




Small Minna


 **Vietnamese Summer Salad | 42**
Cucumber, carrot, radish, sprouts, lychee, hijiki, krupuks and peanuts in miso vinegar & grape leaves

 **Som Tam | 44**
Papaya Salad, krupuks, cherry tomatoes, peanuts, string beans, cilantro & chili


 **Shikoku Salad | 44**
Japanese green leaves, wood sorrel, red onion, assorted cherry tomatoes, basil, baby radish, fried onion & honey-wasabi sauce

 **Tuna Tataki | 56**
Slices of seared tuna in yuzu and roasted Okinawa pepper sauce


 **Vietnamese Eggroll | 46**
Eggroll filled with chicken, tomato, fresh herbs & onion, served with fresh lettuce and Hanoi chili paste

 **Salmon Tataki | 49**
Slices of seared salmon in yuzu mustard sauce with tobiko and chili oil


 **Malai Kofta | 46**
4 pcs of Fried potato dumplings filled with paneer cheese & raisins, seasoned with chili & Mumbai spice and served in a semi-sour tomato sauce & roasted almonds

 **Hanoi Calamari | 47**
Crispy calamari, mint, cilantro, chili, lemon grass, nuoc cham & tamarind

 **Vietnamese Wings | 46**
Fried chicken wings in fish sauce with lime, cilantro, spearmint, and hot peppers

 **Samosa | 41**
3 pcs of dumplings filled with potatoes, peas & black mustard seeds, served with a side of cilantro chutney, mango chutney & seasoned tomato salad

 **Gusht Mumbai | 49**
Kashmiri spiced lamb & chicken shawarma, served with arugula, coriander, pickled onion, chili paste, yogurt, mango chutney and indian flatbread


 **Beef Nam Tok | 44**
Slices of seared beef fillet in fish sauce with lime, crispy garlic, and micro basil (spicy hot dish)

 **Red Tuna Tartar | 58**
Layers of red tuna tartar & avocado, black tobiko, over yuzu-ponzu sauce, garnished with chopped chives, ikura & pepper aioli, served with seasoned rice chips

 **Tago | 59**
Slices of Korean marinated entrecote steak served in a sizzling-hot skillet, with spicy peanuts, Korean kimchi, spring onion salsa, Gochujang sauce & Korean bread


 **Pani Puri | 49**
Salmon tartar with creme fraiche, yogurt, red onion, fresh mint & Mumbai Spice. Served with Pani Puri, pickled onion, coriander & hot sauce

 **Popcorn Shrimp | 49**
Shrimp tempura in spicy mayonnaise with pickles and radish


 **Ganges Carpaccio | 52**
Thinly-sliced whitefish with mango pickle, yogurt sauce, and papadum

Dim Sum

 **Chicken Dumplings | 44**
"Chicken Har gao" with a green onion salsa and chiu chow sauce

 **Eggplant Buns | 42**
2 pcs of steamed buns with fried eggplant, sesame paste, crispy onion, coriander, mango pickle & fresh chili

 **Pullet Chicken Buns | 46**
2 pcs of steamed buns with Korean marinated spring chicken, lettuce, Korean mayonnaise & slices of chili


 **Beef Buns | 46**
2 pcs of steamed buns with slow-cooked beef in sweetish sauce, lettuce, sesame paste, zha cai and kimchi


 **Gyuniku Gyoza | 46**
4 steamed and seared dumplings filled with slow-cooked beef in chow-chow salsa

 **Wonton Con Vit | 44**
4 crispy wontons filled with slow-cooked duck meat with light Chinese seasoning. Served with chow chow sauce and presimmon

 **Shiitake Dumplings | 44**
4 dumplings filled with shiitake and champignon mushrooms in onion salsa, truffles, and chow-chow

Soup

 **Tom Yam | 42 / 44 / 48**
Thai hot & sour tofu / chicken / seafood soup, cherry tomatoes, mushrooms, onion, cilantro & fresh herbs

 **Ramen Soup 59 | 62 | 64**
Chicken / shrimp / beef soup based on chicken stock and seasoned with miso and soy sauce, with spinach, spring onions, red bell peppers, sprouts, small radishes, hard-boiled egg, and udon noodles

Big Minna

Rice


 **Pad Kapow | 66**
Chopped chicken / chopped beef, freshherbs, onion, garlic, fried egg, Thai fish sauce & rice

 **Fillet Tomei | 68**
Stir-fried beef strips, sprouts, baby spinach, mushrooms, white rice, sesame & kimchi

 **Green Curry | 64 / 66**
Tofu / chicken, broccoli, spinach & peas in green curry sauce, coconut milk & rice


 **Da Nang | 69**
Shrimps and calamari, onion, spinach & bok choy in oyster sauce, soy & crispy garlic, served with rice


 **Goa Curry | 66 / 68**
Yellow curry with tofu / chicken, coconut milk, lentils, cashews, onion, peas, fresh mint, cilantro & white rice


 **Ka Thiem Rice | 64**
Chicken with onions, eggplant, red bell peppers, and string beans in sweetish sauce, served with peanuts and white rice


 **Red Minna Thai | 66 / 68 / 69**
tofu/ chicken/ beef, cherry tomatoes, eggplant, string beans, bamboo shoot, coconut milk, red curry & rice

Noodles


 **Saigon Beef Noodles | 69**
Stir-fried Udon noodles with slow cooked meat, white onion, spinach, bok choy, spring onion, cashews & bean sprouts in oyster, sesame oil & soy sauce


 **Ho Chi Minh Noodles | 66 / 68 / 69**
Egg noodles, tofu / chicken / seafood, red curry, peas, basil, string beans, bamboo shoot & chili

 **Nong Noodles | 67 / 69**
Egg noodles, chicken/shrimps, smoked goose, white onion, leek, spring onion, bean sprouts & peanuts in soy sauce & sesame oil

 **Shiitake Udon | 62 / 66 / 68**
Tofu / chicken / beef, udon noodles, shiitake, champignon & portobello mushrooms, broccoli, chives, soy & mirin


 **Pad Thai | 56 / 59 / 69**
Fresh rice noodles with tofu / chicken / shrimps, carrots, sprouts, egg, peanuts, and cilantro, in piquant and sweetish Thai sauce


 **Gome-ae Beef Noodles | 69**
Rice noodles stir-fried with beef and sesame seeds, red and yellow bell peppers, sprouts, and snow peas, in a piquant sweetish sauce


 **Inchon Peanut Noodles 65 | 67**
Egg noodles with tofu / chicken, onions, carrots, sprouts, and coconut milk, in pinut butter sauce and cilantro


 **Chili Rice Noodles | 66 / 66 / 68 / 69**
Rice noodles, tofu / chicken / beef / shrimps, garlic, ginger, onion, bok choy & broccoli in soy-chili sauce

Tandoori Tafiniaki

 **Bombay Butter Chicken | 79**
Spring chicken skewers in yogurt & cashew, Mumbai spice, arugula, cilantro & purple onion, served over a garlic naan with lemon chutney, tamarind chutney & mint chutney

 **Sake Miso | 98**
Miso salmon with Yokohama eggplant purée and green vegetables

 **Korean Chunky Beef | 92**
Seared sirloin steak, togarashi, Korean mustard & cream sauce, soba & pear salad

 **Khon Kan Fish | 79**
Banana-leaf wrapped grilled fish in Thai seasoning, served with curry sauce & papaya salad

CAN'T DECIDE WHAT TO ORDER?

Check out our Instagram page: @minna_tomei and you will be able to see a variety of our dishes

TAKE A JOURNEY

Minna Tomei's experience takes you on a fascinating voyage along the enchanting Far East, through 5 vigorous market cuisines.

You are invited to get a taste of some of the best dishes Japan, India, Vietnam, Korea and Thailand have to offer. The food we serve is the result of numerous tours, research, tastings and of our trials to bring to you a rich, accurate flavors of those cuisines of the Far East.

JAPAN SUSHI MENU

SUSHI

Double Sweet Potato | 38

Chives, kanpyo, sweet potato & avocado wrapped in a thin sheet of avocado, garnished with sweet potato chips

Nasubi Roll | 41

Avocado, kanpyo and 3-colored carrots wrapped in tempura eggplant, with miso, sesame & chives sauce

Salsa Veggie Shiitake | 41

mushrooms, cucumber & asparagus wrapped in an orange soybean paper, garnished with oshinko, avocado & sweet potato salsa & teriyaki-ponzu sauce

Sake Avocado | 41

Salmon & avocado wrapped in roasted sesame & tempura chips

Sake Wasabi | 46

Cucumber, avocado & tamago wrapped in seared salmon, with a garnish of wasabi aioli, tempura chips & purple sweet potato

Sake Yaki | 46

Salmon tempura, avocado & shiitake mushrooms roll, with a garnish of spring onion & ponzu sauce

Osaka Roll | 56

Salmon, avocado, oshinko & chives wrapped in seared yellowtail & sliced lime

Steam Roll | 46

Steamed salmon in piquant-sweet sauce, avocado, crispy onion & lemon zest

Purple Roll | 47

Salmon, crème fraiche, sweet potato & cucumber, wrapped in avocado and garnished with purple sweet potato chips

Crazy Sun | 47

Tempura futomaki (5 units), oshinko, kanpyo, asparagus & tamago garnished with salmon tartar & yuzu-ponzu sauce

Haburi Grill | 42

Sweet potato, cucumber & avocado wrapped in seared salmon & teriyaki

Sunshine | 52

Salmon, avocado & asparagus wrapped in a nuri sheet & salmon tempura

Nagoya Roll | 44

Beet panko, oshinko, salmon, avocado, chives

Bari Roll | 49

Chives, kanpyo and avocado wrapped in seared white fish, with ponzu sauce, raspberry paste & black garlic

Jiro Roll | 44

Tempura futomaki (5 units), salmon, tuna, avocado, oshinko & piquant peanuts over cream of carrots

Tokyo Roll | 54

Avocado, kanpyo, oshinko & chives wrapped in tuna, garnished with Jerusalem artichoke chips & orange tobiko

Hattori Roll | 52

Asparagus, sweet potato & avocado wrapped in red tuna tartar, Japanese pepper aioli and shiso, garnished with pickled jalapeno

Ikura Roll | 54

Salmon, sweet potato, shiitake mushrooms & asparagus coated with roasted sesame, ikura & chopped chives

Spicy Sake | 49

Avocado, cucumber, sweet potato, oshinko & kanpyo wrapped in salmon

Rainbow | 51

Oshinko, cucumber & asparagus wrapped in yellowtail, avocado, red tuna & salmon and garnished with chopped chives

Ebi Green | 44

Tempura shrimps, kanpyo & cucumber garnished with chopped chives & spicy mayo

Shrimps & Calamari | 56

Tempura shrimps, avocado & black tobiko, garnished with fried calamari and served with ponzu sauce & chopped chives

Maguro Nikko | 54

Oshinko, asparagus and cucumber, garnished with tuna tartar spiced with yuzu and soy, truffle aioli & leek chips

COMBO

Kanagawa Combo | 20 units | 119

4 units steam roll · 4 units sake wasabi · 4 units osaka roll · 4 units tokyo roll

Veggie Combo | 15 units | 59

Double Sweet Potato · 1 unit sweet potato nigiri · 1 unit oshinko nigiri · 1 unit asparagus nigiri

Fuji Combo | 22 units | 116

8 units Rainbow Roll · 8 units Ebi Green · 3 units salmon sashimi · 1 unit yellowtail nigiri · 1 unit salmon nigiri · 1 unit tuna nigiri

SASHIMI

Salmon / Yellowtail | 36

Tuna | 46

Sashimi Special | 49

Seared salmon sashimi, avocado, ikura, and ponzu sauce

NIGIRI

Asparagus / Tamago / Avocado | 15

Salmon / Yellowtail | 19

Tuna | 24

MAKI

Tamago / Avocado / cucumber / Sweet potato | 15

Salmon / Shrimps | 24

Tuna | 32



JAPAN



LET'S HAVE A DRINK

BEER

TAP

Goldstar | 24 / 28
Heineken | 28 / 33
Paulaner | 28 / 33

BOTTLE

Leo, Thai beer | 28
Kingfisher, Indian beer | 28
Sapporo, Japanese beer | 28
Liefmans red | 33
Crabbie's ginger beer | 29

ALCOHOL

WHISKEY

SINGLE MALT
Glenfiddich 12 | 48
Glenfiddich 15 | 69
Glenfiddich XX | 58
Glenfiddich IPA | 90
Glenfiddich 18 | 99
Glenfiddich 21 | 186
Balvenie 12 | 72
Lagavulin 16 | 94
M&H Single Malt | 72

BLENDED

Monkey Shoulder | 49
Johnnie Walker Black
Label | 52
Johnnie Walker Double
Black | 58
Johnnie Walker Gold
Reserve | 61
Johnnie walker Blue
Label | 141

JAPANESE

Toki | 80
Chita | 85
Hibiki | 121

APERITIF

Cinzano Bianco | 28
Campari | 38
Aperol | 33

DIGESTIF

Jagermeister | 35
Limoncello | 35

VODKA

Stoli Gold | 38
Stoli Elite | 61
Ketel One | 42

GIN

Hendrix | 47
The Botanist | 56
Roku, Japanese gin | 44
M&H Levantine | 49

RUM

Captain Morgan,
Spiced Gold | 34
Sailor Jerry Spiced | 38
Zacapa | 65

TEQUILA

Don Julio Blanco | 48
Don Julio Reposado | 59
Don Julio Anejo | 85

COGNAC

Remy Martin V.S.O.P | 63
Remy Martin X.O | 162

LIQUORS

Midori | 38
Baileys Irish Cream | 35
Kahlua | 34

ANISE

Ouzo 12 | 29
Arak | 29

WINE

RED WINES

Primitivo "Talò",
San Marzano, Italy | 38 / 136

Red Rib Shack
South Africa | 36 / 132

Shiraz Dalton,
Israel | 42 / 152

Hot To Trot, USA | 156

Cabernet Sauvignon
Dalton, Israel (375 ml) | 84

SPARKLING WINES

Cava Xenius Brut,
Italy | 26 / 99

Lambrusco Cavicchioli,
Italy | 26 / 92

WHITE WINES

Gewurztraminer Chateau
Ste. Michelle | 38 / 136

Vinho Verde Vila Nova,
Portugal | 36 / 132

Pinot Gris,
Israel | 42 / 152

Sauvignon Blanc
Villa Maria, New Zealand
375 ml | 84
750 ml | 156

Chablis Domain des
Malandes France | 198

Chardonnay Columbia Crest,
USA | 42 / 152

ASIAN WINES

Sake | 18 / 31

COCKTAILS

SAMURAI | 44

Orange spiced vodka, Aperol,
passion fruit syrup, fresh
squeezed lemon & guava

CLOVER LOVE | 44

Gin with Asian spiced,
strawberry puree, fresh
squeezed lemon, whipping &
black sesame

TUK-TUK | 46

Gin, Aperol, litchi liquor,
fresh squeezed lemon,
tonic & citrus aromas

VIRGIN COCKTAILS

TUTTI FRUTTI | 38

Strawberry syrup, strawberry
sorbet, fresh squeezed lemon,
mango & oranges

KHOB KHUN KHA | 42

White rum, lemongrass, fresh
squeezed lemon, coconut syrup
& pineapple flooded in berries

GEISHA | 44

Butterfly pea flower infused rum,
elderberry flower liqueur, rose
syrup, fresh squeezed lemon &
white wine

ASIAN SANGARIA | 28

Red wine, Sambucus flower
liquor, fresh squeezed lemon,
orange, seasonal fruits,
cinnamon stick & ginger
(serve hot/cold)

LOLLY POP | 38

Coconut, passion fruit & rose
syrup concoction with fresh
squeezed lemon & pineapple

SOFT DRINKS

Pepsi / Pepsi Max | 12

7UP / Diet 7Up | 12

Arizona peach ice tea | 14

Jump grape juice | 12

Clear apple cider | 14

Nesher Malt | 14

Leo seltzer water | 12

San Benedetto | 13

Acqua Panna 750 ml | 24

Perrier 330 ml / 750 ml | 13 / 25

Tonic Water | 13

Lemonade / Orange juice
glass / pitcher | 12 / 29

Minna's Sweets

Minna Nougat | 42

Velvety chocolate cream, nougat cream, crispy white chocolate & salted cookies, coated with Ferrero Rocher and salty caramel sauce

Yuzu Brulee | 42

Nougat crunch, caramelized yuzu brulee, pistachio-lemon verbena sauce & an almond tuile

Asian Kiss | 42

Hazelnut meringue, mascarpone, fruit salad & passion fruit

Banana Lotti | 36

Crepe filled with caramelized banana & condensed milk, served with nut ice cream

Tapioca | 36

Starch pearls cooked in coconut milk & sugar, served with strawberry sorbet & fruit salad

Hot Beverages

Espresso ristretto/
lungo | 8

Espresso double | 10

Macchiato | 9

Cappuccino small | 12

Cappuccino large | 14

Americano | 12

Vietnamese coffee | 10

Cup of Tea | 10

Ginger, lemon &
honey | 13

Tea infusion pot | 19

Jasmine flower pot | 28