



mrhai

SHABUKI

The Art of Sushi

English Menu

Lunch Mo-Sa 12-16

except on public holidays

Lunch Menu

At the sushi bar

3 sushi plates with edge colors

At the table

3 sushi varieties of your choice

+ Miso soup
+ green or jasmine tea
(only indoors)

14 EUR

Sushi varieties

Maki
Nigiri
Temaki

Inside Out
Special Rolls








excluded are sashimi plates or special plates



From 4 p.m. at the sushi bar Plate Prices

	Yellow Plate	4.9 EUR
	Blue / Green Plate	5.9 EUR
	Black Plate	6.9 EUR
	Red Plate	7.5 EUR
	Special Plate	11.8 EUR
	Appetizer Plate	5.5 EUR



STARTERS

- 1 Miso Soup** ^(f)  5.5
Soy paste | seaweed | tofu | green onions
- 2 Yakitori** ^(c,f,k) 5.8
Chicken skewers | Sesame | unagi sauce
- 3 Kimchi** ^(1,2,3,4)   5.8
Pickled Chinese cabbage in spicy sauce | Ginger
- 4 Seaweed Salad** ^(f,k)  5.8
Mixed seaweed salad | sesame
- 5 Kabuki Salad** ^(d,f,k) 5.8
Spinach | Eel | miso gorgonzola sauce
- 6 King Crab** ^(a,b,f,k) 10.6
Breaded softshell crab | unagi sauce
- 8 Gyosa** ^(a)  5.8
Japanese fried dumplings with vegetables
- 9 Edamame** ^(f)  5.8
Japanese green soybeans | salt
- 10 Tori no Karaage** ^(a,c) 5.8
Fried chicken | sweet sour sauce
- 11 Saté** ^(c,e) 7.6
Chicken skewers | peanut sauce
- 12 Spring Rolls** ^(a,c)  5.8
fried roll of dough | vegetables | sweet sour sauce
- 13 Ebi Tempura** ^(a,b,f) 7.6
Breaded shrimps | Unagi sauce
- 15 Miso-Salmon Soup** ^(f,d) 6.5
Soy paste | seaweed | tofu | salmon | spring onions

BOWLS UND SALATE

Bowls

The base for our bowls consists of avocado | tomatoes | mixed salad | kimchi | tamago eggs | spring onions | edamame | grilled vegetables choose with:

- 300a Silken tofu (without eggs)** (a.f.k)  16
- 300b Saté chicken** (a.c.e.f.k) 18.5
- 300c Prawns and salmon tempura | grilled vegetables** (a.b.c.d.f.k) 19.5
- 300d grilled salmon and tuna | surimi vegetable tempura** (a.b.c.d.f.k) 19.5
- 301 mrhai Salad** (a.f.k)  11
Lettuce | bell bell pepper | edamame | cucumber | avocado | radish seaweed | kimchi | mango

Dips for bowls and salads:

1. Truffle lime sauce ^(f)
or
2. Miso gorgonzola sauce ^(g)

TATAKI (a.d.f.k)

Fish briefly grilled on the teppanyaki grill, cut in thin slices, serve with truffle lime sauce

choose with:

20a Salmon and Tuna 26

20b Tuna 28

20c Salmon 24





20d White Tuna 24

20e Hamachi 30

20f Wagyu Beef 72

CHEF'S CHOICE

- 302 Spicy Shiso Tacos 2 pc.** (a.c.d.f.k) 15
Tuna | salmon | avocado | caviar | shiso leaf tempura | truffle mayo
- 303 Grilled Salmon Udon** (a.d.f.g.k) 20
Grilled salmon | vegetables | udon noodles | miso gorgonzola sauce
Unagi sauce
- 305 Fusion Shiso Roll 6 pc.** (a.c.d.f.k) 20
Eel tempura | kimchi | mango | shiso leaves | eel truffle mayo
unagi sauce
- 306 Fusion King Krebs Tempura 6 pc.** (a.c.b.f.k) 20
King crab tempura | avocado | mango wakame salad | spicy truffle mayo
unagi sauce
- 307 Fusion Wantan Salmon Tempura** (a.c.d.f.k) 16
Deep-fried wantan batter | salmon | truffle-mayo-unagi sauce on salad
- 308 Black cod** (a.d.f.k) 22
Black cod (from Japan) marinated in a fine miso-sake-soy sauce | grilled
zucchini and peppers
- 309 Flambéed Wagyu beef 2 pc.** (a.d.k) 23.8
Flambéed wagyu with bulgogi teriyaki sauce | beet | salmon caviar
kizami wasabi
- 310 Wagyu spezial roll 6 pc.** (a.d.f.k) 25.5
Flambéed wagyu with bulgogi teriyaki sauce | beet | avocado | cucumber
shiso leaves | kizami wasabi

- 43 Carpaccio Salmon** (d.f.k)  25.8
 Salmon carpaccio | Tartare with tuna | avocado | salmon roe | spicy sauce
 truffle lime sauce
- 44 Carpaccio Tuna** (d.f.k)  28
 Tuna carpaccio | Tartare with Salmon | avocado | salmon roe | spicy sauce
 truffle lime sauce
- 45 Vulcan Break** (d.f.k,j,g,2,3,4) 18
 Lightly grilled salmon | salad | spicy tuna | miso gorgonzola sauce
- Dance the Dragon** (d.f.k)
- 42 Grilled tuna | eel | spinach | miso-gorgonzola sauce** 20
 unagi sauce
- 48 Magic Mountain (Roll)** (b,f,2,3) **6 St.**  20
 Sushi roll with Alaska king crab | avocado | wrapped with flambéed salmon
 mayonnaise | unagi sauce
- 49 Lion king** (d.f.k) 21
 Lightly grilled salmon | mango | asparagus | salad
 sweet and sour sauce
- 31 Salmon Miso** (d.f.k,2,7,9) 15
 lightly grilled salmon with miso-sake sauce grilled zucchini
 and peppers
- 50 Avocado Tower** (b,c,d,f,g,k,j,4,3)  21
 Avocado carpaccio | miso gorgonzola sauce
 choose with: Spicy Tuna
 Spicy Salmon

30 Ebi on Fire ^(b,d,f,k,2,7,9)

Grilled prawns | green asparagus | spinach | miso gorgonzola sauce
unagi sauce | mayonnaise or with:

32 Tiger on bicycle - (Tuna) ^(d)

33 Fusion Salmon - (Salmon) ^(d)

34 Crazy White Tuna - (White Tuna) ^(d)

35 Love Scallop - (Scallops without asparagus) ⁽ⁿ⁾

36 Lazy White Tuna ^(a,d,f,k)

Breaded white tuna | unagi sauce | mayonnaise
also available with tuna

37 Co Chin Spezial ^(c,b,d,f,j,g,k,2,3,4)

Breaded spicy tuna roll | salmon-avocado-surimi-masago tatar
spicy mayo

38 Salmon's Fire ^(a,d,f,k)

Breaded salmon | green asparagus | unagi sauce | mayonnaise

39 Lemon ^(d,f,k)

Briefly grilled fish slices with truffle lime sauce:

a) -Salmon

b) -Tuna

c) -White Tuna

d) -Hamachi

Salmon Wantan ^(a,d,f,9)

40 Deep fried wantan batter | salmon | truffle mayo

Lord of the Rings ^(a,c,k,f,n,j,g,3,4)

64 Tempura squid rings | unagi sauce | mayonnaise

SUSHI MENUS

FOR 1

- 80 Noriko** (b,c,d,k) 22
4 Nigiri Sushi | 6 mixed Maki | 3 Tamako Roll
- 81 Minako** (b,c,d,k,4) 25
5 Nigiri Sushi | 3 Inside Out | 6 mixed Maki | 2 Tamako Roll
- 82 Kazuki** (b,c,d,k,f,1,2,3,4,9) 26
6 Tekka Maki | 6 Sake Maki | 3 Inside Out | 3 Hot Spicy Ebi | 1 Temaki
- 83 Takao** (b,c,d,k,2,3) 33
Salmon and Tuna sashimi | 4 Nigiri Sushi | 3 Inside Out
6 mixed Maki | 2 Tamako Roll
- 89 Mikio** (a,b,c,d,k) 25
3 Nigiri Sushi | 6 mixed Maki | 2 mrhai Roll | 3 Ebi Tempura Roll
- 90 Nikki** (a,b,d,k) 26
3 Nigiri Sushi | 3 Hot Spicy Ebi | 2 Fancy Roll | 2 mrhai Roll | 6 Salmon Skin Maki
- 86 Chirashi Sushi mix** (b,c,d,k,4) 17.5
Rice bowl | Vegetables
choose with: mixed Fish
 grilled Eel
- 87 Chirashi Sushi fire** (d,f,k) 17.5
Rice bowl with flambéed chopped tuna | eel

FOR 2

- 85 Kabuki Special for Two** (b,c,d,f,k,d,1,4,9) 38.5
6 Nigiri Sushi | 3 California Inside Out | 6 mixed Maki | 3 Hot Spicy Tuna I.S.O
4 mixed Special Rolls | 2 mrhai Roll



SASHIMI

70	Mikio Sashimi ^(d) Tuna fillet	31
71	Silver Knight ^(a,d,2,3,7,9) Marinated mackerel	20.5
72	The Red Sun ^(d) Salmon tuna salmon roe	26
73	Lady Easy ^(d,f,k,1) Salmon seaweed salad	28
74	Sunrise ^(d) Hamachi tuna salmon seaweed salad	29
75	Sunset ^(d) White tuna hamachi salmon tuna	25
76	mrhai Revolution ^(d,k,f,1) Flambéed hamachi and tuna seaweed salad	22
77	Lachs Diced ^(d,k) Diced salmon quail eggs sesame oil tobiko	21
78	Tuna Diced ^(d,k,f,1,4,9) Diced tuna tobiko sesame oil	23
79	Toro Diced ^(d,f) Flambéed tuna belly diced salmon roe avocado spring onions	25
84	Kabuki Sashimi ^(f,k) Salmon tuna white Tuna hotategai ebi masago hamachi amaebi ikura	38



NIGIRI 2 pc.






* does not apply to the lunch menu

130 Sake ^(d) Salmon	5.9	147 Toro ^(d,k) * Tuna belly	10.6
131 Kani ^(b,d,4) Surimi	4.9	148 Hotategai ⁽ⁿ⁾ * Scallop	6.9
132 Saba ^(a,d,2,3,7,9) Mackerel	4.9	149 Ikura ^(d) * Salmon caviar	7.9
133 Tamago ^(c,f,2,7,9) Egg	4.9	150 Ikura SPEZIAL ^(d,c) * Salmon caviar Quail eggs	8.9
134 Tako Octopus	5.9	151 Tobiko ^(d,f,1,4,9) Flying fish roe	6.9
135 Ika ⁽ⁿ⁾ Squid	4.9	152 Tobiko SPEZIAL ^(c,d,f,1,4,9) * Flying fish roe Quail eggs	7.9
136 Inari ^(f,k)  Tofu pockets	4.9	153 Uni ⁽ⁿ⁾ * Sea urchin	18.5
137 Ebi ^(b) Shrimp	4.9	154 White Tuna ^(d) Escolar	5.9
138 Maguro ^(d) Tuna	6.9	Aburijaki Nigiri ^(d,f,k) Flambéed nigiri with green mini aspa- ragus optionally with:	
139 Amaebi ^(b) Freshwater shrimp	5.9	155 Hamachi	7.5
141 Unagi ^(d,f,k) Freshwater eel	6.9	156 Tuna	7.5
143 Hamachi ^(d) Yellowtail	6.9	157 White Tuna	7.5
145 Masago ^(d,f,1,4,9) Salmon roe	6.9	191 Unagi	7.5
146 Masago SPEZIAL ^(c,d,f,1,4,9) Salmon roe Quail eggs	7.9	192 Salmon	7.5
		179 Wagyu Beef * Japanese beef	15



* does not apply to the lunch menu

MAKI 6 pc.





160 White Tuna Maki ^(d) Escolar Spring Onions	5.9	171 Ebi Avocado Maki ^(b) Shrimp Avocado	6.9
162 Sake Maki ^(d) Salmon	5.9	172 Ikura Maki ^(d) * Salmon Caviar	6.9
163 Kappa Maki  Cucumber	4.9	173 Negi Tekka Maki ^(d) chopped Tuna spring onions	6.9
164 Oshinko Maki ^(1,2,9,10)  pickled radish	4.9	174 Hot Spicy Tuna Maki ^(d,f,k,2,3)  spicy Tuna	6.9
165 Tamago Maki ^(c,f,2,7,9) Egg	4.9	175 Hot Spicy Ebi Maki ^(b,k,c,f,j,g,3,4)  spicy Shrimp	6.9
166 Avocado Maki  Avocado	4.9	176 Unagi Maki ^(d,f,k) Freshwater eel	6.9
167 Sake Avocado Maki ^(d) Salmon Avocado	5.9	177 Salmon Skin Maki ^(d,f,k) grilled Salmon skin Avocado	5.9
168 Tekka Maki ^(d) Tuna	6.9	178 Spargel Maki  green mini asparagus	4.9
169 Ebi Maki ^(b) Shrimp	6.9	179 Gemischte Maki ^(d,k) Tuna Salmon White Tuna	5.9
170 California Maki ^(d,M) Surimi Avocado	5.9		

also deep-fried with tempura batter and unagi sauce + 2.0



* does not apply to the lunch menu

INSIDE OUT 6 pc.

- 110 Royal Inside Out** * (b,d,f,k,1,4,9) 17
Alaska King Crab | Avocado | Masago
- 111 Samurai Inside Out** (k)  10.8
Mango | Avocado | Sesame
- 112 Hawaii Inside Out** (d,k,f,1,4,9) 12
Mango | Tuna | Masago
- 113 Alaska Inside Out** (d,k,f,1,4,9) 12
Salmon | Avocado | Masago
- 114 The Love Inside** (k)  11
Asparagus Tempura | Sesame
- 115 White Spicy Tuna** (d,k,f,1,2,3,4,9) 12
Spicy White Tuna | Tobiko
- 116 California Inside Out** (d,k,f,1,2,3,4,9) 11
Surimi | Avocado | Masago
- 117 Hot Spicy Tuna** (d,k,2,3)  12
spicy chopped Tuna | Cucumber
- 118 Hot Spicy Ebi** (b,k,d,f,1,2,3,4,9)  12
spicy Shrimp | Avocado
- 119 Futo Maki (8 Stück)** (d,f) 16.8
mixed Fish | Vegetables
- 120 The Love Tuna Inside** (k) 12
Cooked Tuna | Mayo
Rocket | Sesame

TEMAKI 1 pc./ 7.8

- 100 Kabuki** (d,f,k) 7.8
Salmonskin | Avocado | Eel
Salmon Caviar | unagi sauce
- 101 California** (b,d,k,4) 7.8
Surimi | Avocado
Masago | Cucumber
- 102 Alaska** (d,k) 7.8
Salmon | Masago | Avocado
Cucumber
- 103 Thunder** (d,f,2,3)  7.8
Spicy Tuna | Cucumber
Spring Onions
- 104 Little Buddha** (b,c,d,1,2,4,9,10)  7.8
Egg | Radish
Avocado | Cucumber
- 105 Spicy Master** (b,c,f,j,g,2,3,4)  7.8
Spicy Shrimp | Avocado

SPECIAL ROLLS

* does not apply to the lunch menu



193

2 St. | 12

Master Viet Special (b,d,k,c,f,j,g,1,3,4,9) *

Salmon avocado surimi masago tartar | spicy mayo
flambéed salmon



194

2 St. | 15.5

Salmon Ikura Special (d) *

Quail egg | salmon caviar | flambéed salmon



195

2 St. | 8

Tiger Eye (d,f,1,4,9) *

Salmon | tuna | cucumber



196

2 St. | 11.5

Tatar Spicy Mix (c,f,j d,k,g,2,3,4) * 

Spicy tuna | Spicy prawns | Cucumber



197

2 St. | 7.8

Sunshine (b,d,k,c,f,j,g,1,3,4,9)

Cucumber | freshwater prawns |
salmon avocado surimi masago tartar | salmon caviar



200

3 St. | 7.5
6 St. | 14.6

Salmon Tempura (a,d,c,f,j,g,1,3,4,9)

Salmon tempura | rocket | mayo | masago



201

3 St. | 6.5
6 St. | 12

Spicy Green Roll (d,k,d,1,24) 

Spicy tuna | avocado | sesame | tobiko



202

3 St. | 6,5
6 St. | 12

Ebi Tempura Roll (a,d,f,k,1,4,9)

Breaded prawns | masago | sesame | unagi sauce



203

3 St. | 8.5
6 St. | 16.5

Black Dragon Roll (b,c,d,k,f,j,g,1,3,4,9) 

Spicy prawns | masago | sesame
wrapped cucumber

SPECIAL ROLLS

* does not apply to the lunch menu



204

3 St. | 8.5
6 St. | 16.5

"The Huy's" Roll (a.d.f.k.2,3)

Fried roll with spicy tuna | cucumber | mayo



205

3 St. | 8.8
6 St. | 16.8

Caliente Roll (a.b.c.d.f.j.g.1,3,4,9)

Surimi tempura | avocado | kimchi | mayo



206

3 St. | 8.5
6 St. | 16.5

Tamako Roll (c.d.k.2,3)

Salmon | avocado | cucumber | cream cheese
egg coating



207

3 St. | 8.5
6 St. | 16.5

Kabuki Roll (d.f.k)

Eel | salmon skin | avocado | cucumber | salmon caviar
unagi sauce



210

3 St. | 8.5
6 St. | 16.5

Ebi on the Rock (d.f.k)

Salmon | salmon skin | avocado | rocket salad | masago
shrimps on top



211

3 St. | 8.5
6 St. | 16.5

Mrhai Fancy (d.f.k)

mini asparagus | salmon skin | cream cheese | unagi sauce
avocado | flambéed salmon on top | mayo



212

3 St. | 9
6 St. | 17.5

Sunfire (b.d.k.f.1,4,9) *

Masago | Alaska King Crab | avocado flambéed salmon | unagi
sauce | mayonnaise



213

3 St. | 8.5
6 St. | 16.5

Dance of Dragon (b.d.f.k.2,3)

Ebi tempura | tuna | spicy sauce
garnished with spring onions



214

3 St. | 8.5
6 St. | 16.5

King of Krebs (a.b.f.k.,f.j.g.3,4) *

Softshell crab - tempura | mayonnaise | avocado
unagi sauce

SPECIAL ROLLS

* does not apply to the lunch menu



215 **Sunflowers** (b,k,d,f,1,4,9) *
3 St. | 9 King crab | masago | surimi | butterfish
6 St. | 17.5 mayo



216 **I like Eel Roll** (d,f,k)
3 St. | 8.5 Salmon | avocado | cucumber | cream cheese
6 St. | 16.5 eel on top | unagi sauce



217 **Dragon Roll** (a,b,d,f,k,1,4,9)
3 St. | 8.5 Ebi tempura | Masago battered eel |
6 St. | 16.5 unagi sauce



230 **„Phuong Hien’s“ Roll** (b,d,f,k,f,1,2,3,4,9) spicy
4 St. | 9 Salmon skin | prawn | pumpkin | avocado spicy sauce | masago
8 St. | 17.5 tobiko



232 **Spider Roll** (a,b,d,f,k,1,2,3,4,9) * spicy
4 St. | 9 Soft Shell Crab - Tempura | Avocado | Rucola
8 St. | 17.5 Spicy Soße | Masago | Tobiko | Unagi Soße



233 **Scallion Roll** (d,t,1,4,9) spicy
3 St. | 8.5 Spicy Tuna | Avocado
6 St. | 16.5 wrapped in spring onions



234 **“Hà’s” Roll** (a,d,f,k)
3 St. | 8.5 Chicken yakitori | avocado | egg coating
6 St. | 16.5 unagi sauce



235 **Rainbow** (c,d,1,4,9)
3 St. | 8.5 Egg | surimi | avocado | masago
6 St. | 16.5 topped with salmon-tuna-butterfish



236 **“mr hai’s” Roll** (a,d)
3 St. | 8.5 Fried roll with salmon | avocado | cucumber | cream cheese
6 St. | 16.5 unagi sauce

SPECIAL ROLLS

* does not apply to the lunch menu



240 "Minh Duc" Roll (a.c.d.f.j.k.g.2.3.4) *
4 St. | 9 Fried Salmon in a wantan pastry | rocket salad | avocado
8 St. | 17.5 spicy sauce | truffle mayo




241 mrhai Italia Roll (d.f.k) *
4 St. | 10.5 Mozzarella tempura | avocado | rocket
6 St. | 19.5 flambéed salmon | parmesan cheese



242 Green Mamba (d.f.k.2.3)
3 St. | 8.5 Spicy tuna | tobiko | truffle mayo
6 St. | 16.5 topped with avocado




243 Beef Roll (f.k.2.3) * 
3 St. | 10.5 Grilled zucchini | avocado | rocket flambéed beef slices | mrhai
6 St. | 19.5 saté - paste - sauce




244 "Vy-Ha's" Roll (a.d.f.k)
3 St. | 8 Asparagus tempura | Cream cheese
6 St. | 15.5 smoked salmon




245 Little Buddha Roll (a.f.k.4.7.9) 
3 St. | 8 Mozzarella | avocado | radish cream cheese |
6 St. | 15.5 topped with tofu



246 "Nam Hai's" Roll (a.f.k.4.7.9) 
3 St. | 8.5 Fried roll with mozzarella | avocado
6 St. | 16.5 radish cream cheese | tofu | unagi sauce



247 Green Bamboo (a) 
3 St./8 Mozzarella tempura | avocado | rocket cream cheese
6 St./15.5 wrapped in cucumber



248 Buddha Love (a.f.k.2.3) 
3 St. | 8 Green mini asparagus tempura | pepper | mozzarella avocado
6 St. | 15.5 rocket salad | cream cheese | tofu on top

DESSERT



270 Coconut pudding

5.8



271 Crème Caramel ^(c.g)

5.8



273 Matcha Tiramisu ^(a.c.g)

7.5

EXTRAS

Sushi Ginger	2.8
Rice	3
Sauce (Unagi Soße, Mayaonaise, etc.)	1.5
Bottle of soya sauce	4.5
Per packaging	0.5

All our takeaway sushi boxes are served with sushi ginger, wasabi, soya sauce and radish and may contain traces of sesame seeds.

Enjoyment right to your door!

We deliver up to 7.5 km away. (From 8 km on request)

Call us on 030 88628137

Delivery charge 4.5 EUR

DRINKS

Juices

0.2l | 3.8
0.4l | 5.8

Apple
Orange
Passionfruit-Necktar
Pineapple
Lychee
Mango-Necktar
Cherry-Necktar
Banana-Necktar
Cherry-Banana-Necktar
Cranberry-Necktar

Juice spritzer

0.2l | 3.8
0.4l | 5.8

Tea

Cup | 3.6

Green Tea
Jasmine Tea

Fresh Tea

Cup | 4.8

Ginger Tea
Ginger Mint Tea
Lemongras, Apple, Lime
Chia Seeds , Orange, Lime

Coffee Caffeinated

Coffee ² Cup 3.5
Cappuccino ² Cup 3.8
Espresso ² Cup 3.0
Espresso Double ² Cup 3.0
Latte Macchiato Glas 5.2
Vietnamese Espresso Glas 5.5
mit Condensed Mild

Soft Drinks

0.2l | 3.8
0.4l | 5.8

Bitter Lemon ^{Chininhaltig}
Dry Tonic Water
Ginger Ale
Fanta ^{1,3}
Coca-Cola ^{1,2}
Coca-Cola Zero ^{1,2,6}
Sprite ³

Water

Vöslauer still 0.25 l | 3.2
0.75 l | 7.2
Vöslauer sparkling 0.25 l | 3.2
San Pellegrino sparkling 0.75 l | 7.2

DRINKS

Sake

0.1l | 6.7

Japanese rice wine
served cold or warm

Jin Junma

btl 0.3l | 30.5

Manzairaku Sake Kura,
Polishing degree
68% served cold

Umeschu

5cl | 5.5

Japanese plum wine

Aperitif

Hugo 9
Aperol Sprizz 9
Lilly Wild Berry 9

Beer

btl 0.33l | 5

Sapporo
Kirin
Asahi
Tiger Beer
Beck's alkoholfrei

Erdinger

btl 0.5l | 6.2

Hell
Dunkel
Kristall
Alkoholfrei

Draft Beer

0.3l | 4.2
0.5l | 6.2
Carlsberg
Carlsberg

WINE

White

Les Plos Chardonnay

Languedoc, France

0.1l | 4.5 0.2l | 8.5 0.75 l | 30

Villa Huesgen by the Glass

Riesling Mosel, Germany

0.1l | 4.5 0.2l | 8.5 0.75 l | 30

Münzberg Grauburgunder

Pfalz, Germany

0.1l | 4.5 0.2l | 8.5 0.75 l | 30

Oliver Zeter Sauvignon blanc

Pfalz, Germany

0.1 l | 5 0.2l | 10 0.75l | 36.5

Rosé

Lumieres Rosé

Rose de Provence, France

0.1l | 4.5 0.2l | 8.5 0.75l | 30

Red

San Marzano Primitivo

Apulien, Italy

0.1l | 4.5 0.2l | 8.5 0.75l | 30

Château Haut Brignon

Cotes de Bordeaux, France

0.75l | 43.5

Kaapzicht Pinotage

Stellenbosch, South Africa

0.75l | 54.5

Prosecco & Champagne

Bellussi Grande Cuvée Vino Spumante Extra Dry

0.1l | 5 0.75l | 35

Bellussi Prosecco DOC Rosé Brut

0.75l | 40

Moët brut Imperial Piccolo

0.2l | 32

De Saint Gall Tradition 1er cru

0.75l | 83

SPIRITS

Longdrinks

Cuba Libre	10
Bacardi Cola	10
Wodka Lemon	10
Screw Driver	10
Campari Orange	10
Campari Soda	10

Bitter 4cl

Aperol	6
Ramazotti	6
Jägermeister	6
Fernet Branca	6

Whisky / Whiskey 4cl

Johnie Walker Red	6
Glenfiddich	7
Jim Beam	7
Tullamore Dew	7

Gin 5cl

Bombay	8
Tanqueray	9
Hendrick's	9
Monkey 47	10
The Illusionist	10

Wodka 4cl

Moskovskaya	6.5
Absolut	6.5

Rum 4cl

Myer's Rum	6.5
Old Pascas	6.5
Havana Club 3 J	6.5

Apéritifs 4cl

Pernord	5.6
Ricard	5.6
Martini Bianco/ Rosso	5.6

Liquor 4cl

Sambuca	5
Amaretto Disaronno	4.5
Bailey's	5

COCKTAILS


Moscow Mule 11
Vodka | Lime | Ginger Beer | Mint

Vodka Lychee 11
Vodka | Lycheeliquor | Litchi Juice | Lime Juice | Raspberry Syrup
Bitter Lemon

Only the good die young 11
Havana Club | Elderberry Liqueur | Lime Juice | Maple Syrup
Cane Sugar

Anchan Blossom 11
Sake | Lemon Juice | Mint | Lavender | Anchan Blue Tea

Guave Baby 11
Gin | Guava | Sugar syrup | Lime juice | Quail Egg | Cointreau

Mai Tai  15
3 different types of Rum | Lemon Juice | Almond Syrup | Apricot
Pineapple Juice | **Fire**

Cosmopolitan 11
Vodka | Cranberry Juice | Orange Liqueur | Lime Juice

Mojito 11
Havana Club | Lime | Mint | Cane Sugar

HaiXotic 11
Vodka | Lycheeliquor | Lime Juice | Passionfruit Juice | Grenadine
Ginger Beer | Anchan Blue Tea

HOMEMADES

Staub der Zeit 7.8
Lime | Sugar Cane | Soda | Crushed Ice

Asian Cooler 7.8
Lime | Sugar Cane | Ginger Ale | Mint

White Mist 7.8
Vanille Sirup | Coconut Cream | Lime | Lychee Juice

Wild Berry Cooler 7.8
Wild Berries | lime | Cane Sugar | Russian Wildberry

Guaven Cooler 7.8
Lime | Mint | Sugar Cane | Guava Juice | Ginger Ale

Avocado Shake 7.8
Avocado | Condensed Milk | Coconut Cream | Milk

Mango Lassi 7.8
Mango | Cream | Coconut Cream | Milk

Fresh up 7.8
Apple Juice | Elderflower Sirup | Cucumber | Lime Juice | Ginger Ale

Sweet Ginger 7.8
Lime | Grenadine | Lychee Juice | Apple Juice
Ginger Ale

Homemade Iced Tea 7.8

Purple Lychee Iced Tea 7.8
Anchan Blue Tea | Lychee Juice | Lime | Elderflower Sirup

14 ingredients and substances that can trigger allergies and intolerances.

a) Cereals containing gluten

and products made from them. These include, among others Wheat, rye, barley, oats, spelt, kamut, emmer, einkorn, green spelt
Examples/occurrences: Bread, cakes, pasta, soups, sauces, breadcrumbs, breading, sausage products, desserts, chocolate, ice cream, beer

b) Crustaceans

and products derived therefrom. These include: Crab, shrimps, prawns, langoustines, lobster, scampi
Examples/occurrences: Delicatessen salads, soups, sauces, paella, bouillabaisse, sashimi, surimi

c) Egg

and products derived there from. These include Eggs of all poultry and bird species
Examples/occurrences: Mayonnaise, pancakes, omelettes, cakes, pastries, bread, pasta, croutons, meatballs, meatloaf, burgers, battered or breaded products, ready-made potato products, delicatessen salads, pies, quiches, sauces, dressings, desserts

d) Fish

and products derived therefrom These include All types of fish, caviar
Examples/occurrences: Crackers, sauces (e.g. Worcester sauce), stocks, savoury pâtés, soups, surimi, anchovy sausage, spreads, delicatessen salads, pâtés

e) Peanuts

and products derived therefrom
Examples/occurrences: Margarine, bread, rolls, cakes, pastries, chocolate cream, vegetarian spreads, muesli, breakfast cereals, chocolate, delicatessen salads, marinades, saté sauce, French fries, ice cream, flavoured coffee

f) Soya

and products derived therefrom
Examples/occurrences: Bread, cakes, pastries, delicatessen salads, margarine, chocolate cream, vegetarian spreads, muesli, chocolate, biscuits, chewing gum, sauces, dressings, marinades, mayonnaise, ice cream, sports nutrition, protein-enriched soft drinks, diet drinks, coffee creamers, ready meals of all kinds

g) Milk

and products derived therefrom
These include: The milk of all mammals
Examples/occurrences: Bread, cakes, pastries, scalded, cooked, raw and fried sausage, delicatessen salads, margarine, nut nougat cream, muesli, chocolate, caramel, casseroles, au gratin, mashed potatoes, croquettes, chips, crisps, soups, sauces, dressings, marinades, desserts, cocoa, wine, whey, fruit and instant drinks.

h) Nuts

and products derived therefrom
These include: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts, Queensland nuts
Examples/occurrences: Bread, cakes, pastries, boiled sausages (pistachios), raw sausages (walnuts), pâtés, delicatessen salads, yoghurt, cheese, nut nougat cream, vegetarian spreads, muesli, chocolate, marzipan, muesli bars, biscuits, dressings, curry, pesto, desserts, liqueur, flavoured coffee

i) Celery

and products derived therefrom
Examples/occurrences: Spiced bread, sausage, meat products, meat preparations, herb cheese, ready meals, delicatessen salads, pickled vegetables, soup seasoning, broth, soups, stews, sauces, vinegar, marinades, spice mixtures, curry, savoury snacks (crisps, chips, etc.).

j) Mustard

and products derived therefrom
Examples/occurrences: Meat products, meat preparations, ready meals, delicatessen salads, soups, sauces, dressings, mayonnaise, ketchup, pickled vegetables, spice mixtures, cheese, desserts, dairy-free egg substitutes, coffee substitutes, liquid seasoning

k) Sesame Seeds

and products made from it
Examples/occurrences: Bread, crispbread, pastries (sweet and savoury), muesli, vegetarian dishes, falafel, salads, hummus, delicatessen salads, marinades, desserts

l) Sulphur Dioxide and Sulphites

In concentrations greater than 10 mg/kg or 10 mg/litre as total SO₂
This includes: Treated with sulphur: Dried fruit, dried vegetables, mushrooms, tomato puree, potato products, wine, beer
Examples/occurrences: Fruit preparations, muesli, bread, meat products and meat preparations, delicatessen salads, soups, sauces, sauerkraut, fruit juice, crisps and other dried potato products, salted dried fish

m) Lupine

and products derived therefrom
Examples/occurrences: Bread, pastries, pizza, pasta, snacks, reduced-fat meat products, meat substitutes/vegetarian products, gluten-free products, desserts, dairy-free egg substitutes, coffee substitutes, liquid flavourings

n) Molluscs

and products made from it
These include: Snails, abalone, octopus, squid, calamari, all mussels, oysters
Examples/occurrences: (Asian) savoury pies, paella

Declaration of additives

1) with colouring

2) with preservative

3) with antioxidant

4) sulphurised

5) with milk protein

6) contains quinine

7) contains a source of phenylalanine

8) contains caffeine

9) with flavour enhancer

10) sulphurised

11) blackened

12) with phosphate

13) sweetener(s)

Acidity regulator: E260, E330
Sweetener: E950, E954, E955
Flavour enhancer: E621
Preservative: E202
Acidifier: E260, E330

Preservative: E202
Sweetener: E951, E950, E954
Colour: E101
Contains a source of phenylalanine and sulphite



mrhai.de



mrhaishabuki



(030) 88 62 81 36

