

STARTERS & SNACKS Grilled skewers ^{lc} 5 Satay chicken with peanut sauce 6,50 6 Yaki Ebi prawns 7,- 7 Yakitori chicken 6,50 10 Papurika ^v grilled peppers with sea salt 6,50 Edamame – green soybeans ^{v/lc} 8 Spicy 5,25 9 Plain 5,25 11 Spicy-hot beef soup ^{lc} 5,50 13 Kim Chi ^{lc} traditional Korean fermented cabbage 5,25 14 Miso soup ^{v/lc} 4,75 15 Harumaki meat spring rolls 6,- 15.1 Harumaki vegetable-tofu spring rolls ^v 6,- 20 Cucumber wakame salad ^{v/lc} 4,25 With grated carrots and sushi rice dressing GYÔZA Japanese dumplings with delicious fillings. Perfect for sharing! 1 Chicken 6,50 3 Tofu ^v 6,50 Our recommendation: 19 BBQ Beef 6,50 19.1 Dimsum chicken 6,-	RAMEN Japanese noodles served in a flavourful broth with rich toppings. 31 Morgensonne 11,50 Ramen with miso-chicken broth/ chicken breast/ carrots/ bean sprouts/ baby spinach/ kaiware cress/ spring onions 32 Glücksgefühle 14,- Ramen with miso and wok fried ground meat/ pork belly/ kim chi/ sesame seeds/ bean sprouts/ spring onions 33 Frühlingserwachen ^v 10,75 Ramen with vegan broth/ tofu/ snow peas/ bean sprouts/ green soybeans/ enoki/ wakame/ carrots/ spring onions	34 Seelenruhe 17,- Ramen with beef broth/ filet of beef/ carrots/ baby spinach/ snow peas/ bean sprouts/ spring onions/ sesame seeds 35 Meeresrauschen 14,75 Ramen with fish broth/ prawns/ carrots/ baby spinach/ enoki/ snow peas/ bean sprouts/ spring onions 36 Tantanmen ^{v,1} 17,- Ramen with hearty peanut-miso broth/ Beyond Meat Niku-Nashi/ bean sprouts/ baby spinach/ spring onions/ sesame seeds/ chili peppers * with wok fried ground meat 14,75 39 Pho bò (filet of beef & flank steak) 17,- Pho gà (chicken breast) 13,- Vietnamese broth with rice noodles/ filet of beef and flank steak or chicken breast/ chili/ cilantro/ bean sprouts/ spring onions/ ginger/ onions	COCONUT CURRIES 62 Reddo Karê Don 12,75 A bowl of rice with red coconut-curry sauce/ seasonal vegetables/ spring onions 62.1 with grilled chicken 4,25 62.2 with tonkatsu (crispy panko chicken cutlet) 5,- 62.5 with prawns 5,- 43 Reddo Karê 12,75 Wok tossed wheat noodles in red coconut-curry sauce/ seasonal vegetables/ spring onions * with grilled chicken 4,25 * with salmon 9,50 44 Pinatsu Karê Don^v 13,- Rice with creamy peanut-coconut-curry/ seasonal vegetables/ spring onions and crushed peanuts * with grilled chicken 4,25 * with tonkatsu (crispy panko chicken cutlet) 5,- * with prawns 5,-	DRINKS BEER Beck's draft pilsner ^{8a} (0,3l/ 0,5l) 4,75/ 5,95 Spaten Münchner Hell ^{8a} (0,5l) 5,95 typical Bavarian style draft lager Beck's Unfiltered ^{8a} (0,33l) 4,75 Beck's Blue alcohol-free ^{8a} (0,33l) 4,25 Beck's Lemon Brew ^{8a} (0,33l) 4,75 Franziskaner draft wheat beer ^{8a, 8b} (0,5l) 5,95 Kirin ^{8a} (0,33l) / Tiger Beer ^{8a} (0,33l) 5,50 WHITE WINES (0,2l) House wine – The White ¹⁰ 7,50 Grauburgunder QBA, organic, dry Weingut Landgraf, Rheinhessen WIN WIN Riesling ¹⁰ 9,- VDP, dry, Weingut von Winning, Pfalz Sauvignon Blanc ^{v, 10}, Burgenland 9,- DAC, dry, Weingut Triebaumer, Rust ROSÉ (0,2l) Cuvée ¹⁰ (St. Laurent, Merlot, Syrah), QBA, dry, Oliver Zeter, Pfalz 8,- RED WINES (0,2l) House wine - The Red ¹⁰ 7,50 Cuvée (Spätburgunder, Merlot, Dornfelder) QBA, organic, dry Weingut Landgraf, Rheinhessen Mas Picoa ^{v, 10} 9,- Cuvée, IGP, organic, dry, Celler de Capcanes, Montsant D.O., Spain Prosecco ¹⁰ (0,2l) 9,- SPIRITS (4cl) Johnnie Walker Red Label Whisky 7,- Jack Daniel's Whiskey 7,50 Absolut Vodka 7,- Remy Martin 7,50 Jägermeister 7,- Bacardi Rum 7,- Gordon's Gin 7,- All spirits also available as long drinks. 11,50 MINERAL WATER (0,25l/0,75l) 3,75/7,50 Staatl. Fachingen Gourmet Medium Staatl. Fachingen Gourmet Naturell JUICES (0,3l/0,5l) 4,25/5,25 Rapp's Apple Juice Rapp's Orange Juice HOMEMADE (0,3l/0,5l) 4,-/5,- ice tea/ lemonade/ iced green tea (unsweetened) „Soyeon champagne“ sparkling water with lemon juice and a slice of lemon SOFTDRINKS & CO. Pepsi Cola ^{1, 2} (0,33l/0,5l) 3,75/4,75 Pepsi Cola light ^{1, 2, 6, 11} (0,33l/0,5l) 3,75/4,75 Pepsi MAX ^{1, 2, 6} (0,33l) 3,75 Mirinda ^{1, 3} (0,33l/0,5l) 3,75/4,75 7Up ¹¹ (0,33l/0,5l) 3,75/4,75 Schwepes Tonic Water ⁴ (0,2l) 3,50 Orangina (0,25l) 4,- Red Bull ^{2, 3, 5} (0,25l) 4,50
SALADS 16 Green Superfood ^{v/lc} 12,- Mix of fresh vegetables with avocado/ baby leaf/ cucumber/ carrots/ snow peas/ green soybeans/ string beans/ broccoli/ ponzu dressing/ yakitori sauce/ sesame 17 Harusame no Sarada ^v 10,- Glass noodle salad with spring onions/ cucumber/ bell pepper/ cilantro/ mint/ green soybeans/ nori/ peanuts/ mushrooms/ sesame-peanut-dressing TEPPAN 40 Jippi Jappa ^v 10,75 Fried wheat noodles in yakisoba sauce/ seasonal vegetables/ mushrooms/ bean sprouts/ spring onions/ sesame seeds/ nori * with grilled chicken 4,25 * with prawns 5,- * with chili-beef 6,- * with filet of beef in pepper crust 9,50 41 Jippi Jasai ^{v/lc} 12,75 Teppan grilled seasonal vegetables/ broccoli/ baby spinach/ mushrooms/ bean sprouts/ zucchini/ peanuts/ yakisoba sauce * with tofu ^v 3,75 * with grilled chicken 4,25 * with chili-beef 6,- * ♥ with Beyond Meat Niku Nashi ^{v,1} (vegan plant-based protein patty) 9,50 42 Yakiudon ^v 11,25 Wok tossed udon noodles in homemade Japanese sauce/ seasonal vegetables/ sesame/ nori/ spring onions/ broccoli/ mushrooms * with tofu ^v 3,75 * with filet of beef in pepper crust 9,50 * with tonkatsu (crispy panko chicken cutlet) 5,- * ♥ with Beyond Meat Niku Nashi ^{v,1,1} (vegan plant-based protein patty) 9,50 60 Cha Han 10,75 Fried rice with seasonal vegetables/ egg/ sesame seeds/ mushrooms/ bean sprouts/ green soybeans/ yakisoba sauce/ spring onions/ nori * with tofu ^v 3,75 * with grilled chicken 4,25 * with prawns 5,-	FRESH, FAST, FREE FROM MSG AND PRESERVATIVES WELCOME TO THE LAND OF NOODLES MoschMosch TM moschmosch.com f yt ig	MOSCHPOKÉ BOWL Fresh, light, healthy and delish – our MoschPoké Bowl combines only the best ingredients! Always with super-sushi-rice/ cherry tomatos/ baby leaf salad/ red beet cubes and perfect dressing 89 MoschPoké Bowl Chicken 16,75 With tender chicken/ green soybeans/ avocado/ pomegranate/ mango 91 MoschPoké Bowl Vegan ^v 12,50 Avocado/ pomegranate/ mango/ green soybeans/ fried glass noodles/ daikon cress/ and add your favourite topping, such as: * ♥ Beyond Meat Niku Nashi ^{v,1} 9,50 92 Crispy Chicken-Tofu Bowl 16,- Golden fried chicken and tofu nuggets/ hard-boiled egg/ broccoli/ string beans/ peanuts/ cilantro 93 Gyôza Bowl ^v 16,- Tofu-Gyôza/ grilled mushrooms and mini peppers/ avocado/ mango/ sesame seeds/ spring onion	TOPPINGS At MoschMosch, every dish is cooked fresh on order. Special requests are only peanuts, and no problem. Complement your dish with our variety of toppings: * organic tempeh ^v 4,25 * ♥ Beyond Meat Niku Nashi ^{v,1} 9,50 (vegan plant-based protein patty) * grilled chicken 4,25 * prawns 5,- * salmon 9,50 * chili-beef 6,- * filet of beef in pepper crust 9,50 * tofu ^v 3,75 * tonkatsu 5,- (crispy panko chicken cutlet) * Reddo Karê sauce 2,50 * peanut sauce 2,50 * noodles 3,- * rice 3,- And yes, all dishes are prepared without glutamate and preservatives.	DESSERTS 5,50 51 Banana spring rolls ^v with agave syrup/ sesame seeds 52 Green tea ice cream 55 Cherry Cheesecake Cuddles Deep-fried golden cheesecake nuggets on Japanese wine-soaked cherries HOT DRINKS Espresso ² 3,- Espresso Doppio ² 4,- Café Americano ² 3,50 Cappuccino ^{2, 9} 3,75 Caffè Latte ^{2, 9} 4,- Green Tea ² 3,- Jasmine Tea ², Ginger Tea 3,50 Earl Grey Tea ², Peppermint Tea 3,50 Darjeeling Tea ² 3,50