



MAMI DANG

Vietnamese Cuisine & Sushi Bar



The secret ingredient is always love.

STARTERS:

1. EDAMAME ^M

Cooked Japanese green soybean pods

6 €

2. SUMMER ROLLS (4 pieces) ^H

Fresh rolls of rice paper with bio salad, rice noodles & peanuts
Choose: lime sauce or peanut sauce

A) **TOFU**

5 €

B) **CHICKEN**

6 €

C) **SHRIMP**

6 €

D) **BEEF FILET**

6 €

3. VEGGIE MINI-SPRING ROLLS (6 pieces) ^{M, H}

Fried vegetarian mini-spring rolls filled with bio vegetables
and peanuts

5 €

4. BAKED WONTONS (6 pieces) ^{C, H}

Crispy baked wonton dumplings filled with chopped
chicken & shrimp, served with bio salad and peanuts

6 €



STARTERS:

5. STEAMED DIM SUM (4 pieces) c

Filled with shrimp and chicken, with bio salad and spicy soy sauce

6 €

6. GREEN EBI TEMPURA H

Tempura shrimp wrapped with „Young sticky rice“ and teriyaki sauce

7 €

7. IKA KARAGE

Deep-fried sepia, lemon and spicy mayo

7 €

8. GRILLED CHICKEN FILET (2 sticks) c, H

Grilled chicken fillet skewers served with bio salad, peanuts and lime sauce

7 €

9. SWEET POTATO FRIES

Fried sweet potatoes

6 €

SALADS:

10. WAKAME SALAD

Japanese seaweed salad

6€

11. PAPAYA SALAD H

Green papaya with Asian herbs, carrots, peanuts, fresh chillies and lemon juice

A) **PURE**

7 €

B) **TOFU**

9 €

C) **SHRIMP**

11 €

D) **BEEF FILET**

11 €

12. MIXED MANGO SALAD

Bio salad with fresh mango and homemade dressing sauce

A) **CHICKEN DRUMSTICK**

8€

B) **SHRIMP**

11€

13. SASHIMI SALAD

Bio salad with salmon, tuna, hamachi, sea bream, gamisch

14 €

HOT!

SOUPS:

14. COCONUT SOUP

Soup made from coconut milk, lemongrass, Asian herbs, mushrooms, tomatoes

- A) **TOFU** 6 €
- B) **CHICKEN** 6 €
- C) **SHRIMP** 6 €
- D) **BEEF FILET** 6 €

15. WONTON SOUP_B

Wonton dumpling soup with chopped chicken & shrimp, Asian herbs, fresh vegetables and rice noodles

6€

16. SALMON SOUP_B

Salmon soup with pineapple, tomatoes, mushrooms, spring onions and Asian herbs

7€

17. MISO SOUP_M

Soup made from soy paste, seaweed and spring onions

- A) **TOFU** 6 €
- B) **SALMON** 7 €
- C) **SCALLOPS** 8 €



MAMI DANG Sushi Specials:

Starters

- | | |
|---|------|
| 18. SAKE ABURI PONZU Flamed salmon with ponzu sauce | 11 € |
| 19. TUNA ABURI MISO Flambé tuna, miso sauce and teriyaki sauce | 12 € |
| 20. SALMON TARTARE Chopped salmon, spicy, avocado, daikon cress | 12 € |
| 21. TUNA TARTARE Chopped tuna, special sauce, cucumber, bell pepper, garden cress | 13 € |
| 22. SOFTSHELL CRAB PICANTE Spicy Mayo, sliced almonds | 13 € |
| 23. TAI USUZUKURI Sea bream, yuzu truffle | 13 € |
| 24. HAMACHI PONZU Hamachi ponzu sauce, radish, ginger, pepperoni | 15 € |



MAIN COURSE:

Wok Special

25. PHO BO DAC BIET

Strong aromatic beef broth noodle soup with strips of beef, Asian herbs and rice noodles



13€

26. CHICKEN SOUP ^M

Chicken with rice noodle, soy seedlings and Asian herbs

11 €

27. WONTON SOUP ^B

Classic Asian wonton dumpling soup with chopped chicken & shrimp, Asian herbs, fresh vegetables and rice noodles

11 €

28. SALMON SOUP ^B

Salmon soup with pineapple, tomatoes, mushrooms, spring onions and Asian herbs

12 €

29. VIETNAM FRIED NOODLES ^{A, H}

Fried noodles with egg, spring onions, fried onions and mixed bio salad and peanuts

- A) **TOFU** 12 €
- B) **CHICKEN** 13 €
- C) **BEEF FILET** 13 €

30. GLASS NOODLE SALAD ^H

Korean glass noodles mixed with bio salad, peanuts and lime dressing

- A) **TOFU** 11 €
- B) **CHICKEN** 12 €
- C) **SHRIMP** 13 €
- D) **BEEF FILET** 13 €

31. FRIED VEGETABLES ^H

Fried vegetables with Vietnamese sauce, herbs, served with mixed bio salad, peanuts and rice

- A) **TOFU** 11 €
- B) **CHICKEN** 12 €
- C) **SHRIMP** 13 €
- D) **BEEF FILET** 13 €
- E) **CRISPY DUCK** 13 €

32. SOT CURRY ^H

Mild-spicy red curry with coconut milk, fresh vegetables, bio salad, peanuts and rice

- A) **TOFU** 10 €
- B) **CHICKEN** 11 €
- C) **BEEF FILET** 11 €
- D) **CRISPY DUCK** 13 €
- E) **GRILLED SALMON** 16 €

33. TERIYAKI SPECIAL ^H

Mix bio salad, rice, teriyaki sauce, peanuts

- A) **GRILLED SALMON** 16 €
- B) **GRILLED TUNA** 17 €
- C) **DUCK BREAST FILET** 16 €
- D) **GRILLED RUMP STEAK, 250G** 18 €

ASIAN BURGER:



34. BAO BURGER

Steamed bao bun burger with mango, carrot, coriander, mayonnaise served with sweet potato fries

- A) **BEEF PATTY., GRILLED, 200G** 12 €
- B) **BEEF RUMP STEAK, GRILLED, 200G** 18 €

MAIN COURSE:

35. CHICKEN SATÉ

3 pieces of chicken skewers with peanut-coconut milk sauce, fresh bio salad and rice with peanuts 12 €

36. SA OT

Fried dish with lemongrass, carrots, chilli, onions, leek onions, soybean sprouts, lime sauce served in rice noodles

- A) **TOFU** 11 €
- B) **CHICKEN** 12 €
- C) **BEEF FILET** 13 €

37. KOREAN STYLE FRIED NOODLE

Fried Korean noodles with egg, carrot, onion spring onions, bean sprouts

- A) **TOFU** 11 €
- B) **CHICKEN** 12 €
- C) **BEEF FILET** 13 €

SUSHI LOVE:

SASHIMI

| | |
|----------------------------------|------|
| SAKE (10 pieces) | 20 € |
| MAGURO (10 pieces) | 21 € |
| SAKE-MAGURO (10 pieces) | 21 € |
| MORIAWASE SASHIMI small (pieces) | 22 € |
| MORIAWASE SASHIMI large (pieces) | 40 € |

NIGIRI (2 pieces)

| | |
|-----------------------|-------|
| TAKO octopus | 5 € |
| IKA sepia | 5 € |
| TAI gilthead seabream | 5,5 € |
| SAKE salmon | 5,5 € |
| EBI cooked shrimp | 6 € |
| MAGURO tuna | 6 € |
| BUTTERFISH | 6 € |

| | |
|-----------------------------|-----|
| AMA EBI freshwater shrimp | 6 € |
| HOTATEGAI scallops | 7 € |
| SAKE ABURI flambé salmon | 7 € |
| HAMACHI yellowtail mackerel | 7 € |
| UNAGI eel | 7 € |
| KANI king crab meat | 8 € |



VEGGIE NIGIRI 🌱 (2 pieces)

| | |
|---------------------------|-------|
| TAMAGO sweetened omelet | 4,5 € |
| INARI sweet tofu bag | 4,5 € |
| AVOCADO | 4,5 € |
| ASPARAGUS green asparagus | 4,5 € |

SUSHI LOVE:

GUNKAN (2 pieces)

TOBIKO roe 5,5 €

IKURA salmon caviar 6,5 €

SAKE TARTARE 7 €

Chopped salmon, avocado, cress, spicy mayo

TUNA TARTARE 7,5 €

Chopped tuna, cucumber, cress, chilli sauce

TEMAKI

VEGGIE Various vegetables, wasabi mayo, teriyaki, cress, sesame 6 €

CALIFORNIA surimi, avocado, wasabi mayo 6 €

SAKE salmon, avocado, wasabi mayo 8 €

SALMON SKIN salmon skin grilled, cucumber, teriyaki sauce 8 €

MAGURO tuna, cucumber, bell pepper, spicy mayo, cress 8 €

UNAGI eel, avocado, teriyaki sauce, sesame 8 €

MAKI (8 pieces)

CALIFORNIA surimi, avocado 5,5 €

SAKE salmon 6 €

TEKKA Thunfisch 6,5 €

BUTTERFISH 6,5 €

SAKE AVOCADO salmon, avocado 6,5 €

EBI AVOCADO cooked shrimp, avocado 6,5 €

SALMON SKIN grilled salmon skin, cucumber, teriyaki sauce 6,5 €

EBI TEMPURA fried shrimp, spicy mayo 6,5 €

VEGGIE MAKI 🌱 (8 pieces)

KAPPA cucumber 4,5 €

AVOCADO 4,5 €

OSHINKO pickled radish 4,5 €

TAMAGO sweetened omelet 4,5 €

SUSHI LOVE:

INSIDE-OUT Classic (8 pieces)

VEGGIE INSIDE-OUT

Avocado, cucumber, pickled radish, sesame, pumpkin, cream cheese

9 €

KANIKAMA BOKO

Surimi, avocado, cucumber, Japanese mayo

10 €

SAKE

Salmon, avocado, tobiko, Japanese mayo

11 €

EBI TEMPURA

Deep-fried baked shrimp, avocado, sesame, Japanese mayo

12 €

TEMPURA ROLLS (6 pieces)

VEGGIE TEMPURA ROLL

9 €

SAKE TEMPURA ROLL

10 €

TUNA TEMPURA ROLL

11 €

Raw tuna, avocado, cucumber, teriyaki sauce

GEKOCHTE TUNA TEMPURA ROLL

11 €

Boiled tuna, avocado, cucumber, teriyaki sauce

MAGURO

Tuna, avocado, tobiko, Japanese mayo

12 €

BUTTERFISH

Butterfish with avocado and cucumber

12 €

EBI

Boiled shrimp, avocado, tobiko, Japanese mayo

12 €

UNAGI ROLLS

Avocado, cucumber, wrapped with eel, unagi sauce, sesame

12 €

KANI

King crab meat, avocado, cucumber, tobiko, Japanese mayo

13 €

MINI-TEMPURA ROLLS (10 pieces)

CUCUMBER

6 €

AVOCADO

6 €

SALMON

8 €

TUNA

8,5 €

BUTTERFISH

8,5 €

SUSHI LOVE:

FUTO MAKI TEMPURA (10 pieces)

VEGGIE

Avocado, cucumber, radish 16 €

SAKE

Salmon, avocado, cucumber, cream cheese 17 €

TUNA

Tuna, avocado, cucumber, cream cheese 17 €

MAMI DANG SPECIAL MIX

Salmon, tuna, shrimp, avocado, cucumber 18 €

HOT!

SPECIAL ROLLS (8 pieces)

CHICKEN ROLL

Baked chicken with avocado, cucumber, hot sauce and teriyaki sauce 12 €

SPICY TUNA ROLL

Chopped tuna with special sauce and cucumber, wrapped in tempura flakes on the outside, spicy 13 €

MAMI DANG ROLL

Green asparagus tempura, wrapped with flambé salmon, miso & teriyaki sauce, cress and sesame 14 €

RAINBOW ROLL

King crab meat, avocado, cucumber, coated with various types of fish, wasabi sauce, teriyaki sauce and cress 14 €

KING ROLL

Softshell crab tempura, avocado, cucumber, sprinkled on the outside shredded almonds, spicy mayo and teriyaki sauce 15 €

DRAGON ROLL

Ebi tempura, avocado, cucumber, cream cheese wrapped in eel, with special sauce, teriyaki sauce and cress 15 €

CRISPY TIGER

Fried breaded shrimp, avocado, wrapped in salmon or tuna 16 €

MENU SUSHI:

M₁

VEGGIE MIX

13 €

avocado nigiri, tamago nigiri,
green asparagus nigiri,
8 cucumber maki, 8 avocado maki

M₂

MAKI MIX

17 €

8 sake maki, 8 tekka maki,
8 cucumber maki, 8 avocado maki

M₃

NIGIRI MIX

20 €

8 maguro inside-out, 6 nigiri
(tuna, shrimp, octopus,
gilthead, hamachi, tamago)

M₄

SAKE MIX BENTO

20 €

4 sake nigiri, 8 sake maki,
8 sake inside-out

M₅

TEMPURA MIX BENTO

23 €

6 sake tempura roll, 8 nigiri
(2 sake, 2 gilthead, 1 maguro,
1 tuna, 1 hamachi, 1, octopus)

M₆

MAMI DANG SPECIAL

mini tempura roll, sashimi,
nigiri, inside-out + miso soup

FOR 1 PERSON

30 €

FOR 2 PEOPLE

55 €

FOR 3 PEOPLE

70 €

FOR 4 PEOPLE

85 €

SHARING IS CARING!

DESSERTS:

SWEET!

BAKED BANANA

Baked banana with honey and ice cream

5 €

SESAME BALLS

Sticky rice cake with sweet red bean puree

6 €

COCONUT BALLS

Sticky rice cake with sweet red beans

6 €

COCO MANGO

Homemade mango pudding with a creamy coconut sauce and tapioca pearls

6 €

MATCHA MOCHI

Green tea ice cream served with Japanese sticky rice cake

7 €



Softdrinks

BOTTLE OF WATER
sparkling/ still

0,75 L
6 €

WATER sparkling/ still 0,3 L 3,2 €
COLA ^{1,3,9}, COLA LIGHT ^{1,3,6,9} 3,2 €
FANTA ^{1,3}, SPRITE ²

0,5 L 4,5 €
0,5 L 4,5 €

JUICES/ SPRITZER 3,2€

4,5€

APPLE, ORANGE, PINEAPPLE,
PASSION FRUIT,
MANGO, LYCHEE

Tea

JASMINE TEA 3,2 €
GREEN TEA 3,2 €
GINGER TEA WITH HONEY 3,4 €
MINT-GINGER TEA WITH HONEY 3,4 €
WINTER TEE WITH HONEY 3,7 €
Fresh ginger with mint, orange,
limes and honey

Asian Coffee

VIETNAMESE ESPRESSO ⁹ 4,5 €
with condensed milk

Exotic Shakes & Homemade Limonade

0,3 L 3,5€
0,5 L 5,5€

MANGO LASSI
Mango lassi, milk, coconut, sugar

COCOS LASSI
Coconut lassi, milk, coconut, sugar

MINT LASSI
Mint and pineapple

HOMEMADE LIMONADE
Lime, mint, cane sugar

Alkoholische Getränke

Cocktails

GIN TONIC 7,5 €
Tanqueray Gin, Tonic Water, Limetten

MOJITO 8,9 €
Havana Club Rum, lime, mint, cane sugar, soda

MAI TAI 8,9 €
Myers Rum, Havana Club Rum, Cointreau, pineapple juice, almond syrup, lime juice

MOSCOW MULE 8,9 €
Absolut Vodka, ginger beer, lime juice, cucumber

Aperitif

APEROL SPRITZ 7,5 €
Aperol, soda, prosecco, oranges

HUGO 7,5 €
Elderflower syrup, limes, prosecco, soda, mint

Beer

| | | |
|---------------------------------------|--------|-------|
| | 0,33 L | |
| SAIGON BEER | 3,8 € | |
| | 0,3 L | 0,5 L |
| PILS alcohol-free | 3,5 € | |
| KÖNIG LUDWIG HEFE alcohol-free | | 4,5 € |
| KÖNIG LUDWIG HEFE dark | | 4,5 € |
| RADLER BEER | 3,5 € | 4,8 € |

Draft Beer

| | | |
|-------------|-------|-------|
| PILS | 3,6 € | 5,4 € |
| HEFE | 3,6 € | 5,4 € |

The best Wines are the ones

We drink with Friends

Wine

| White | 0,1 L | 0,2 L | Bottle | 0,75 L |
|--|-------|-------|---|--------|
| CHARDONNAY Winery Sieur d'Arques | 3,2 € | 5,6 € | CHARDONNAY Chateau Mouton Rothschilds, France | 23 € |
| GRAUBURGUNDER Winery Schnabel | 3,4 € | 5,8 € | SAUVIGNON BLANC, 1,0 L Winery Schnabel, Germany | 20 € |
| SAUVIGNON BLANC Winery Schnabel | 3,5 € | 6 € | SAUVIGNON BLANC Tenuta Borgo Magredo, Italy | 25 € |
| GRÜNER VELTLINER Willi Bründlmayer | 4 € | 7,6 € | GRAUBURGUNDER Franz Keller, Germany | 25 € |
| RIESLING Reichsrat von Buhl | 4 € | 7,6 € | RIESLING Markus Molitor, Germany | 27 € |
| | | | LUGANA Tommasi Viticoltori, Italy | 33 € |

Wine

Red

| | 0,1 L | 0,2 L |
|--|-------|-------|
| MERLOT Winery Sieur d'Arques, France | 3,2 € | 5,6 € |
| SPÄTBURGUNDER Friedrich Kiefer KG, Germany | 3,4 € | 5,8 € |
| PRIMITIVO LARINUM Farnese Vini.S.r.l, Italy | 3,6 € | 6 € |
| SPÄTBURGUNDER Gim Winzet Genossenschaft We, Germany | 3,2 € | 5,6 € |
| CLEEBRONNER HEUCHEL Weingärtner Cleebrohn, Germany | 3,2 € | 5,6 € |

Bottle

| | 0,75L |
|--|-------|
| MERLOT Chateau Mouton Rothschild, France | 25 € |
| NERO D'AVOLA Poggio Graffetta, Italy | 27 € |
| PRIMITIVO Abmani, Italy | 27 € |
| SPÄTBURGUNDER WG Burggarten, Germany | 33 € |
| NEBBIOLO DOC Azienda Agricola Elio Grassi, Italy | 47 € |

Sake

| | 0,1 L/ 0,2 L | 0,72 L |
|---|--------------|--------|
| YOSHINOAWA TARUZAKE Nice balance out full-bodied Flavor with rice and cedarwood aroma | 7 €/ 13,5 € | 54 € |
| TENTAKA KARAKUCHI JUNMAI NIGORI Fresh scent with cress and radish note, nice coconut-like texture | 7,5 €/ 14 € | 55 € |
| DAISHICHI FUTO Velvety texture, a slow and more refined taste | 8,5 €/ 16 € | 70 € |
| KENBISHI ZUISHO From 5 to 15 years matured Kenbishi sakes, very soft texture and strong taste | | 99 € |



ALLERGENS

A - EGG
B - FISH
C - CRUSTACEANS
D - MILK
E - CELERY
F - SESAME
G - SULFUR DIOXIDE & SULFITES
H - PEANUTS
I - CEREALS CONTAINING GLUTEN
J - LUPINE
K - NUTS
L - MUSTARD
M - SOYBEANS
N - MOLLUSCS

ADDITIVES

1 = WITH DYES
2 = WITH PRESERVATIVES
3 = WITH ANTIOXIDANT
4 = WITH FLAVOR ENHANCERS
5 = SULPHURIZED
6 = BLACKENED
7 = WITH PHOSPHATE
8 = WITH MILK PROTEIN
9 = CONTAINS CAFFEINE
10 = CONTAINS QUININE
11 = WITH SWEETENER
12 = CONTAINS PHENYLALANINE
SOURCE
13 = WAXED
14 = WITH NITRITE PICKLING
SALT
15 = TAURINE