KAIZEN®

FINE ASIAN FUSION | SUSHI | BAR

DISHES

FOREWORD

The term "Kaizen" (改善) originates from Japanese culture and is composed of the Japanese words "Kai" (改) for "change" and "Zen" (善) for "for the better".

Our concept aims at "continuous improvement" of our work processes and quality standards.

Kaizen is a state of mind.

I dedicate the name of the restaurant to two women who have always supported me. You have helped me to achieve Kaizen - both personally and professionally.

Heartfelt thanks to

Lieni & Thao

TDespite the most careful checking of all products used, allergenic reactions may occur. Our staff will behappy to answer any questions you may have.
Allergens:
Wheat, rye, barley, oats, spelt, crustaceans, eggs, fish, peanuts, soybeans, milk, almonds, hazelnuts,walnuts, frozen nuts, brazil nuts, pistachios, macadamia or queensland nuts, celery, mustard, sesameseeds, sulphur dioxide and sulphites, lupins, molluscs.

WARM STARTERS

• 1

• 8

1. **Edamame** [a] 5.50
steamed green soybeans with sea salt

2. **Gyoza** [a] (5 pcs) 6.50
fried dumplings with chicken and vegetable filling

3. **Thao's Moneybags** [a] (5 pcs) 6.50
small deep-fried pastry bags with spicy prawn filling

4. **Ebiniku** [a] 6.20
prawns in butter-garlic sauce with lemon

5. **Karaage** [a] 6.50
deep fried chicken pieces with garlic-ginger breading, truffle mayo and lemon

6. **Tataki** [a] 11.90
lightly grilled tuna with sesame and balsamic soy sauce

7. **Yume** [a] 6.20
tuna served in a pastry shell with chilli garlic sauce

• 11

8. **Hakao** [a] (5 pcs) 6.50
steamed chinese dumplings with prawn filling

9. **Ika Mika** [a] (8 pcs) 6.50
deep fried squid in batter with truffle mayo and lemon

10. **Agedashi Tofu** [a] 5.50
deep fried silken tofu with soy spice sauce and spring onions

11. **Takoyaki** [a] (3 pcs) 6.50
baked dough balls with octopus filling

12. **Haru Haru** [a] (6 pcs) 5.20
vegetarian spring rolls with tsuki sauce

• 6

• 2

vegan spicy

YAKITORI SKEWERS (2 skewers)

16. Yasai Skewers [a] 5.20
skewers with various vegetables in teriyaki sauce

17. Tori Skewers [a] 6.50
skewers with chicken breast and spring onions in teriyaki sauce

18. Kamo Skewers [a] 7.50
skewers with duck breast and spring onions in teriyaki sauce

SOUPS

35. Misoshiru [a] 4.90
Soup made from soybean paste
and fish stock with Silken tofu, bean sprouts and seaweed

36. Tom Yum [a] 6.80
Coconut milk soup with prawns, vegetables and coriander

37. Udon [a] 6.90
Fish broth with japanese wheat noodles, cured chicken, silken tofu, bean sprouts and spring onions

38. Tempura-Udon [a] 8.90
fish broth with japanese wheat noodles, silk tofu, bean sprouts, spring onions and mixed tempura

COLD STARTERS

21. **Sakura** [a] 8.90
prawns in fine mango strips with red pepper, peanuts, refined with fresh herbs and spicy vietnamese seasoning

22. **Wakame** [a] 6.20
green seaweed salad refined with sesame seeds

23. **Umi** [a] 7.90
Tender tuna carpaccio with ginger soy sauce

24. **Sora** [a] 7.50
Tender salmon carpaccio with ginger soy sauce

SALADS

25. **Avocado Sarada** [a] 9.90

fresh avocado on fresh
seasonal leaf salad
with house dressing

26. **Sake Sarada** [a] 11.90

grilled salmon fillet on seasonal
leaf salad with house dressing,
refined with an unagi sauce and
sesame seeds

27. **Panko Tori Sarada** [a] 11.40

crispy chicken breast on fresh
seasonal leaf salad with house
dressing, finished with a truffle mayo
sauce and sesame seeds

POKE BOWLS

31. **Sake Bowl** [a] 12.90
hawaiian salad with raw salmon cubes, avocado, tobikko, edamame, mango, peppers and sushi rice in a light mango soy sauce refined with chili strings

32. **Maguro Bowl** [a] 13.90
hawaiian salad with raw tuna cubes, avocado, tobikko, edamame, mango, peppers and sushi rice in a light mango soy sauce refined with chili strings

33. **Unagi Bowl** [a] 14.90
flambéed freshwater eel and avocado on sushi rice with unagi and tsuki sauce

TEMPURA

• 43

41. **Shojinage** [a] 12.80
various vegetables
in tempura batter

42. **Moriawase Tempura** [a] 14.80
shrimp, fish and vegetables
tempura

43. **Ebi-Tempura** [a] (6 pcs) 16.80
shrimp tempura with jasmine rice

FRIED NOODLES

61. Yakisoba [a] 7.90
fried japanese egg noodles with eggs,
various vegetables and spring onions
(optional with fried rice +2.00)

62. Yakiudon [a] 7.90
fried udon noodles with various
vegetables, eggs and spring onions

Optional wählbar mit:

+ chicken filet [a] 2.00
+ shrimps [a] 5.00
+ crispy chicken [a] 4.00
+ crispy duck [a] 5.00

BENTO-BOX

45. **Bentobox - Duck** [a] 20.90

food box with compartments filled with crispy duck and green vegetables in teriyaki sauce, 2 nigiris, avocado hosomakis (6 pcs), mixed salad, assorted tempura, wakame and jasmine rice.

46. **Bentobox - Sake** [a] 22.90

Food box with compartments filled with grilled salmon fillet with various vegetables in teriyaki sauce, a yasai and tori skewer each, mixed tempura, 2 nigiris, mixed hosomakis (6 pcs) and jasmine rice.

47. **Bentobox - Kyoto** [a] 16.90

food box with compartments filled with grilled redfish fillet and various vegetables in a spicy coconut sauce, a naomi roll, 2 nigiris, mixed salad and jasmine rice

MAIN DISHES

51. **Saketeri** [a] 15.30
salmon fillet with snow peas and pak choi served in teriyaki sauce

52. **Akadaikokos** [a] 14.40
redfish fillet with snow peas and broccoli served in spicy coconut sauce

53. **Toriteri** [a] 13.40
chicken breast with roasted green asparagus and leek in teriyaki sauce

54. **Kamomiso** [a] 16.30
babarie duck breast with roasted green asparagus and snow peas in a fruity mango-miso sauce

55. **Sake Curry** [a] 15.30
salmon in a fine batter coating with fried courgette, broccoli, carrots, aubergines, mushrooms and onions in a spicy thai curry sauce

56. **Ibodai** [a] 15.30
butterfish fillet with fried courgette and mushrooms in spicy coconut sauce

57. **Taikare** [a] 11.90
fried chicken fillet with fried courgette, broccoli, carrots, aubergines, mushrooms and onions in spicy thai curry sauce

58. **Kazuya** [a] 13.90
crispy duck with fried courgette, mushrooms, sugar peas in a fruity mango-miso sauce

EXTRAS

71.	**Jasmine Rice** [a]	2.50
72.	**Sushi Rice** [a]	3.50
73.	**Soybean Sprout Salad** [a]	3.00
74.	**Ginger and Wasabi** [a]	2.00
75.	**Extra Sauce** [a] Teriyaki | Sweet Chilli | Peanut Sate | Chili |Tsuki | Unagi | Truffle Mayo | Soy Sauce salt reduced or gluten free	2.00

DESSERT

81. **Banana Lover** [a] 5.50
baked banana with honey, a scoop of vanilla ice cream and whipped cream

82. **Dorayaki Platte** [a] 6.50
Japanese pancake with sweet adzuki paste, fresh fruits and a scoop of vanilla ice cream with whipped cream

83. **Mochi Ice Mix** [a] (2 Stck.) 4.50
japanese mochi rice cakes with ice cream filling and cream
- also baked on request - +1.0

84. **Ice Ice Baby** [a] 6.50
3 scoops of ice cream (matcha, yuzu and goma) with fresh fruits and cream

85. **Eiskugel** [a] 2.90
Matcha (japanese green tea) Yuzu (chinese citrus fruit) Goma (Black sesame)

Did you enjoy the food?

You were satisfied with our service? Then

leave us a review on Google or TripAdvisor!

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