

Zum Teilen und Genießen: Unsere
Gerichte werden in der Tischmitte serviert.
Für zwei Personen empfehlen wir 4-6 Speisen.

TAPAS

Kalt

6.00

Teriyaki Edamame

Edamame, Teriyaki-Sauce,
Nanami-Gewürz

Susuru Salat

Senfblätter, Salatmix, Pilzmix,
Avocado, Kirschtomaten,
Karotten-Dressing

Tantan Tofu (mild-scharf)

Tofu, Sojagranulat, Sesampaste,
Chiliöl, Kokosmilch

Addictive Cabbage

Kohl, knusprige Nudeln, Sesamöl

Avocado Bites (mild-scharf)

Avocado, Sojagranulat, Chiliöl

Cu Crunch Bar

Gurke, Sesamöl, Seetang

SUSURU SLURP

14.00

Magical Ramen (cremige Suppe)

Eringi- & Shimeji-Pilze, Senfblätter,
Kirschtomaten, Lotuswurzel,
gebratene Kartoffeln

Mystic Crunch Ramen (klare Suppe)

Kakiage, Frühlingszwiebel, Tempura-Crunch

DESSERT

7.00

Hausgemachtes Matcha-Tiramisu

Karamellisiertes Bananeneis

Zu Allergenen informiert Sie unser Servicepersonal gerne.
Alle Preise in € inkl. MwSt.

Warm

7.00

Inari Mochi Oden

(traditionelles
japanisches Gericht)

Inari-Tofutasche, Mochi,
Rettich, Tofu

Susuru Karaage

Blumenkohl, Lotuswurzel,
Nanban-Sauce

King Oyster Mushroom Tempura

Pilze, Spinat- & Wasabi-Sauce

Agedashi Tofu mit frittiertem Mochi

Tofu, Mochi, Rettich, Sprossen

DON (Reisschale)

13.00

Ten Don

Kakiage, Reis,
hausgemachte
Tempura-Sauce

EXTRAS

4.00

Japanischer Reis

Kakiage-Tempura

SPEISEKARTE SLURP



最後の一滴まで。

最後の一滴まで。

Made for sharing:
our dishes are served
in the centre of the table.
We recommend 4-6 plates
for two people.

TAPAS

Cold

6.00

Teriyaki Edamame

Edamame, teriyaki sauce,
nanami spice

Susuru Salad

Mustard greens, mixed salad,
mushroom mix, avocado,
cherry tomatoes, carrot dressing

Tantan Tofu (mildly spicy)

Tofu, soy crumble, sesame paste,
chili oil, coconut milk

Addictive Cabbage

Cabbage, crispy noodles, sesame oil

Avocado Bites (mildly spicy)

Avocado, soy crumble, chili oil

Cu Crunch Bar

Cucumber, sesame oil, seaweed

Warm

7.00

Inari Mochi Oden

(traditional Japanese dish)

Inari tofu skin, mochi,
daikon radish, tofu

Susuru Karaage

Cauliflower, lotus root,
nanban sauce

King Oyster Mushroom Tempura

Mushrooms,
spinach- & wasabi-sauce

Agedashi Tofu with Deep-Fried Mochi

Tofu, mochi, radish, sprouts

SUSURU SLURP

14.00

Magical Ramen (Creamy Soup)

Eringi & shimeji mushrooms,
mustard greens, cherry tomatoes,
lotus root, fried potatoes

Mystic Crunch Ramen (Clear soup)

Kakiage fritter, spring onion, tempura crunch

DESSERT

7.00

Homemade matcha tiramisu

Caramelized banana ice cream

DON (Rice Bowl)

13.00

Ten Don

Kakiage fritter, rice,
homemade tempura sauce

EXTRAS

4.00

Japanese rice Kakiage fritter

Our service staff will be happy to inform you about allergens.
All prices in € incl. VAT.

MENU SLURP

