






THE GOURMET ENTERTAINMENT COMPANY



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M E N U

DOOCO
&

MÜNCHEN

	EDAMAME EDAMAME SPICY V 		9 10	
	MISO SOUP		9	
SASHIMI	SASHIMI ON THE ROCKS			
	Lachs Akami Bluefin Thunfisch Hamachi salmon akami bluefin tuna hamachi	9 St./pc. 15 St./pc.	49 73	
NIGIRI	ALL NIGIRI			
	Akami Bluefin Thunfisch Lachs Hamachi Garnele Aal Avocado akami bluefin tuna salmon hamachi prawn eel avocado	6 St./pc. 12 St./pc.	34 66	
	AVOCADO V 	jeweils 2 St. / each 2 pc.	9	
	LACHS – SALMON		13	
	HAMACHI		14	
	GARNELE – EBI		14	
	AAL – EEL		14	
	AKAMI BLUEFIN TUNA		14	
	CHU-TORO (semi fetter Thunfisch – semi fatty tuna, blue fin)		22	
	OTORO		24	
	TRIOLOGY OF TUNA akami chutoro aburi otoro		25	
		on top imperial caviar (3 g)		11
	INSIDE OUT ROLLS	SPICY TUNA INSIDE OUT	5 St./pc.	18
tuna cucumber chili mayo black sesame				
SALMON AVOCADO MAKI		5 St./pc.	17.5	
asparagus yuzu mayo wasabi tobiko lemon zest				
CRISPY EBI MAKI		5 St./pc.	19	
prawns avocado teriyaki black and white sesame				
KAPPA MAKI	AVOCADO-ASPARAGUS MAKI	5 St./pc.	16	
	cucumber yuzu mayo shichimi pepper V 			
	KAPPA MAKI	5 St./pc.	15	
	cucumber ginger sesam			
CAVIAR	BAERRI	TIN 30 g	90	
	Siberian Acipenser Baerri creamy & intense			
	SCHRENCKII	TIN 30 g	110	
Japanese Acipenser Schrenckii buttery & floral flavours				
BELUGA	TIN 30 g	170		
Huso Huso Acipener elegant & sea breeze				
SOHO SUSHI MIX	SOHO SUSHI MIX	14 St./pc.	58	
	nigiri: Akami Bluefin Thunfisch Lachs Garnele Hamachi (jeweils 1) nigiri: akami bluefin tuna salmon prawn hamachi-lime (1 each) inside out rolls: Knusprige Garnelen Avocado-Spargel – crispy ebi avocado-asparagus			
	SASHIMI & SUSHI MORIAWESE	13 St./pc.	99	
sashimi: Akami Bluefin Thunfisch Wildlachs Hamachi – akami bluefin tuna salmon hamachi nigiri: chu-toro caviar hamachi Wildlachs Tartar – salmon tartar				
TASTY	BIO HUHN & GARNELEN GYOZA – ORGANIC CHICKEN & PRAWN GYOZA (5 pc.)		21	
	chicken teriyaki sauce			
	KÖNIGSKRABBen GYOZA – KING CRAB GYOZA (5 pc.)		22	
	orange ponzu			
KNUSPRIGE BABYCALAMARI – CRISPY BABYCALAMARI		23		
green chilli jalapeño mayo				
POPCORN SHRIMPS		24		
cilantro chilli truffle mayo				

COLD	BABYTOMATEN CEVICHE – HERITAGE TOMATO CEVICHE V 	14.5
	fresh cilantro sesame oil	
	GRÜNER SALAT AVOCADO & WASABI – LETTUCE AVOCADO WASABI SALAD V	21
	carrot ginger dressing pumpkin seed oil	
	HAMACHI CARPACCIO – SLICED YELLOWTAIL CARPACCIO	22
	citrus truffle dressing	
	YELLOWFIN THUNFISCH CARPACCIO – THINLY SLICED YELLOWFIN TUNA	22
	cilantro chilli sesame	
DRY AGED RIB EYE TATAKI & BLACK TRUFFLE	25	
truffle ponzu negi truffle		
LACHS TARTAR – SALMON TARTARE	21	
yuzu den miso julienne of leek		
TORO THUNFISCH TARTAR – TORO TUNA TARTARE	25	
wasabi ponzu negi shiso cress	18	
on top imperial caviar (5 g)		
HUMMER SALAT – LOBSTER SALAD	30	
avocado edamame orange miso dressing		
ROBATA GRILLED SPECIALS	WILDLACHS – WILD SALMON TERIYAKI	28
	goma cucumber	
	KNUSPRIGER SCHWEINEBAUCH – CRISPY PORK BELLY	28
	spicy miso sauce wasabi coldslow	
	SPICY RINDSFILET – FILLET OF BEEF (160 g)	42
	soy garlic	
	RIB EYE STEAK (230 g)	49
	australian grain fed aberdeen black – truffle mayo yuzu salt wasabi ponzu	
JAPANESE WAGYU TENDERLOIN (100 g)	90	
ROBATA GEGRILLTE LAMMKOTELETTS – GRILLED LAMB CHOPS (3 pc.)	33	
aubergine tofu dip		
MISO GLAZED BLACK COD	48	
½ ATLANTIC HUMMER – LOBSTER (400g)	54	
baby spinach ponzu butter		
ROBATA VEGETABLES	TENDERSTEM BROCCOLINI	13
	katsuobushi wafu sauce	
	MISO GLAZED AUBERGINES	14
	kotsubushi honey miso	
	GRÜNER SPARGEL – GREEN ASPARAGUS V 	14
	sweet soya sesame	
MAISKOLBEN – SWEET CORN V	12	
shichimi pepper jalapeño butter		
ROASTED SWEET POTATO V 	14	
sweet chilli coconut espuma cashew nuts chilli		
GERÖSTETER BLUMENKOHL – ROASTED CAULIFLOWER V	14.5	
tofu-miso hollandaise nori panko		

Unsere Service-Mitarbeiter geben ihnen gerne Auskunft zu Zusatzstoffen, Allergenen & Lebensmittelunverträglichkeit. V  vegetarisch  vegan
Our service staff will be happy to provide you with information on additives, allergens and food intolerance. V  vegetarian  vegan

Alle Preise in Euro inklusive Steuern | All prices are in euro, including VAT.

Bitte beachten Sie, dass Trinkgeld nicht inkludiert ist. Vielen Dank | Please note, service charge is not included. Thank you very much.