

lunch mo-fr 12-4pm

<p>edamame</p> <p>japanese salad variation</p> <p>gyoza</p> <p>***</p> <p>japanese entrecote</p> <p>180g entrecote, japanese pepper sauce, grilled cole, rice</p> <p>sake miso teriyaki</p> <p>salmon, miso teriyaki sauce, cucumber, rice</p> <p>spicy tofu wakame</p> <p>deep fried tofu, enoki mushrooms, wakame, garlic, chili, rice</p> <p>***</p> <p>sorbet / hot drink</p> <p>33€</p>
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<b>pho bo</b>	16
vietnamese rice noodle soup, beef & coriander	
<b>spicy seafood</b>	21
sepia, prawns, clam, vegetables, garlic, chili oil, miso soup, salad	
<b>tori udon</b>	21
chicken breast, udon, spinach, butter soy sake sauce, salad, miso soup	
<b>spicy crab salad</b>	19
fried soft shell crab, romana salad, spicy parmesan dressing, miso soup	
<b>tuna steak</b>	29
short grilled tuna, miso teriyaki sauce, wasabi, rice, salad, miso soup	
<b>japanese entrecote</b>	24
180g entrecote, japanese pepper sauce, grilled cole, salad, miso soup	
<b>king thai salad</b>	21
beef sirloin, tomato, red onion, coriander, roasted onions, rice, miso soup	
<b>california pokebowl</b>	19
mixed fish cubes, avocado, edamame, cucumber, sushi rice, miso soup	
<b>moriki sushi set</b>	29
sushi & sashimi selection, salad, miso soup	
<b>moriki's extreme selection</b>	19
mr. duc's my best friends roll & tempura roll, salad, miso soup	
<b>unagi don</b>	19
grilled unagi, teriyaki sauce, nori, sesame, rice. salad, miso soup	

## aperitifs

<b>jasmine g&amp;t</b> tanqueray, jasmine tea, rose, tonic	12
<b>all botanical</b> tanqueray, cucumber, matcha, ice tea	12
<b>lillet wild berry</b> lillet rosé , schweppes wild berry, fresh berries	10
<b>lillet vive</b> lillet blanc, schweppes tonic water, cucumber	10
<b>hugo premium</b> st. germaine, lime, champagne, mint	15

## moriki classics

<b>mori sour</b> japanese whisky, fresh lime, forest syrup	15
<b>aperoteur</b> tanqueray, lillet blanc, coriander syrup, dry tonic	13
<b>bisou d'une fleur</b> sake, maraschino, amontillado sherry, lemon juice	15
<b>k-mon sour</b> bombay east, lemon, yuzu, cardamom syrup	15
<b>asia fizz</b> coriander infused rum, lemongrass syrup, lime juice, soda	13
<b>asian beauty</b> jinzu gin, lychee, lemon, matcha & jasmine tea syrup, champagne	15
<b>calpis</b> sake thai infusion, yuzu, fresh lime, calpis, lemongrass syrup, soda	13
<b>moriki's oaxaca old fashioned</b> mezcal, epsilon blanco, chili-agave, orange bitters	15
<b>sevilla lemonade</b> tanqueray sevilla, rhubarb syrup, lemon, soda	13
<b>aloe vera sour</b> vodka, fresh lime, aloe vera	12
<b>lychee martini</b> vodka, lychee, fresh lime	13
<b>osaka sour</b> japanese whisky, red wine, sweet&sour, eggwhite	15
<b>tokio spring</b> dry sake, fresh kiwi, fresh lime	12

## specials

### • appetizers •

#### kaki-age 5pcs

oyster tempura | tonkatsu sauce

18€

#### moriki style oyster

ponzu | ikura | mioga

1 pc / 8€

6 pcs / 40€

12 pcs / 75€

#### walu sushi pizza

flamed walu | rosemary | truffle sauce | olive oil

18€

#### lobster roll <sup>9 pcs</sup>

lobster | flamed halibut | avocado | cucumber | green tea sauce | mentaiko

36 €

#### unagi special roll <sup>7 pcs</sup>

unagi | kanpyo | avocado | cucumber | grilled salmon | spicy mayo

18 €

#### spicy pulpo

chopped steamed pulpo | spicy sauce | shiso

15€

### • main •

#### pumpkin & porcino

pumpkin puree | grilled porcino | umami sauce

23 €

#### suzuki yaki

loup de mer | yuzu beurre blanc | brokkolini | japanese rice

26 €

#### master song's omakase

fancy sushi selection | toro | unagi | maguro | sake | hamachi | ebi | special roll

69 € / p.p.

### • dessert •

#### elderflower & passionfruit

elderflower ice cream | passionfruit sauce | milk crunch

8 €

## moriki's finest selection

### amuse bouche

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### appetizer

wagyu yakitori – 2 grilled wagyu skewers

nasu miso teriyaki – deep fried soft eggplant, miso-teriyaki

black tiger ebi – jumbo black tiger prawn, herb salad, truffle mayo

salt and pepper ika – fried baby calamaretti, five spice, garlic, coriander, chili, lemon

horenso truffle – blanched spinach, truffle, miso vinaigrette

salmon aburi ponzu – short grilled salmon, ponzu sauce

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### sushi/sashimi

sashimi - toro, maguro, sake, hamachi

negi toro maki with imperial caviar

lobster roll 8 pcs

nigiri royal 12 pcs

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### main

beef tenderloin truffle – beef, truffle-teriyaki-sauce, japanese mushrooms

miso cod – miso glazed black alaskan cod, ginger

sides - udon, rice, romana salad

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### dessert

dessert variation

99€

incl. wine pairing à 0,15l – 149€

+ champagne – 165€

moriki best of menu 69€

fancy best of 79€

starting from 4 persons / served by the table / plus 10 % service charge

## starters

010	<b>edamame / spicy edamame</b> japanese green beans, sea salt / soy-chili-sauce	6/7
011	<b>fried mandu</b> deep fried vegetable dumplings, hot chili sauce	8
012	<b>tori gyoza</b> 5pcs sautéed chicken-vegetable dumplings, ponzu	10
013	<b>agedashi tofu</b> fried tofu, warm soy-dashi broth, dried bonito flakes	9
014	<b>nem</b> vietnamese spring rolls, chicken, salad, herbs, fish sauce vinaigrette	12
015	<b>chicken yakitori</b> 2 grilled chicken skewers, teriyaki sauce	9
016	<b>tori karaage</b> deep fried free range chicken, soy, lime, mayo	12
017	<b>salt &amp; pepper ika</b> fried baby calamaretti, five spice, garlic, coriander, chili, lemon	11
018	<b>tenderloin yakitori</b> 2 grilled beef tenderloin skewers, teriyaki sauce	12
019	<b>nasu dengaku</b> deep fried soft eggplant, miso sauce, dried bonito flakes	12
020	<b>yuzu-butter corn</b> grilled corn, yuzu-butter, sea salt	8

## fancy starters

021	<b>tako yaki</b> grilled octopus, avocado, cherry tomatoes, coriander, sesame dressing	16
022	<b>seabream &amp; truffle</b> 7 pcs sliced sea bream, yuzu-truffle sauce	18
023	<b>hamachi &amp; ponzu</b> 7 pcs hamachi, ponzu, radish, ginger, chili, scallion	19
024	<b>salmon aburi ponzu</b> short grilled salmon, ponzu sauce	14
025	<b>tuna aburi miso</b> short grilled tuna, miso sauce, unagi sauce	15
026	<b>tuna tartar</b> yellow fin tuna, soy, sesame oil, coriander, tortilla	17
027	<b>gyu tataki</b> short grilled beef slices, cold wafu sauce (ponzu, radish, ginger, chili)	19
028	<b>chef morimoto's sushi pizza</b> tortilla, tuna, jalapeno, spicy yuzu-truffle mayonnaise	18
029	<b>softshell crab picante</b> deep fried softshell crab, spicy mayonnaise sauce, crispy almond	18
030	<b>wasabi jumbo prawns</b> deep fried jumbo prawns, wasabi mayonnaise	25

## salads

031	<b>kim chi</b> korean pickled spicy cabbage	6
032	<b>horenso gomae</b> blanched spinach, sesame sauce	7
033	<b>wakame ponzu</b> seaweed, cucumber, ponzu	7
034	<b>horenso truffle salad</b> spinach salad, truffle, miso vinaigrette	14
035	<b>shrimp mango salad</b> stir fried shrimp, warm mango vegetable, cashew nuts, coriander, honey mayo	21
036	<b>chicken mango salad</b> stir fried chicken, warm mango vegetable, cashew nuts, coriander, honey mayo	17
037	<b>moriki seafood salad</b> sashimi selection, mixed salad, miso-yuzu vinaigrette	21

## soups

040	<b>shiro miso</b> white miso, tofu, wakame, scallion	5
041	<b>hot &amp; sour</b> minced duckbreast, bamboo, chili, scallion, lime	6
042	<b>sake miso</b> miso soup, salmon, ginger, salicornes, scallions	8

## japanese wagyu kagoshima

### wagyu extreme roll <sup>9 pcs</sup>

flamed wagyu tenderloin | imperial caviar | fried kamaboko | cucumber | tomato herb sauce

45 €

### wagyu tenderloin nigiri <sup>2 pcs</sup>

18€

### grilled wagyu striploin

90 €/ 100g

## main

061	<b>miso duck</b>	21
	deep fried duck, miso sauce, sweet cucumber pickles, rice	
062	<b>chili ginger prawn</b>	35
	deep fried jumbo prawns, pak choi, spicy chili ginger sauce, rice	
063	<b>bbq lamb chops</b>	32
	lamb chops, chinese five-spice, pak choi, rice	
064	<b>miso cod</b>	35
	miso glazed black alaskan cod, ginger, rice	
065	<b>kamo teriyaki</b>	25
	grilled duck breast, orange-teriyaki sauce, sweet cucumber pickles, rice	
066	<b>beef tenderloin</b>	35
	200g tenderloin, teriyaki-sesame sauce, japanese mushrooms, sweet potato	
067	<b>sake teriyaki</b>	24
	scottish salmon, teriyaki glaze, sweet cucumber, rice	
068	<b>black tiger ebi</b>	38
	jumbo black tiger prawn, herb salad, truffle mayo	



## wok

071	<b>yuzu lemon yasai</b>	21
	asparagus, eggplant, mushrooms, yuzu-butter sauce, rice	
072	<b>lost monk</b>	21
	stir fried beef, pork, chicken, prawns, vegetables, chili, lemongrass, rice	
073	<b>virgin monk</b>	18
	pan fried seasonal vegetables, tofu, chili, lemon grass, rice	
074	<b>spicy tofu &amp; wakame</b>	19
	deep fried tofu, enoki mushrooms, wakame, garlic, chili, rice	
075	<b>scallops &amp; asparagus</b>	27
	stir fried scandinavian scallops, snow peas, green asparagus, chili, butter-garlic sauce, rice	
076	<b>ebi udon</b>	25
	stir fried king prawns, udon noodles, pak choi, butter soya sake sauce, dried bonito flakes	

## sides

080	<b>jasmine white rice</b>	2
081	<b>japanese round rice</b>	3
082	<b>garlic rice</b>	4
083	<b>udon noodles</b>	5
084	<b>grilled sweet potato</b>	5
085	<b>romaine lettuce</b>	5
086	<b>market wok vegetables</b>	7
087	<b>japanese mushrooms</b>	7
088	<b>grilled corn</b>	8
089	<b>side salad</b>	5
090	<b>mayonnaise</b>	2
	classic, spicy, wasabi, truffle, honey	
091	<b>sauces</b>	2
	teriyaki, miso, hot chili, sweet chili, ponzu	

## sushi maki 6pcs

101	<b>sake maki</b> salmon	7
102	<b>sake avocado maki</b> salmon, avocado	7
103	<b>ebi avocado maki</b> black tiger shrimp, avocado	8
104	<b>tekka maki</b> tuna	8
105	<b>negi toro maki</b> tuna belly, chopped spring onions	12

## sushi maki vegetarian 6pcs

110	<b>tamago maki</b> sweet omelette	7
111	<b>kappa maki</b> cucumber	7
112	<b>oshinko maki</b> sweet & sour pickled radish	7
113	<b>kanpyo maki</b> sweet cooked pumpkin	7
114	<b>avocado maki</b> avocado	7

## california inside out rolls 8pcs

120	<b>kani kamaboko</b> surimi avocado, tobiko	10
121	<b>sake</b> salmon, avocado, tobiko	12
122	<b>ebi</b> black tiger shrimps, avocado, tobiko	12
123	<b>maguro</b> tuna, avocado, tobiko	14
124	<b>kani</b> king crab meat, avocado, tobiko	14

all inside out rolls contain mayonnaise & sesame – please inform us of your preference

## sushi nigiri 2 pcs / sashimi 2 pcs

130	<b>tamago</b> sweet omelette	6
131	<b>kani kamaboko</b> pureed white fish stick	6
132	<b>sake</b> salmon	7
133	<b>walu</b> butterfish	7
134	<b>saba</b> mackerel	7
135	<b>ama-ebi</b> sweet shrimp	7
136	<b>ika</b> squid	7
137	<b>tako</b> octopus	8
138	<b>inari</b> tofu	6
139	<b>hokkigai</b> red clam	8
140	<b>hotategai</b> scallop	8
141	<b>tai</b> sea bream	8
142	<b>ebi</b> black tiger prawn	8
143	<b>maguro</b> yellow fin tuna	8
144	<b>hamachi</b> yellowtail	10
145	<b>hirame</b> flounder	10
146	<b>unagi</b> grilled eel	12
148	<b>kani</b> king crab meat	12
149	<b>toro</b> tuna belly	14

## sushi gunkan 2 pcs

150	<b>uni</b> sea urchin	16
151	<b>tobiko</b> fish roe	10
152	<b>ikura</b> salmon roe	12

please ask your wait staff for fresh wasabi. 5

## sushi extreme rolls

180	<b>crunchy spicy tuna roll</b> 8 pcs inside out roll, minced tuna, cucumber, chili sauce, chives, tempura flakes	11
182	<b>boston roll</b> 8 pcs inside out roll, smoked salmon, cucumber, philly cheese, chives	12
183	<b>mr.duc's my best friends roll</b> 8 pcs inside out roll, vegetable tempura, salmon, miso sauce, „the original kuchi roll since 1999“	12
184	<b>spicy tnt roll</b> 8 pcs inside out roll, grilled salmon & skin, avocado, cucumber, jalapeños, thai chilis, chili sauce	13
185	<b>yellow submarine roll</b> 8 pcs inside out roll, unagi, avocado, tamago „the original kuchi roll since 1999“	15
186	<b>eddi's devil roll</b> 8 pcs inside out roll, unagi, cucumber, avocado, iced foie gras	18
187	<b>undine's farewell roll</b> 8 pcs inside out roll, king crab meat, avocado, cucumber, wasabi mayo, spicy mayo, tempura flakes, tobiko	18
188	<b>tempura roll</b> 5 pcs futo maki, shrimp tempura, avocado, cucumber, tobiko, unagi sauce	10
189	<b>spider roll</b> 6 pcs futo inside out, soft shell crab, avocado, onions, cucumber, spicy mayo sauce	16
190	<b>crispy chicken roll</b> 6 pcs futo inside out, fried chicken & skin, avocado, cucumber, coriander, sweet chili sauce, unagi sauce, chives	14
191	<b>moriki extreme special roll</b> 8 pcs futo inside out, ebi tempura, unagi, salmon, tamago, cucumber, tobiko	21
192	<b>miss lee's favourite roll</b> 8 pcs inside out roll, salmon tempura, salmon, cucumber, wasabi mayonnaise, tempura flakes, scallion	14

## sushi & sashimi sets

### **chef's choice**

sashimi, nigiri, maki, extreme roll, miso soup

200	for one	35
201	for two	68
202	for three	100
203	for four	130
204	<b>nigiri deluxe</b> sake, maguro, hamachi, tai, ika, ebi, unagi, ikura	28
205	<b>sake deluxe</b> 4 pcs sake nigiri, sake maki, sake inside out	25
206	<b>sake maguro deluxe</b> 2 pcs sake nigiri, 2 pcs maguro nigiri, tekka maki, sake inside out	30
207	<b>chirashi sushi</b> 15 pcs sashimi, tamago, tobiko, sesame, ricebowl	36

## sashimi

172	<b>sake</b> 9 pcs salmon, redish, shiso	21
173	<b>maguro</b> 9 pcs yellow fin tuna, redish, shiso	27
174	<b>sake &amp; maguro</b> 4 pcs yellow fin tuna, 5 pcs salmon, redish, shiso	24
175	<b>moriawase small</b> 12 pcs mixed sashimi, redish, shiso	24
176	<b>moriawase large</b> 22 pcs mixed sashimi, redish, shiso	38
177	<b>toro</b> 6 pcs tuna belly, redish, shiso	28

please ask your wait staff for fresh wasabi. 5

## dessert

230	<b>mango &amp; cocos</b> mango creme, coconut-tapioca sauce	6
231	<b>matcha &amp; mochi</b> matcha ice cream, red beans, mochi, fruits	7
232	<b>chocolate fondant</b> warm chocolate cake, sherbet, fruits	10
233	<b>sherbet selection</b> three scoops of homemade sherbet	8
234	<b>cocos crème brûlée</b> crème brûlée, coconut sherbet, coconut flakes	9

## hot stuff

	espresso	2,5
	espresso macchiato	2,8
	double espresso	4
	double espresso macchiato	4,5
	espresso hanoi espresso & sweetened condensed milk	3,5
	americano	3
	cappuccino	3,5
	sencha pot green tea	5
	oolong pot black tea	5
	jasmine pot	5
	genmaicha pot roasted rice & sencha	5
	ginger pot fresh ginger & sencha	5
	fresh peppermint pot	5
	chrysanthemum blossom pot	5

## asian fresh stuff

<b>moriki mix</b> lychee lemonade	0,4l	6,5
<b>fresh lime soda</b> fresh lime juice, brown sugar, soda	0,4l	6,5
<b>saigon lemonade</b> fresh lime & orange, mint, ginger ale	0,4l	7,5
<b>homemade apple iced tea</b> jasmin tea, unfiltered apple juice	0,4l	6,5
<b>homemade iced coffee hanoi</b> americano, sweetened condensed milk	0,3l	6,5
<b>calpico probiotic yoghurt drink</b> naturelle, mango, strawberry	0,5l	6,5

## cold drinks

<b>selters mineral water</b> classic, naturelle	0,25l	3,2
	0,75l	8,5
<b>rapps juices</b> apple unfiltered, orange, mango, cranberry, maracuja	0,2l	3,3
	0,4l	6,5
<b>rapps juice spritzer</b>	0,2l	3,3
	0,4l	6,5
<b>carpe diem kombucha</b> classic, cranberry, quince	0,25l	3,8
<b>kombucha spritzer</b>	0,4l	6,5
<b>coca cola</b> classic <sup>1,7</sup> , light <sup>1,4,5,7</sup> , zero <sup>1,4,5,7</sup>	0,2l	3,3
<b>fanta</b> <sup>1,3</sup>	0,2l	3,3
<b>sprite</b>	0,2l	3,3
<b>schweppes lemonades</b> ginger ale <sup>2</sup> , tonic water <sup>6</sup> , bitter lemon <sup>6</sup>	0,2l	3,5

1 = with colourings, 2 = with preservatives, 3 = with antioxidants, 4 = with sweeteners,  
5 = with phenylalanin, 6 = with quinine, 7 = with caffeine

## sake

ozeki hot sake junmai dry	caraffe	125ml	6,5
ozeki cold sake junmai semi dry	cup	120ml	6,5

## white wine 0,1l

2019 riesling „eins zwei dry“ qba dry – josef leitz – rheingau			5
2019 dönnhoff weißburgunder – helmut dönnhoff – nahe			5,5
2019 grauburgunder „Grenzgänger“ friedrich becker – pfalz			5,8
2018 chardonnay „pur“ kabinet dry – bernhard koch – pfalz			5,5
2019 sauvignon blanc – sliding hill – new zealand			5,6

white wine spritzer		0,2l	5,5
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## rosé wine 0,1l

2019 cuvée „clarette“ d.q. dry – knipser			4,5
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## red wine 0,1l

2015 pinot noir family becker – friedrich becker – pfalz			6,5
2017 pinot noir – sliding hill – new zealand			7
2019 malbec – rewen estate – argentina			5
2018 vino nobile de montepulciano – jasci & marchesani – abruzzo			6



## beer

asahi	0,33l	4,5
radeberger pils	0,33l	3,5
clauthaler alcohol free	0,33l	3,5
schöfferhofer hefeweizen	0,5l	4,5
schöfferhofer hefeweizen alcohol free	0,5l	4,5

## fruit brandy

rochelt „gravensteiner apfel“	4cl	25
rochelt „williamsbirne“	4cl	28
rochelt „quitte“	4cl	28
rochelt „mirabelle“	4cl	30
rochelt „basler kirsche“	4cl	34
rochelt „wachauer marille“	4cl	34
rochelt „schwarzer holunder“	2cl	28
rochelt „waldhimbeere“	2cl	35

## cognac

hennessy fine de cognac v.s.o.p.	4 cl	10
hennessy x.o.	4 cl	20
remy martin coeur de cognac	4 cl	10

## brandy

cardenal mendoza	4cl	8
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## grappa

berta „bric del gaian“ 2007	4cl	16
berta „oltre il vallo“ 2013	4cl	12

## gin

ginzu	4cl	9
tanqueray gin	4cl	7
tanqueray 10 gin	4cl	8
monkey 47	4cl	10
gin sul	4cl	9
ferdinand's gin	4cl	9
the duke munich dry gin	4cl	8
hendrick's gin	4cl	9
gin mare	4cl	9

## herb liqueur

borgmann	4cl	7
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## rum

bacardi 8 anos puerto rico	4cl	7
havanna club 7 years kuba	4cl	7
el dorado rum 15 yo guyana	4cl	10
ron zacapa 23 guatemala	4cl	12

## tequila

tequila don julio reposado	2cl	5
tequila don julio blanco	2cl	5,5
tequila don julio anejo	2cl	6,5

## malt whisky

glenmorangie nectar d'or 12 years single malt whisky 4cl 10

## irish whiskey

jameson irish single malt whiskey 4cl 10

## japanese whisky

nikka pure malt 4cl 14

suntory hibiki „harmony“ 4cl 13

suntory hibiki 12 years old 4cl 18

17 years old 4cl 25

21 years old 4cl 59

nikka taketsuru 12 years old 4cl 25

suntory the chita 4cl 12

suntory the yamazaki 12 years old 4cl 25

18 years old 4cl 59

suntory the hakushu single malt 12 years old 4cl 20

18 years old 4cl 54

suntory the yamazaki 25 years old limited 4cl 230

## vodka

ketel one vodka netherlands 4cl 8

belvedere vodka poland 4cl 10

kauffman russia 4cl 16