

minna tomei

5 asian kitchens



★ VIETNAM

NAMS	Rice papers filled with chicken & onion, with cooked bean noodles and tapioca pearls, lettuce, mint, coriander, basil and chili rings, served with Tamarind sauce	64
VEGETABLES NAMS 🌿	Rice papers filled with carrots, cabbage, green beans and onions, with cooked bean noodles and tapioca pearls, lettuce, mint, coriander, basil and chili rings, served with Tamarind sauce	62
VIETNAMESE EGGROLL	Eggroll leaves filled with chicken, tomatoes, herbs and onion, with lettuce, chili rings and Hanoi chili paste	54
POPCORN SHRIMP 🌿	Tempura fried shrimp in spicy mayonnaise sauce with radish and pickles	56
DA NANG 🌿	Shrimp and calamari, onion, spinach and bok choy, in oyster and soya sauce, served with steamed rice and crispy garlic	76
PHO 🌿	Rich stock, banh pho noodles, shredded beef, Nam Prik Pao sauce, herbs, sprouts, scallions, basil, mint and coriander, served with Vietnamese sriracha	69
SAIGON BEEF NOODLES 🌿🌿	Slow cooked beef with Udon noodles, white onion, spinach, bok choy, green onion, cashew, sprouts and coriander, in a caramel – soya Vietnamese sauce and sesame oil	74
NONG NOODLES 🌿🌿	Chicken / Shrimp, egg noodles, smoked goose, leek, green onion, spinach, green beans, sprouts, garlic, ginger, crispy onions and peanuts, in soya and sesame oil sauce	72 / 74
GREEN HMONG 🌿🌿🌿	Tofu / Chicken / Beef / Shrimp, spinach noodles, peas, green onions and basil, in red curry sauce and coconut milk	72 / 72 / 74 / 74

☰ THAILAND













PAPAYA SALAD 🌿	Green papaya salad with cherry tomatoes, Thai eggplant, green beans, Thai peanuts, garlic and chili in palm sugar, lime and fish sauce	54
TOM YUM 🌿🌿	Spicy & Sweetish soup with Tofu / Chicken / Shrimp, coconut milk, cherry tomatoes, mushrooms, onion and coriander	59
MIANG ROLL 🌿🌿	Rice papers rolled with Tofu / tempura White Fish, miang sauce, lettuce, cucumber, mint, coriander and chili rings, served with sweet & sour Nam jiim dressing	56
PAD KRAPOW 🌿	Chopped pullet with steamed rice, green beans, Krapow leaves, onion, Garlic, chili and egg, in Thai fish sauce	71
THAI CASHEW 🌿🌿🌿	Tofu / Chicken in cashew, red pepper, white onion, green onion and chili, served with steamed rice and crispy garlic	69
RED CURRY 🌿🌿🌿	Tofu / Chicken / Beef / Shrimp, pineapple, Thai eggplant, cherry tomatoes, kaffir lime leaves and Thai basil, in red curry sauce and coconut milk, served with steamed rice	74 / 74 / 76 / 76
PAD THAI 🌿🌿🌿	Tofu / Chicken / Shrimp, fresh rice noodles, carrot, green onion, sprouts, egg, peanuts and coriander, in spice and sweetish Thai sauce	69 / 69 / 74
THAI FISH 🌿	Steamed White Fish with lemon grass, kaffir lime, Thai basil, green onion and coriander, served with green beans in black pepper & fried rice	97

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

















INDIA

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SAMOSA 	Dumplings stuffed with potatoes, peas and black mustard seeds, with mango chutney, coriander-mint chutney and basil tomatoes	52
MALAI KOFTA 	Pieces of fried potato dumplings filled with paneer cheese, raisins, chili and Mumbai spices, in a tart tomato, roasted almonds and coriander sauce	54
MUMBAI GUSHTE	Lamb and pullet shawarma with Kashmiri seasoning, arugula, coriander, pickled onion, chili paste, yogurt, mango chutney and Indian bread	59
PANI PURI	Salmon tartare with crème fraiche, yogurt, purple onion, mint and Mumbai spices, served with Pani Puri, pickled onion, coriander and hot spice	59
TANDOORI CAULIFLOWER   	Roasted cauliflower florets roasted in yellow curry and coconut milk sauce, with Indian spices, herbs and chili, served wrapped in naan straight from the oven, with basil tomatoes	58
CURRY GOA   	Tofu / Chicken, cashews, lentils, onions, peas, coriander and mint, in yellow curry sauce and coconut milk, served with mango pickle and steamed rice	76
CHICKEN TIKA  	Oven-roasted chicken in yogurt and tomato sauce, with Kolkata spice, pickled onion, mint, arugula and coriander, served with garlic naan	82
BOMBAY BUTTER CHICKEN  	Chicken skewers in yogurt and cashew, Mumbai spice, arugula, purple onion and chili, with garlic naan, lemon chutney, tamarind chutney and coriander-mint chutney	84

KOREA

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LAAB 	4 pieces of minced pullet in Gochujang sauce, served on lettuce with white onion, coriander, garlic, ginger, scallions, and lime zest	58
GALBI 	Slow-cooked short ribs marinated in Korean BBQ sauce, served with kimchi, bulgogi sauce, pickled onions, Korean garlic bread, and iceberg lettuce	69
EGGPLANT BUN  	2 Pcs. of steamed buns with fried eggplant in bulgogi sauce, chopped lettuce, pickled onion, crispy onion, and red chili rings	54
BEEF BUN 	2 Pcs. of steamed buns with brisket in bulgogi sauce, sesame oil, kimchi, iceberg lettuce, pickled onion, crispy onion, and red chili rings	59
BUSAN SALAD  	Bean noodles, wakame seaweed, tapioca pearls, cucumber, apple, red onion, cilantro, chili rings, radish and crushed peanuts, in citrus Busan sauce	49
TTEOKBOKKI   	Rice cakes with Tofu / Chicken / Beef / Shrimp, broccoli, bok choy, white onion, red chili, ginger, and roasted sesame seeds in a sweet Gochujang sauce	72 / 72 / 74 / 74
FILLET TOMEI 	Stir-fried beef strips, sprouts, young spinach and mushrooms, in a delicate and sweet oyster sauce with steamed rice, kimchi and sesame	74
BIBIMBAP  	Tofu / Ground Beef in Korean chili sauce on steamed rice with sesame oil, sprouts and spinach salad, carrots, sautéed red pepper and onion, cucumber, pickled vegetables, kimchi, egg and toasted sesame	82
KOREAN GOGI 	Beef fillet, togarashi, Korean cream and mustard sauce, zasai, soba & pears salad, garnished with green onion salsa	98

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JAPAN

TUNA BRUSCHETTA	Brioche bread bruschetta with red tuna, avocado, ponzu sauce, wasabi aioli and tobiko	66
BATERA	6 pcs. of Batera sushi coated with fried Japanese rice pearls, with salmon tartare seasoned with ponzu-yuzu sauce and lemon kosho, yuzu aioli and togarashi	59
KYŌTO 🌙	Cucumber papers filled with fish tartar mix of red tuna, salmon and white fish, with ponzu sauce, tobiko, sriracha and furikake mixture	59
TATOFFEE	Salmon tataki in Japanese toffee sauce, with furikake mixture, chopped chives and lime zest	54
日本 CRISPY NORI 🌙	Crispy nori seaweed with white fish tartar, tobiko, pickled jalapeno pepper, chopped chives, wasabi aioli and sriracha	62
日本 GYOZA GIONICO 🌙	Steamed and seared dim sum filled with slow-cooked beef in onion salsa sauce and spicy ponzu sauce	54
日本 YAMAGUCHI DUMPLING 🌙	Steamed dim sum filled with chicken, ginger, mint, green onion, carrot and cabbage, in onion salsa sauce, soy and sesame	52
日本 SHIITAKE DUMPLING 🌙🌿	Steamed and seared dim sum stuffed with shiitake & champignon mushrooms, in onion salsa sauce, truffles and chow chow	49
日本 SHIITAKE UDON 🌿	Tofu / Chicken / Beef, Udon noodles, Shiitake mushrooms, champignon and Portobello mushrooms, broccoli, green onion, soya and mirin	71 / 71 / 74
日本 SAKA & MISO 🌙	Salmon in miso on Yokohama eggplant cream, with roasted vegetables decorated with bonito chips and ponzu sauce, served with a hot chili pepper	98

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SUSHI



DOUBLE BATATA 46

Chives, pumpkin, yams and avocados, wrapped in avocado leaves and garnished with yam chips

SALSA VEGGIE 48

Shiitake mushrooms, cucumber and asparagus, wrapped in orange soya leaf and garnished with oshinko, avocado and yam salsa, teriyaki and ponzu sauce

MIZUTANI 48

Mushrooms, onion and carrot in tempura and sriracha, wrapped in tempura zucchini and decorated with kaffir lime oil and ponzu-wasabi sauce

PHILLY ROLL 58

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

YIN & YANG ROLL 62

Truffle cream, shiitake, cucumber and chives, wrapped in avocado and salmon, decorated with Japanese rice pearls and smoked salt

MARE ROLL 67

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 56

White fish in tempura, truffle puree, cucumber and sriracha, wrapped in onion and avocado, decorated with tobiko and ponzo-wasabi sauce

KAMI ROLL 62

Red tuna, avocado, sweet potato, and arugula, wrapped in seared salmon tataki and garnished with roasted almonds

SAKURA ROLL 62

Seared salmon, avocado, and tobiko, topped with seared red tuna tataki, lime, spicy mayonnaise, and green onion

ZEN ROLL 66

Spicy red tuna, avocado, and lime, with a wrap of red tuna, avocado, and artichoke chips

SAKA AVOCADO 52

Salmon and avocado in a coating of tempura chips and sesame

SAKA WASABI 56

Cucumber, tamago avocado in a coating of seared salmon and garnished with aioli and wasabi, tempura chips and purple yam

SAKA YAKI 56

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

OSAKA ROLL 64

Salmon, avocado, oshinko and chives, wrapped in seared white fish and garnished with slices of lime

PURPLE ROLL 58

Salmon, crème fraiche, yam and cucumber, wrapped in avocado and garnished with purple yam chips

ABURI ROLL 54

Yam, cucumber and avocado, wrapped in seared salmon and teriyaki

SUNSHINE 59

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

TOKYO ROLL 64

Avocado, pumpkin, oshinko and chives, wrapped in red tuna, garnished with Jerusalem artichoke chips and tobiko

HATTORI ROLL 64

Asparagus, yam and avocado, wrapped in red tuna, garnished with aioli and yuzu with pickled jalapeno

RAINBOW 59

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



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SHRIMP & CALAMARI 🌶️ 66
Tempura shrimp, avocado and tobiko, garnished with fried calamari with spicy mayonnaise sauce and chopped chives

NAGOYA ROLL 56
Roll in beetroot tempura and panko with salmon, avocado, oshinko, chives and yuzu aioli

MAGURO NICO 64
Oshinko, asparagus and cucumber, garnished with tuna tartare seasoned with yuzu and soya, yuzu and leek chips

COMBO

VEGGIE COMBO | 15 PCS. 64
8 pcs. Double Batata · 4 pcs. Salsa Veggie · Asparagus Nigiri · Oshinko Nigiri · Yam Nigiri

JOY COMBO | 20 PCS. 124
8 pcs. Aburi Roll · 8 pcs. Saka Wasabi · 4 pcs. Shiya Roll

FISH COMBO | 24 PCS. 184
8 pcs. Yin & Yang Roll · 8 pcs. Shishito Roll · 4 pcs. Hattori Roll · 2 pcs Nigiri Tuna & Bubu Arare pearls · 2 pcs. Nigiri Salmon & Lemon kosho

NIGIRI

Tamago / Avocado / Asparagus 22

Shrimp 28

SPECIAL NIGIRI

White fish & Shishito pepper 34

Salmon & Lemon kosho 36

Tuna & Bubu Arare pearls 45

OKINAWA SPICY 🌶️ 59
Salmon, avocado, oshinko, tobiko, and lime, wrapped in seared salmon, yuzu aioli and tabasco-sriracha sauce

SHISHITO ROLL 🌶️ 54
Avocado, oshinko and chives, wrapped in white fish and decorated with shishito pepper salsa, smoked salt, furikake mixture and tabasco

SHIYA ROLL 59
White fish, shiitake and asparagus, wrapped in salmon and decorated with kosho lime, spicy mayonnaise and tempura chips

MAKI

Tamago / Avocado / Cucumber / Yam 22

Salmon / White Fish 24

Shrimp 28

Tuna 32

SASHIMI

Salmon / White Fish 39

Tuna 47