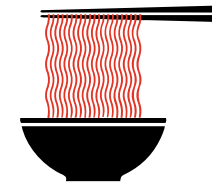
	€
PORTION OF CHILI OIL	0,9
PORTION OF BEEF	2,8
PORTION OF CHICKEN	2,5
PORTION OF SEAFOOD	3,5
PORTION OF CORIANDER	1,5
1 MARINATED EGG	1,8
PORTION OF NOODLES	3,5
PORTION OF VEGGIES	2,2

# My mi

## DESSERT

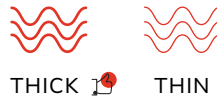


	PC.	€
<b>COLD MOCHI</b> MATCHA, RED BEANS, BLACK SESAME	3	3,2
<b>FRIED APPLE GYOZA</b>	3	3,5



## MIAN

ALL DISHES CAN OPTIONALLY BE PREPARED WITH RICE NOODLES.



### TANGMIAN • NOODLE SOUP

<b>COMBO A</b> ACDFN BEEF BROTH • BEEF • LA MIAN • SALAD	12,9
<b>COMBO B</b> AFDN BEEF BROTH • CHICKEN • LA MIAN • SALAD	11,9
<b>COMBO C</b> ACFN MISO BROTH • VEGGIES • LA MIAN • SALAD	10,9
<b>COMBO D</b> ABDFRN MISO BROTH • SEAFOOD VARIETIES • LA MIAN • SALAD	13,9

\*OPTIONAL WITH BEEF BROTH +1€

### CHAOMIAN • STIR FRY NOODLES

<b>COMBO A</b> ACDFN CHAO MIAN • BEEF • SALAD	12,9
<b>COMBO B</b> AFDN CHAO MIAN • CHICKEN • SALAD	11,9
<b>COMBO C</b> ACFN CHAO MIAN • VEGGIES • SALAD	10,9
<b>COMBO D</b> ABDFRN CHAO MIAN • SEAFOOD VARIETIES • SALAD	13,9

FOR "CHAO MIAN", WE RECOMMEND THICK NOODLES TO ENHANCE THE FLAVOR AND TEXTURE OF THE DISH.

# SUSHI



<b>HOSO MAKI</b> ————— BDR	6 PC.
	€
SALMON	4,6
TUNA	6
OSHINKO MARINATED RADISH	3,4
TEMPURA PRAWN STICK	6
RUCOLA-CUCUMBER	4,6
MIXED COMBO 9 PC.	7,5

● HOSO MAKI - SMALL ROLLS WITH ONLY ONE INGREDIENT



<b>GUNKANMAKI</b> ————— BDR	1 PC.
IKURA SALMON ROE	3,8
WAKAME SEAWEED	2,8
UNAGI EEL	3

● GUNKANMAKI - FORMED ROLLS LIKE A BOAT WITH NORI OUTSIDE



<b>TEMAKI</b> ————— BDR	1 PC.
SALMON	3,2
TUNA	3,8
UNAGI EEL	3,8
AVOCADO	2,8

## NIGIRI SUSHI

BDR

SINGLE ORDER  
2 PIECES



SAKE  
SALMON  
€ 3,8



SUZUKI  
SEA BASS  
€ 4



EBI  
SCHRIMPS  
€ 4,5



UNAGI  
EEL  
€ 4,2



MAGURO  
THUNFISCH  
€ 4,4



HOTATE KAI  
SCALLOP  
€ 4,5



IKURA  
SALMON CAVIAR  
€ 7,2



KANI  
CRAB  
€ 3,4



IKA  
SQUID  
€ 4



TOMAGO  
EGG  
€ 3,5

VEGETARIAN

MEAT

RECOMMENDED

SPICY

## MIXED SUSHI SET | ONLY SALMON SUSHI SET BDR

	PC.	€
<b>SMALL SUSHI</b>		
6 NIGIRI x 3 HOSO MAKI	9	10,8
<b>MEDIUM SUSHI</b>		
8 NIGIRI x 6 HOSO MAKI	14	13,8
<b>LARGE SUSHI</b>		
10 NIGIRI x 6 HOSO MAKI	16	16,8

## LUXUS SPECIAL SET BDR

10 SUSHI x 10 SASHIMI x 2 TEMAKI x 8 AVOCADO ROLLS x 6 FRIED PRAWN STICKS	36	58
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## SASHIMI VARIATION BDR

ONLY SALMON	16,8
MIXED VARIETIES	17,8

## SUSHI BOWL BDR

SALMON   TUNA BOWL + SPICY MAYO DRESSING	13,8   15,8
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BUDDA BOWL + SESAM DRESSING	11,8
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## URAMAKI BDR

AVOCADO ROLL	8	6,8
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VEGGIE ROLL	8	9,8
OSHINKO, RUCOLA, AVOCADO, ALMOND SPLITS		

MANGO ROLL	8	11,5
AVOCADO, CARROTS, MANGO		

CALIFORNIA ROLL	8	9,8
EBI AVOCADO		

PHILADELPHIA ROLL	8	13,8
SALMON, CREAM CHEESE, AVOCADO		

RAINBOW ROLL	8	14,8
AVOCADO, KANI, EGG, SALMON, TUNA		

UNAGI TERIYAKI ROLL	8	15,8
AVOCADO, CREAM CHEESE, EEL		

DRAGON ROLL	8	15,8
EBI TEMPURA, CREAM CHEESE, SALMON		

TUNA ROLL	8	15,8
AVOCADO, KANI, CUCUMBER, TUNA		

\* URAMAKI - INSIDE-OUT ROLLS, THE RICE IS PLACED ON THE OUTSIDE OF NORI