



## DEAR GUESTS

Welcome to MIYO!

*Enter the world of fine Japanese cuisine. Finest sushi creations and Japanese delicacies traditionally prepared.*

*Our restaurants await you with a comfortable and appealing atmosphere, a friendly service team as well as the finest in traditional Asian cuisine.*

*in our sushi dining area our experienced Sushi Masters create the finest delicacies for you to taste and enjoy.*

*We place utmost value on fresh, high quality foods and ingredients.*



The Japanese begin their meal with the saying „Itadakimasu“.

This means „I humbly receive“.

いただきます

## EDAMAME

*The Japanese term edamame means something like “beans on a branch”. The whole cooked beans are served as a starter with a beer.*

*The green soybeans are hidden inside the pods.*

*Only they are eaten, not the pods.*

*Edamame are particularly rich in protein and fiber.*



### EDAMAME

Salted beans

5,50

## HOMEMADE LEMONADES



### *SUMMER DREAM*

*Passion fruit with lime*

### *GINGER LOVE SPICY*

*fresh ginger, lemongrass with mint and lime*

### *SEXY BERRY*

*Blueberry with raspberry*

### *LYCHEE SNOW VOLCXANO*

*Lychee with cranberry juice and raspberries*

each 8,00

*all prices in Euro*



## STARTERS

*In Japan sushi has been a tradition for centuries.  
These small delicacies created by Sushi Masters hands are also very popular in Germany.  
Sushi is made with marinaded spiced rice, raw fish, cooked fish or filled with vegetables.*

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### 01 | GOMA WAKAME

*Seaweed salad  
with sesame dressing*

5,50



1, 6, 11, A, D, F

### 02 | MISO-WAN

*Soy soup with tofu,  
fresh leeks and seaweed*

4,50



6

### 03 | SHAKEYURI

*Salmon, avacodom  
omelette in cucumber*

10,50



1, 3, 4, 6, 8, 11

*all prices in Euro*



1, 2, 4, 6, 11, 13

04 | *SUNOMONO MORIAWASE*

*Seaweed and cucumber dressed with Japanese vinegar*

12,00



1, 4, 6, 10, 11, 13

05 | *SHIROMI NO CARPACCIO*

*Whitefish with mustard sauce*

14,00



1, 4, 6, 11, C, D, E, F, G, J

06 | *MAGURO-TATAKI*

*Slightly fried tuna with ginger soy sauce*

16,00

*all prices in Euro*



## NIGIRI-SUSHI – served in pairs

*Nigiri-Sushi are small rice rolls that are carefully formed by hand and filled with fresh fish.*

*Some Nigiri are additionally held together with a nori-leaf.*

*Nigiri-Sushi are dipped in soya sauce and eaten in one go.*



10 | OTORO

Fatty tuna

16,00 4



11 | CHUTORO

Middle fatty tuna

14,00 4



12 | MAGURO

Red tuna

9,50 4



13 | EBI

Boiled prawn

9,00 2



14 | AMAEBI

Sweet prawn

8,50 2



15 | SHAKE

Salmon

8,50 4



16 | IKURA

Salmon caviar

10,50 4



17 | TOBIKO

Flying fish roe

9,50 4, 6, B, F



18 | IKA

Cuttlefish / squid

7,50 13



19 | TAKO

Octopus

7,50 13



20 | SABA

Mackerel

6,50 4



21 | TAMAGO

Omlette

6,00 3, 6, 8

all prices in Euro



22 | SUZUKI

Sea bass  
9,50 4



23 | HOTATE

Scallops  
10,50 4



24 | HAMACHI

Yellow tail fish  
10,50 4



25 | HOKKIGAI

Surf clam  
9,50 3



26 | UNAGI

Freshwater eel  
10,50 4



27 | TAI

Gilthead  
9,50 4



28 | MIYO-NIGIRI

White fish Flambé  
12,00

1, 3, 6, 11, 10, B, C, F



29 | SHAKE-ABURI

Salmon Flambé  
12,00

1, 3, 4, 6, 10, 11, B, C, F





## HOSO-MAKI-SUSHI – 8 pieces

*Hoso-Maki are thin rice rolls filled with fish or vegetables and wrapped in half of a nori-leaf.*

*The finished roll is then cut into six equal pieces.*

*Hoso-Maki-Sushi's are then dipped in soya sauce and eaten in one go.*

*Hoso-Maki-Sushi are the most well known sushi.*

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# SUSHI



30 | **TEKKA-MAKI**

Tuna

8,00

4



31 | **SHAKE-MAKI**

Salmon

7,50

4



32 | **NEGITORO-MAKI**

Chopped tuna belly  
with spring onions

10,00

4,11



33 | **TOBIKO AE-MAKI**

boiled prawn with  
flying fish roe

9,00

6, 13, B, F



34 | **IKA TOBIKO AE-MAKI**

Cuttlefish / squid with  
flying fish roe

9,50

6, 13, B, F



35 | **SHAKE-KAWA-MAKI**

Fried salmon with skin and

Unagi-sauce

8,50

4, 11



36 | **AVOCADO-MAKI**

Avocado

7,00

11



37 | **KAPPA-MAKI**

Cucumber and sesame seeds

6,50

11



38 | **TAKUWAN-MAKI**

Pickled radish

6,50

11, 14, 1, B, C, J



39 | **KANPYO-MAKI**

Japanese pumpkin

6,50

1, 6, A, F



## URA-MAKI-SUSHI – 8 pieces

*Ura-Maki-Sushi are “inside out rolls” also known as “California Rolls”.*

*The nori-leaf lies on the inside, wrapped in rice and garnished with sesame seeds or small coloured fish eggs. Ura-Maki are believed to have originated from a population of Japanese-Americans living on the pacific coast in the USA.*

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40 | AVOCADO ROLL

avocado, cream cheese  
and sesame seeds

9,00 8, 11



41 | GURKE ROLL

Cucumber, cream cheese  
and sesame seeds

8,00 8, 11



42 | SALADA ROLL

Cucumber, pepper, tomato,  
cream cheese and sesame seeds

8,00 8, 11



43 | SHAKE ROLL

Salmon, avocado, cream  
cheese and sesame seeds

9,50 4, 8, 11



44 | CALIFORNIAN ROLL

Prawn, avocado, cucumber  
with flying fish roe and  
mayonnaise

12,50 2, 3, 6, 8, 10, A, B, F



45 | ALASKA ROLL

Salmon and cucumber  
with sesame seeds

10,50 4, 11



46 | UNAKYU ROLL

Eel and cucumber with  
sesame seeds

11,50 4, 11



47 | HOTATE ROLL

Scallop, spring onions,  
avocado, pumpkin and  
flying fish roe

13,00 6, 13, B, F



48 | SPICY TUNA ROLL

Chopped tuna with  
chilli sauce and sesame  
seeds

12,00 4, 11, C



49 | NEGI-HAMACHI ROLL

Chopped yellow tail with  
avocado, spring onions  
and sesame seeds

12,00 4, 11



50 | NEGI-SHAKE ROLL

Chopped salmon with  
avocado, spring onions  
and sesame seeds

11,00 4, 11



51 | NEGI-TEKKA ROLL

Chopped tuna with  
avocado, spring onions  
and sesame seeds

12,00 4, 11, C



## SASHIMI

*Sashimi are high quality raw fish fillets or seafood – a true delicacy for gourmets. Carefully chosen ingredients are served in a decorative and artistic combination.*





55 | SHAKE-SASHIMI

9 Salmon  
25,00 4



56 | MAGURO-SASHIMI

9 Tuna  
28,00 4



57 | MAGURO- UND  
SHAKE-SASHIMI

4 Tuna and 4 Salmon  
27,00 4



58 | SASHIMI BISHAMON

9 Small Sashimi-Moriawase  
28,00 4



59 | SASHIMI-MORIAWASE

15 pieces of different raw fish  
and seafood  
35,00 2, 4, 13

all prices in Euro

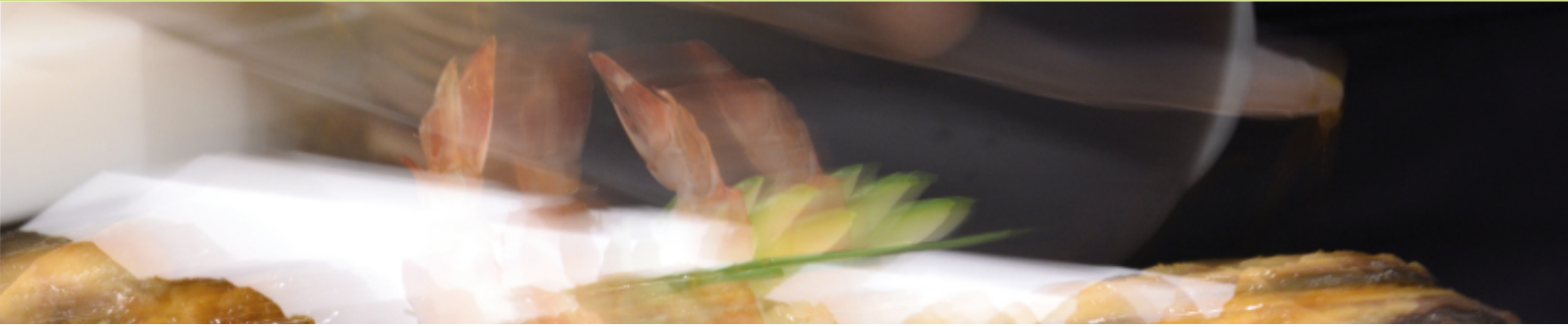


## SUSHI MORIAWASE

*Sushi Moriawase is a composition of the finest sushi and fine fish variations prepared and arranged by our Sushi Master.  
A true delight for all senses!*

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60 | NARITA

6 Californian Rolls  
3 Salmon-Maki  
3 Cucumber-Maki  
3 Nigiri-Sushi

25,00 2, 4, 13, F



61 | MIYO

6 Tuna-Maki  
8 Nigiri-Sushi

32,50 2, 4, 13, F



## SUSHI MORIAWASE



### 62 | CHIRASHI

Raw fish and vegetables  
with sushi rice in a bowl

21,00

2, 4



### 63 | TEKKA DON

raw tuna with sushi  
rice in a bowl

23,00

2, 4

### 64 | DAIKOKU

8 Californian Rolls  
10 Nigiri-Sushi  
6 Small Sashimi-Moriawase

for 2 people

65,00

2, 4, 13, F



all prices in Euro





65 | NANIWA

8 Californian Rolls  
14 Nigiri-Sushi  
8 Tekka-Maki  
for 2 people  
68,50 2, 4, 13, F



66 | SHIKOKU

8 Californian Rolls  
4 Nigiri-Sushi  
8 Small Sashimi-Moriawase  
43,00 2, 4, 13, F



## TEMAKI-SUSHI – served singly

*Temaki-Sushi are artistically rolled nori-leafs filled with a chosen mixture of fine ingredients and rice.*  
*Temaki-Sushi is also known as one of the most decorative sushi variations available.*

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### 70 | NEGITORO-TEMAKI

*Chopped tuna belly with  
spring onions*

10,50

4, 11



### 71 | CALIFORNIAN-TEMAKI

*Prawns, avocado, cucumber  
with flying fish roe*

9,50

2, 4, 6, A, B, F



all prices in Euro



72 | NEGI-HAMACHI-TEMAKI

Chopped yellow tail fish

8,50

4, 11



73 | NEGI-SHAKE-TEMAKI

Chopped salmon with spring  
onions

8,50

4, 11



## LUNCH MENU

Our lunch menus are available Monday to Friday from 11:00 am to 3:00 pm

### 81 | LUNCH MENU 1

Miso-Soup  
8 Avocado-Maki  
8 Salmon-Maki  
1 Salmon-Nigiri  
1 Ebi-Nigiri

17,50 2, 4, 13, F



### 82 | LUNCH MENU 2

Miso-Soup  
8 Californian Rolls  
3 Nigiri-Sushi

18,50 2, 4, 13, F



all prices in Euro



83 | LUNCH MENU 3

Miso-Soup  
8 Tuna-Maki  
8 Salmon-Maki  
3 Nigiri-Sushi

20,00 2, 4, 13, F



84 | LUNCH MENU 4

Miso-Soup  
8 Avocado-Maki  
8 Salmon-Maki  
8 Tuna-Maki

20,00 2, 4, 13, F



## MIYO SPECIALS

*Fine delicacies artistically prepared by our Sushi Masters.*

### 89 | MIYO PACIFIC

8 Californian Rolls  
4 Salmon-Maki  
4 Cucumber-Maki  
3 Nigiri-Sushi  
2 small Sashimi-Moriawase  
27,00      2, 4, 13, F





90 | RAINBOW

*Salmon, tuna, avocado sushi  
filled with chopped tuna*

**22,50**

1, 3, 4, 6, 8, 11, B, C, F



91 | TROPICAL ROLL

*Avocado, flying fish roe, sesame  
sushi filled with tuna and  
cucumber*

**22,50**

1, 3, 4, 6, 8, 11, B, C, F



## MIYO SPECIALS

### 92 | DRAGON ABURI

*Tuna flambé and salmon filled with chopped tuna with chilli sauce*

22,50

1, 3, 4, 6, 8, 10, 11, B, C, F



### 93 | SMOKE EEL SALMON SKIN ROLL

*Eel, scallop filled with fried salmon with skin and avocado*

25,00

1, 3, 4, 6, 8, 10, 11, 13, B, C, F



### 94 | DRAGON ROLL

*Salmon, tuna filled with prawns, cucumber, avocado and mayonnaise*

22,00

1, 3, 4, 6, 8, 10, 11, B, C, F







95 | SALMON ROLL

*Salmon, salmon caviar filled with avocado and fresh cheese*

21,50

1, 4, 6, 8, 10, A, B, C, F



96 | MAGURO TATAKI ROLL

*Tuna, salmon caviar, avocado and cucumber rolled in sesame*

15,50

1, 4, 6, 8, 11, A, B, C, F

## CRUNCHY ROLL

### 97 | CRUNCHY SPICY TUNA

*Crispy batter with marinated tuna, cucumber and spring onions*

22,50

### 98 | CRUNCHY SALMON

*Crispy batter with salmon, cucumber, avocado and cream cheese*

21,50

### 99 | CRUNCHY EBI

*Crispy batter with cooked prawns, cucumber, avocado, mayonnaise and caviar*

21,50

### 100 | CRUNCHY VEGGIE

*Crispy batter with cucumber, avocado and cream cheese*

18,50



## BEVERAGES

### SOFT DRINKS

L Cola	0,33l	3,50
L Cola light	0,33l	3,50
L Fanta	0,33l	3,50
L Sprite	0,33l	3,50
L MezzoMix	0,33l	3,50
Apfelschorle	0,25l	3,20
Apollinaris	0,25l	3,20
Vio (still)	0,25l	3,20
Vio (still)	0,75l	8,50
Apollinaris	0,75l	8,50
San Pellegrino	0,75l	8,50
Calpico	0,3l	5,50
Mango Nectar	0,2l	4,50
Lychee Nectar	0,2l	4,50
Mango-Spritzer	0,3l	5,50
Lychee-Spritzer	0,3l	5,50
Ice Tea	0,3l	4,00
Peach/Lemon		

### L HOT BEVERAGES

	3,00
L Espresso Regular	3,50
L Kaffee	4,00
L Cappuccino Latte Macciato	4,50
	3,50
Green Tea Ingwer	3,50
Tea Lemon Grass Tea	3,50



## ALCOHOLIC BEVERAGES

Kirin Beer	0,33l	3,50
Sapporo Beer	0,33l	3,50
Asahi Beer	0,33l	3,50
Astra Pils	0,33l	3,00
Bitburger Pils	0,33l	3,00
Bitburger non-alcoholic	0,33l	3,00
Sake	0,1l	4,40
(Rice wine) cold/warm		
Umeshu	0,1l	4,00
(Plum wine)		
Shochu	0,1l	4,00
(Sweet potatoes)		

## OPEN WINES

Chablis	0,2l	8,00
Chardonnay	0,2l	6,50
Sancerre	0,2l	8,00
Wine spritzer	0,2l	5,50

## PROSECCO

Terre Nardin (Rosé)	0,1l	6,50
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## CHAMPAGNER

Veuve Clicquot Brut	0,37l	49,00
Pommery	0,75l	75,00
Veuve Clicquot Rosé	0,75l	85,00
Moët	0,75l	75,00
Magnum Pommery		160,00
Magnum Moët		160,00
Aperol		7,50
Hugo		7,50

We look forward to seeing you!

**Im Breunigerland Sindelfingen**  
Tilsiter Str. 15, 71065 Sindelfingen

**In der Europa Passage Hamburg**  
Ballindamm 40, 20095 Hamburg

Find us on: [www.miyo.de](http://www.miyo.de)



## ALLERGENS

### 1 GRAIN CONTAINING GLUTEN

Wheat, rye, barley, oats, spelled, kamut, emmer, Einkorn, Grünkern

### 2 CRUSTACEANS AND CRUSTACEANS PRODUCTS

Crab, shrimp, prawns, lobster, lobster, scampi

### 3 EGGS AND EGG PRODUCTS: All types of eggs

### 4 FISH AND FISH - PRODUCTS

All types of fish (e.g. anchovies, sild, sprats, etc.), caviar

### 5 PEANUTS AND PEANUT PRODUCTS:

All types of peanuts

### 6 SOYA AND SOYA PRODUCTS: All types of soybeans

### 7 NUT AND NUT PRODUCTS

Almonds, hazelnuts, walnuts, pistachios, Brazil nuts, Pecans, macadamia nuts, queensland nuts, cashew nuts kernels, cashew nuts

### 8 MILK AND MILK PRODUCTS: cow's milk

### 9 CELERY AND CELERY PRODUCTS:

Celeriac, celeriac, celery root

### 10 MUSTARD AND MUSTARD PRODUCTS

### 11 SESAME SEEDS AND SESAME PRODUCTS

### 12 LUPINS AND LUPINE PRODUCTS

### 13 MOLLUSC AND MOLLUSC PRODUCTS

Snails, abalone, octopus, squid, calamares, all mussels, oysters

### 14 SULFUR DIOXIDE AND SULPHITE

(in a concentration of more than 10 mg / kg or 10 mg / l) these include: E 220 - E 228

## ADDITIVES

### A COLORS

E 100 - E 180 (this also includes beta-carotene and riboflavin)

### B COLORS

E 102 - tartazine, E 104 - quinoline yellow, E 110 - yellow orange S, E 122 - Azorubine, E 124 - Cochineal Red, E 129 - Allura Red AC

### C PRESERVATIVES

E 200 - E 219, E 230 - E 235, E239, E 249 - E 252, E 280 - E 285, E 1105

### D WHEN USING ONLY

E 249 - E 250, E 251 - E 252 or a mixture of these substances  
E ANTIOXIDANT  
E 310 - E 321

### F TASTE ENHANCER

E 620 - E 635  
G SULFUR DIOXIDE / SULPHITES

(no class name) E 220 - E 228

### IRON SALTS

(no class name) E 579, E 585

### I FABRICS FOR SURFACE TREATMENT

(Coating agent) E 901- E 904, E 912, E 914

### J SWEETENERS

E 950 - E 952, E 954, E 957, E 959

other sweeteners (sugar alcohols)  
(no class name) E 420, E 421, E 953, E 965 - E 967

### K PHOSPHATES

(Stabilizer) E 338 to 341, E 450 to E 452

### L CONTAINING COFFEE

The Japanese begin their meal with the saying „Itadakimasu“.  
This means „I humbly receive“.

いただきます

The Japanese end their meal with the saying: "Gochiso sama deshita".  
That means "Thank you for the feast!"

ごちそうさまでした



**MIYO**

ASIAN SOULFOOD