

NOORY STARTER

1 Edamame (vegan)

steamed Japanese soybeans with Himalayan salt
5,5

2 Wakame (vegan)

traditional fresh seaweed salad with sesame
5,5

3 Kimchi

fermented Chinese cabbage and radish, seasoned
with chili, garlic and ginger
5,5

4 Sweet potatoes fries (vegan)

with a homemade wasabi mayo
5,9

5 Miso soup (vegan)

savoury miso soup with silken tofu and seaweed,
refined with spring onion
5,9

6 Tora soup (Spicy)

fine shrimp tartare with cherry tomatoes, pineapple,
leek and dill, rounded off with a touch of chili
6,9

7 Gyoza (vegan possible)

filled dumplings with minced pork filling, with a soy dip
(vegan with tofu & vegetables)
6,9

8 Kakuni

marinated & braised pork belly with finely chopped leek
and mustard dip
6,9

9 Zen Garden

wild herb salad, refined with avocado, orange and walnuts,
rounded off with a ponzu vinaigrette
with

Tofu	9,9
Chicken	10,9
Beef	11,9
Salmon	12,9
Shrimp	13,9

NOORY RAMEN

10 Miso ramen (vegan möglich)

Miso-based broth, pakchoi, corn, spring onions, 1/2 egg, seaweed
12,9

11 Tantanmen

broth made from fermented soybean paste with spicy minced pork, 1/2 egg, chili oil, pakchoi, sprouts, corn, spring onions and sesame
13,9

12 Tantanmen (Vegan)

broth made from fermented soybean paste, tofu, chili oil, pakchoi, sprouts, spring onions and seaweed
14,9

13 Negi Shoyu

soy sauce broth with smoked chicken cubes, chili sesame dressing, finely chopped leek, spring onions, sprouts and seaweed
14,9

14 Shio

broth made from salt water with smoked chicken, sprouts, corn, 1/2 egg, finely chopped leek, bonito-flakes and seaweed
14,9

15 Shoyu

aromatic broth based on soy sauce, served with pork, sprouts, spring onions and 1/2 egg
14,9

16 Tonkotsu

creamy pork broth, braised pork belly, chashu, garlic oil, pakchoi, spring onions, 1/2 egg, sesame and seaweed
15,9

EXTRAS

1/2 egg	1,5
Portion of rice	2,5
Portion of noodle	3
Portion of Chashu	3,5

NOORY ROLLS MENU

30 THE VEGAN

1x Noorys Vegan (10 pieces)
1x Radish Nigiri (2 pieces)
1x Kappa/Paprika Maki (8 pieces)
1x Wakame
19,9

31 THE ONE

1x Sakado Inside-Out (8 pieces)
1x Surimi Maki (8 pieces)
3x sliced Tuna Sashimi
19,9

32 NOORY'S FAVOURITE

1x Radish Maki (8 pieces)
1x Ebi Nigiri (2 pieces)
1x Protein Roll ((8 pieces)
25,9

33 SURF & TURF

1x Bulls Eye (8 pieces)
1x Salmons/Avocado Maki (8 pieces)
1x Kappa Nigiri (2 pieces)
25,9

34 KEMURI

1x Surimi/Avocado Maki (8 pieces)
1x Kappa/Radish Maki (8 pieces)
1x Sake Nigiri (2 pieces)
1x Maguro Nigiri (2 pieces)
1x Ibodai Nigiri (2 pieces)
1x Crispy Ebi (5 pieces)
35,9

35 UMI-SALAD (Spicy)

crunchy peppers, radish, red onions, coriander,
salmon, tuna and butterfish in chili-lime vinaigrette,
with glass noodles
15,9

NOORY SUSHI

20 MAKI (8 pieces)

a	KAPPA (VEGAN) Cucumber	4,9
b	AVOCADO (VEGAN) Avocado	4,9
c	RADISH (VEGAN) Radish	4,9
d	PAPRIKA (VEGAN) Peppers	4,9
e	SAKE Salmon	6,2
f	SURIMI Surimi	6,2
g	MAGURO Tuna	6,2

21 NIGIRI (2 pieces)

a	SAKE Salmon	4,2
b	MAGURO Tuna	4,5
c	IBODAI Butterfisch	4,5
d	RADISH (VEGAN) Radish	3,5
e	EBI Shrimp	4,5
f	KAPPA (VEGAN) Cucumber	3,5
g	AVOCADO Avocado	4,2

22 SASHIMI (5 slices)

a	SAKE Salmon	10,9
b	IBODAI Butterfisch	11,9
c	MAGURO Tuna	11,9

23 CRUNCHY ROLLS (8 pieces)

a	SAKE TEMPURA Salmon, avocado	12,9
b	SURIMI TEMPURA Surimi, cucumber	12,9
c	MAGURO TEMPURA Tuna, avocado	12,9
d	TOFU TEMPURA Tofu, avocado, cucumber	12,9
e	EBI TEMPURA Shrimp, radish	12,9

24 INSIDE-OUT (8 pieces)

a	SAKADO Salmon, avocado, sesame	10,9
b	TOFU ROLL (VEGAN) Tofu tempura, avocado, cucumber, sesame	10,9
c	EBI ROLL Shrimp tempura, avocado, cream cheese, sesame	10,9

NOORY'S SIGNATURE ROLLS

- | | | |
|-----------|---|------|
| 36 | NOORYS VEGAN | 12,9 |
| | Avocado, tofu tempura, radish and cucumber (10 pieces) | |
| 37 | BULLS EYE | 15,9 |
| | flamb Carpaccio, shrimp tempura, asparagus, avocado, cream cheese (8 pieces) | |
| 38 | PROTEIN ROLL | 17,9 |
| | spicy salmon/tuna tartare with cucumber, avocado, salad and flambered salmon (8 pieces) | |

NOORY GRILL

GOKAN - 5 SENSES

an exquisite harmony of green asparagus, king oyster mushrooms, wild cauliflower, mangetout, peppers and young carrots tossed in a wok and served with fragrant rice

40 UMI FLAVOUR (SPICY)

unrivalled sauce with a spicy/sour note
(recommended with prawns/salmon)

41 BARBECUE

exotic notes give the popular sauce an Asian touch
(recommended with tofu, chicken, beef)

42 BATA DREAM

butter sauce that melts in the mouth
(recommended with beef)

43 UME JOY

perfectly matched plum sauce
(recommended with Barbarie Ente)

44 TERIYAKI SEASON (VEGAN)

Intensely spicy, slightly sweet, somewhat salty, full-bodied
(goes with everything)

with

Tofu	13,9
Chicken	16,9
Beef	19,9
Barbarie Ente	19,9
Shrimp	21,9
Salmon	21,9

NOORY DESSERT

50 MOCHI

Mochi ice cream served with mango sauce, raspberries and mint
5,5

51 CRÈME BRÛLÉE

Creamy custard dessert with a crunchy caramel crust
5,5

52 YIN YANG

Organic natural yoghurt with black sticky rice served with a
creamy coconut sauce and raspberries
5,5

**In case of allergies, please contact our staff.*

NOORY BEVERAGES

COCKTAIL

MIDORI SOUR Midori · Lime · Sirup · Foamer	11,5
BIG APPLE Vodka infused with apple · Lime · Ginger · Syrup	11,5
GREEN LATERN Jinzu Gin infused with Premium Green Thai Tea · Lime · Sirup · Foamer	11,5
SAKURA BREEZE Lillet Rosé · Fever Tree Premium Wild Berry · Lime · Orange	10,5
FUJI BASIL Jinzu Gin · Basil · Lime · Syrup · Foamer	11,5
WHISKY SOUR Japanese Whisky · Syrup · Lime · Foamer	11,5
GIN TONIC Jinzu Gin · Fever Tree Tonic · Cucumber	10,5

HOT OR COLD

PREMIUM SAKE	150 ml	7
	350 ml	13,5
PANDAN PANDA Vodka infused with Pandan with soy drink	150 ml	7
	350 ml	13,5

BEER

FRESHLY TAPPED BEER Warsteiner	300 ml	5
	500 ml	6,5
BOTTLED BEER Tiger Bier Warsteiner alcohol-free		5
		5

HOMEMADE

TOKYO CLASS Freshly squeezed lime · Soda · Agave syrup	5,5
KYOTO FLOWER Lychee · Lime · Elderflower · Blue Butterfly	5,5
OSAKA WAY Japanese Sencha · Lime · Green apple · Agave syrup	5,5
YOKOHAMA Yuzu tea infused with kumquat · Soda · Lime · Cane sugar	5,5
SAN-SAKAI Hibiscus tea · Raspberry · Lime · Cane sugar	5,5

TEA

BONSAI GARDEN Ginger · Mint · Lime · Lemongrass · Agave syrup	5,2
GEISHA TEA Hibiskus · Lime · Rose blossom · Agave syrup	5,2
GREEN SENCHA Japanese Sencha	5,2
HOT OOLONG traditional Oolong tea	5,2
JASMIN RIVER Jasmine leaf tea	5,2
RICE ON PAN Pandanus with roasted rice and agave syrup	5,2

WATER

EL PURO	0,25 l	2,5
	0,75 l	6
FRUIT JUICE OR SPRITZER Apple, passion fruit, pineapple, rhubarb	0,2 l	3,5
	0,4 l	4,5

NOORY WINE

White wine

RIESLING "LES CORNES"

VDP. Weingut Dr. Bürklin-Wolf,
Pfalz, Deutschland

*An enchanting nose of peach
and blossom, with plenty of
strength and an almost elegant
freshness on the palate.*

0,2 l 9
0,75 l 32

GRAUBURGUNDER

Weingut Peth-Wetz,
Rheinhessen, Deutschland

*Delicate bouquet of ripe apricots,
honeydew melon and almonds, with
a beautiful fullness on the palate,
plenty of creaminess, low acidity and
a hint of vanilla.*

0,2 l 8,5
0,75 l 30

SAUVIGNON BLANC "LES GRENETTES"

Domaine Beauséjour, Loire, Frankreich

*Aromas of citrus, elderflower,
gooseberry and mint,
with a crystal-clear attack on the
palate and well-meaning, crisp fruit.*

0,2 l 8,5
0,75 l 30

Red wine

SYRAH "FAT BASTARD"

The Fat Bastard Wine Company,
Languedoc-Roussillon, Frankreich

*Aromas of blueberry, cherry,
pepper and clove, with a great
presence on the palate, plenty of
twist and silky tannins.*

0,2 l 8
0,75 l 28

PRIMITIVO "VECCHIO SOGNO"

Tenuta Giustini, Apulien, Italien

*Rich flavours of cherries,
red and black berries, plus herbs and a
touch of cocoa. A long, spicy finish that
won't let you go.*

0,2 l 8,5
0,75 l 31

CABERNET SAUVIGNON & MERLOT "AUS EINEM GUSS"

Lukas Kesselring, Pfalz, Deutschland

*Aromas of sloe, paprika and herbs,
an attractive blend of spice,
playfulness and depth.*

0,2 l 10
0,75 l 35

Rosé

GRENACHE & CINSULT ROSÉ "FAT BASTARD"

The Fat Bastard Wine Company, Languedoc-Roussillon, Frankreich

*A rich aroma of redcurrant and ripe strawberries,
with the same fruit in generous doses on the palate.*

0,2 l 8
0,75 l 29