



minna tomei
5 asian kitchens



VIETNAM

NAMS	3 pcs rice sheets filled with vegetables / chickpea and onion, with bean noodles and tapioca pearls, greens and chili rings, served with tamarind-apple sauce and yum sauce	66 / 69
SUMMER SALAD	Cucumber, carrot, sprouts, lychee, peanuts, sesame and krapok, in miso vinaigrette sauce and vine leaves	52
VIETNAMESE EGG ROLL	Egg roll sheet filled with chicken, tomatoes, herbs and onions, with lettuce, chili rings and Hanoi chili paste	57
SAIGON BEEF NOODLES	Long-cooked beef with udon noodles, onions, greens, cashews, sprouts and cilantro, Vietnamese soy-caramel sauce and sesame oil	78
NONG NOODLES	Chicken / Shrimp, egg noodles, smoked goose, leek, green onion, spinach, green beans, sprouts, garlic, ginger, crispy onion and peanuts, in soy sauce and sesame oil	76 / 79
GREEN HMONG	Tofu / Chicken / Beef / White fish / Shrimp, spinach noodles, peas, green onion and basil, in red curry sauce and coconut milk	76 / 76 / 78 / 78 / 78





INDIA

BRIOCHE RAJA	White fish tartare on brioche bruschetta topped with sesame, with yogurt cream, apple and tamarind coulis, pickled onions, fried onions in curry powder, coriander leaves, chili slices and citrus sauce	56
VEGGIE SAMOSA	2 pcs handmade samosas filled with potato, served with coriander chutney and yogurt raita	49
BEEF SAMOSA	2 pcs handmade samosas filled with beef and potato, served with coriander chutney and yellow curry	52
MALAI KOFTA	Fried potato dumplings filled with paneer cheese, raisins, chili and Mumbai spice, in sour tomato sauce, yogurt, toasted almonds and coriander	58
GOA CURRY	Tofu / Chicken, cashews, lentils, onions, peas, coriander and mint, in yellow curry sauce and coconut milk, served with mango pickle and steamed rice	79
TANDOORI CHICKEN	2 pcs chicken skewers marinated in Kashmiri yogurt, served with roasted broccoli and crispy potato, yogurt raita and yellow curry	84
BOMBAY BUTTER CHICKEN	Chickpea skewers in yogurt and cashew, Mumbai spice, arugula, purple onion and chili, with garlic naan, lemon chutney, tamarind chutney and mint chutney	86




THAILAND



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LARB GAI   Steamed and deboned white fish in Thai larb sauce and aromatic leaves, served with white cabbage, cucumber slices and toasted rice 56



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PAPAYA SALAD  Green papaya salad with cherry tomatoes, green beans, Thai peanuts, garlic and chili, in a lime and fish sauce sauce 57



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NAM TOK RED TUNA   Thin slices of red tuna in yum sauce, crispy rice seasoned with curry, ginger, shallot, lemon grass, coriander leaves, mint and Thai peanuts 58


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MIANG ROLL   Rolled rice sheets with Tofu / Tempura white fish, miang sauce, lettuce, cucumber, greens and chili rings, served with sweet and sour nam jim sauce 59


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TOM YUM   Sour and spicy soup with Tofu / Chicken / Shrimp, coconut milk, mushrooms, cherry tomatoes, onion, lemon grass, kaffir lime, lime, cilantro and Thai chili 61


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KOTIAO  Thai soup with rice noodles, chopped chickpea, Chinese cabbage, sprouts, Thai basil, Shata Gros and fresh lime juice 62



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KAHO SOI  Thai curry soup with beef based on chicken stock and coconut cream, served with boiled and fried wheat noodles, pickled cabbage leaves, chili oil and lime 74



M

PAD KRAPOW  Beef / White fish with steamed rice, green beans, krapow leaves, garlic, chili and egg, in Thai fish sauce 74


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THAI CASHEW   Tofu / Chicken / White fish in cashews, red pepper, white onion, green onion and chili, served with steamed rice and garlic crisps 72 / 74 / 74


PANANG CURRY  Tofu / Chicken / Beef / White fish / Shrimp, red curry, coconut cream, roasted pumpkin, fish sauce, kaffir lime and Thai peanuts, served with steamed rice 78 / 78 / 79 / 79 / 82

PAD THAI   Tofu / Chicken / Shrimp, fresh rice noodles, carrot, green onion, sprouts, egg, peanuts and coriander, in spicy and sweet Thai sauce 72 / 72 / 76

KOREA

GALBI  Long-cooked rhubarb marinated in Korean BBQ marinade, served with kimchi, bulgogi sauce, pickled onions, Korean bread with garlic butter and lettuce 72



BUSAN SALAD  Bean noodles, wakame seaweed, tapioca pearls, purple onion, cucumber, apple, cilantro, chili rings, radish and crushed peanuts, in citrusy Busan sauce 54



BEEF BUN  2 steamed buns with brisket in bulgogi sauce, sesame aioli, kimchi, iceberg lettuce, pickled onion, crispy onion and red chili rings 62



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TOMEI FILLET Stir-fried beef strips, sprouts, young spinach and mushrooms, in a delicate and sweet oyster sauce with steamed rice, kimchi and sesame 78

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BROCCOLI BEEF   Square rice noodles with beef, broccoli and white onion, stir-fried in oyster sauce, chicken stock and chow chow 79

TTEOKBOKKI   Rice cakes with Tofu / Chicken / Beef / Shrimp, broccoli, bakchoi, white onion, red chili, ginger and toasted sesame, in a sweet gochujang sauce 74 / 74 / 78 / 78

BIBIMBAP   Tofu / Ground beef, steamed rice, sprouts salad, stir-fried vegetables, cucumber, kimchi, egg and toasted sesame 84



JAPAN

日本

TATAKI SENSAI	Charred white fish wrapped in nori powder, next to Jerusalem artichoke chips on miso corn cream and truffle	56
RED TUNA BRUSCHETTA	Brioche bruschetta with red tuna, avocado, ponzo sauce, wasabi aioli and tobiko	68
BATERA	6 pcs of sushi Batera coated with fried Japanese rice pearls, with salmon tartare seasoned with ponzu-yuzu sauce and lemon kosho, yuzu aioli and togarashi	64
SHRIMP POPCORN 🌶️	Shrimp in tempura coating, in spicy mayonnaise sauce with radish and pickle	59
BEEF GYOZA 🌶️	4 handmade pieces filled with chopped asado seasoned with five spices, grilled and served with soy-sesame dip and chow chow	59
GYOZA PIGLET	4 handmade chicken stuffed with chicken, green onion and leek, seared and served with soy-sesame dip	59
MUSHROOM GYOZA 🍄	4 hand-crafted dumplings filled with portobello and shiitake mushrooms, green onions and leeks, seared and served with an aromatic salsa	59
SHIITAKE UDON 🍄	Tofu / Chicken / Beef, udon noodles, shiitake mushrooms, champignon and portobello, broccoli, green onion, soy and mirin	74 / 74 / 78
SAKA & MISO 🌶️	Salmon in miso on Yokohama eggplant cream, with roasted vegetables decorated with bonito chips and ponzo sauce, served with hot chili pepper	109

COMBO

COMBO VEGGIE | 15 PCS 74
 4 pcs SALSA VEGGIE · 8 pcs DOUBLE SWEET POTATO · SWEET POTATO NIGIRI · OSHINKO NIGIRI · ASPARAGUS NIGIRI

JOY COMBO | 20 PCS 144
 8 pcs KAMI ROLL · 8 pcs HAVORI ROLL
 4 pcs PURPLE ROLL

FISH COMBO | 24 PCS 194
 8 pcs TOKYO ROLL · 8 pcs OSAKA ROLL
 4 pcs RAINBOW ROLL · 2 pcs SALMON AND LEMON KOSHO NIGIRI · 2 pcs TUNA AND BOBO ARERA CRACKERS NIGIRI

NIGIRI COMBO | 6 PCS 96
 2 pcs TUNA AND BOBO ARERA CRACKERS NIGIRI · 2 pcs SALMON AND LEMON KOSHO NIGIRI · 2 pcs WHITE FISH NIGIRI AND SHISHITO PEPPER

NIGIRI
 Tamago / avocado / asparagus 26

MAKI

Tamago / avocado / cucumber / sweet potato 26
 Salmon / white fish / shrimp / tuna 34

SASHIMI

Salmon / white fish 44
 Tuna 56

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SUSHI


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DOUBLE SWEET POTATO  49
Chives, canapes, sweet potato and avocado, wrapped in an avocado leaf and decorated with sweet potato chips

VEGGIE SALSA  52
Shiitake mushrooms, cucumber and asparagus, wrapped in soy leaf and decorated with Oshinko, avocado and sweet potato salsa, teriyaki and ponzu sauce

SAKURA ROLL  66
Salmon, avocado and tobiko, decorated with seared red tuna tataki, lime, spicy mayonnaise and green onion curls


ZEN ROLL  69
Spicy red tuna, avocado and lime, with a shell of red tuna, avocado and artichoke chips

MARE ROLL  72
Tempura shrimp, avocado and cucumber, wrapped in tobiko mix and decorated with shrimp popcorn sauce, spicy tuna tartare, ginger chips and sesame-wasabi

CAESAR ROLL 59
White fish in tempura, truffle puree, cucumber and sriracha, wrapped in onion and avocado, decorated with tobiko and ponzu-wasabi sauce

SAKE AVOCADO 52
Salmon and avocado topped with tempura and sesame chips

KAMI ROLL 68
Red tuna, avocado, sweet potato and chives, wrapped in seared salmon tataki and garnished with roasted almonds

SHRIMP & SQUID  69
Shrimp in tempura, avocado and tobiko, decorated with fried squid with spicy mayonnaise sauce and chopped chives

NAGOYA ROLL 62
Beet and panko tempura roll with salmon, avocado, oshinko, chives and yuzu aioli

YIN & YANG ROLL 66
Truffle cream, shiitake, cucumber and chives, wrapped in avocado and salmon, decorated with Japanese rice pearls and smoked salt

SAKE YAKI 62
Roll in tempura with salmon, avocado, chives, shiitake mushrooms and teriyaki

OSAKA ROLL 68
Salmon, avocado, oshinko and chives, wrapped in seared white fish and garnished with lime slices

PURPLE ROLL 62
Salmon, crème fraîche, sweet potato and cucumber, wrapped in avocado and decorated with purple sweet potato chips


HAVORI ROLL 59
Sweet potato, cucumber and avocado, wrapped in seared salmon and teriyaki

SUNSHINE 68
Salmon, avocado and asparagus, wrapped in nori seaweed and salmon tempura

TOKYO ROLL 69
Avocado, canapeo, oshinko and chives, wrapped in red tuna and decorated with Jerusalem artichoke chips and tobiko

RAINBOW 64
Oshinko, cucumber and asparagus, wrapped in white fish, avocado, red tuna and salmon, garnished with chopped chives

PHILLY ROLL 64
Salmon, Philadelphia cream cheese, avocado, cucumber and chives, wrapped in grilled salmon with teriyaki and tempura chips

OKINAWA SPICY  64
Salmon, avocado, oshinko, tobiko and lime, wrapped in seared salmon, with yuzu and tabasco-sriracha aioli

MAGURO NICO 69
Oshinko, asparagus and cucumber, garnished with tuna tartare seasoned with yuzu and soy, yuzu aioli and leek chips

5 ÅSÎAÑ KITCHËNS



minna tomei

 Gluten-free option |  Vegan option |  Spicy | Our gluten free dishes are prepared in a common kitchen with the risk of gluten exposure



★ VIETNAM CHÄMPA CHÎC

Rum. Saint Germain. Yuzu. Pineapple.
Fragrant, citrusy and sweet-tangy

🇰🇷 KOREA GINSÙ

Gin. Lime. Lemongrass Soda.
Citrusy, tangy, spicy, and refreshing

🇮🇳 INDIA NÉW DELHI CÛP

Gin. Masala spices. Banana.
Rich, spicy, deep, and sweet-tangy

🇹🇭 THAILAND SÎAM

Tequila Blanco. Passionfruit. Pineapple. Chili.
Tropical, exotic and slightly spicy

🇯🇵 JAPAN HARMØNY

Sake "Perfect Snow". Strawberry. Vanilla.
Fruity, light, and full of character

CHAKRA

Pineapple. Strawberry. Lemon. Soda. 35

WINE

WHITE

GUERZTRAMINER, LA BELLE ANGEL,
SOUTH OF FRANCE Semi-dry, aromatic, and aromatic
with a gentle and charming
sweetness 44 / 150

ALBRINHO 'MARIETTA', MARTIN CUDAS,
GALICIA, SPAIN Dry, abundantly fruity, with great
freshness and a concentration of
stunning flavors 46 / 155

SENSER, JEAN-PAUL PICARD, LOIRE
VALLEY, FRANCE Sauvignon Blanc in all its glory.
Citrusy, refreshing and complex 52 / 190

CHABLIS, DOMAINE FOURIER,
BOURGOGNE, FRANCE Real Chardonnay. Pure, sharp
and precise 225

ROSÉ

ROSÉ THE PALE, CHATEAU D'ESCALEN,
PROVENCE, FRANCE Dry, fruity and floral with the
freshness and chic of summer in
Provence 48 / 165

RED

RIOJA MEZUELO RESERVE,
BRUNIA, RIOJA, SPAIN king of spain Juicy, velvety wine
and strong flavors 44 / 150

CABERNET SAUVIGNON 'DIABLO
BLACK', CONCHA Y TORO, CHILE Rich, intense and impressive with
great complexity 52 / 190

YIRON SYRAH, GALILEE MOUNTAINS
WINERY, UPPER GALILEE, ISRAEL Majestic, spicy and powerful.
Israeli flagship wine 250



BEER

DRAFT		BOTTLE	
Goldstar	26 / 30	Singha, Thailand	29
Heineken	29 / 34	Asahi, Japan	32
Paulner	30 / 35	Crabbies, Ginger beer	30

BUBBLE ICED TEA

THE JAPANESE		Natural essence of Japanese Sencha tea and passionfruit, with frozen passionfruit and tapioca-mango pearls	32
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THE THAI		Natural essence of Hibiscus and lime tea, with lime slice and tapioca-pineapple pearls	32
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SOFT DRINKS

Pepsi / Pepsi MAX	14	Soda	14
Seven Up / Seven Up Diet	14	San Benedetto	15
Arizona Peach Cold Tea	16	Aqua Panna 750 ml	26
Jump Grape	14	Perrier 330/750 ml	15 / 27
Apple Cider "Galilee Cider"	16	Tonic Water	15
Nesher Black Malt Beer	16	Lemonade / Orange Juice	14

飲 み 物

デザート
DESSERTS



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DESSERTS

CHOCOLATE FUDGE 🍫

Rich chocolate fudge, served with caramel syrup, waffle chips and french vanilla ice cream

BANANA ROTI

Crepe filled with caramelized banana and condensed milk, with coconut ice cream, toffee sauce and coconut flakes

ASIAN KISS 🌿 🍫

Meringue, mascarpone, candied pistachios, ground pistachios, fruit salad passion fruit

BREAD PUDDING

Layers of brioche and baked chocolate, in anglaise sauce with mascarpone-berry ice cream

PARADISE TAPIOCA



Coconut milk tapioca pearls with lychee sauce and rose water, seasonal fruits, candied pistachio, mint leaves and coconut sorbet

HOT BEVERAGES

SHORT / LONG ESPRESSO	10	VIETNAMESE COFFEE	12
DOUBLE ESPRESSO	12	CUP OF TEA	12
MACCHIATO	11	TEA POT	21
SMALL CAPPUCCINO	14	JASMINE FLOWER INFUSION	30
LARGE CAPPUCCINO	16	GINGER, LEMON AND HONEY INFUSION	15
AMERICANO	14		
COLD COFFEE	18		

🌿 Gluten free | 🌿 Vegan | 🍫 Contain nuts