

Our special menu recommendation



Shabu-Shabu – the Japanese Fire Pot

Shabu-Shabu which is prepared by the guests at their table is like a brewed fondue, with thin cut Premium US Nebraska Beef (hormone free), fresh Asian vegetables, mushrooms and rice noodles.

The main focus is on, being together in a cozy atmosphere and enjoying the course of the evening.

As a starter, the chef will spoil you with delicious Sushi variations.

Price per person 49,50 Eur
(from 2 Persons)

Please reserve 2 days in advance!

Softdrinks

Rhodium Mineralwater / Still Water	0,25 l	2,20 €
	0,75 l	6,00 €
BIO Apple Juice Spritzer	0,33 l	3,20 €
Coca-Cola ^{1,5,7}	0,2 l	2,30 €
Tonic Water ⁸	0,2 l	2,60 €
Home-made Elder Spritzer	0,2 l	3,50 €
ViO Bio Orange Lemonade	0,30 l	3,20 €

Warm Beverages

Sencha (Green tea)	Jug	3,50 €
Genmaicha (Green tea with roasted rice)	Jug	3,50 €
Home-made tea with roasted ginger, honey, orange and mint	Glass	3,70 €
Coffee	Cup	2,20 €
Espresso	Cup	2,20 €

Spirits & Co.

Nêp Moi (vietnamese Schnapps)	2 cl	3,50 €
Remy Martin (V.S.O.P.)	2 cl	4,90 €
Grappa	2 cl	4,20 €
Armagnac	2 cl	4,90 €

Please ask for the Beer Specialties & Cider menu!

Aperitif

	Aperol Spritz	0,2 l	5,50 €
	Hugo	0,2 l	5,50 €
	Plumwein Choya	5 cl	2,20 €
France	Bouvet Brut de Luxe	0,1 l	4,90 €
	Exceptional wines can also be produced outside the AOP. Best basic wines from Chardonnay and Chenin were processed. The result is highly expressive, full of elegance and character.	0,75 l	32,00 €
Germany	Schloss Vaux Rosé brut	0,75 l	32,00 €
	Fresh rosé sparkling wine, soft in structure, lively. 100% Pinot Noir. 24 months storage on yeast.		
France	Champagne Nicolas Feuillate A.C.	0,2 l	25,00 €
	Réserve particulière	0,75 l	75,00 €

Open Wines

WHITE

Japan	Sake Wine Japanese Rice Wine (warm)	carafe	5,50 €
Germany	Ürziger Würzgarten Riesling QbA dry/fineherb	0,2 l	5,50 €
	Sun-favored slate steep slopes characterize this Dry Riesling from the Moselle. It presents itself elegantly with fine mineral notes and lingers pleasantly on the palate for a long time. The nose of this wine is of expressive citrus fruit. A little sweetness with an inviting acidity as in dry wines.		
Germany	Grauburgunder, dry	0,2 l	5,50 €
	Rich in finesse, elegant, with fine melt, mild acidity Winery Reichsrat von Buhl, Deidesheim	0,75 l	20,00 €
France	Gascogne „Cuvée Classique“, dry	0,2 l	4,90 €
	Light, fresh and aromatic white wine Vin de pays des Côtes de Gascogne Producteurs Plaimont		
France	Chardonnay, VDP Côtes de Thongue	0,2 l	5,50 €
	Brilliant, golden yellow color. Abundant freshness and intensity in the nose. The mouth experiences aromas of citrus fruits and nuts. The finish is long and rich in finesse. 5% maturation in wood. Domaine la croix Belle	0,75 l	20,00 €

RED

France	Le Champs du Coq - Domaine la Croix Belle	0,2 l	5,50 €
	Complex nose of cassis, cocoa and spices. Very balanced, full and harmonious Syrah and Grenache IGP Côtes du Thongue	0,75 l	20,00 €

Bottled Wines

WHITE (0,75 l)

Germany	Ürziger Würzgarten Riesling Spätlese, dry This wine from the Würzgarten has aromas of a ripe apple. On the palate it is rich in content and accompanied by a delicious acidity which lingers lightly at the end of this dry wine.	25,00 €
Germany	Ürziger Würzgarten Riesling Spätlese, fine dry Clear fragrance of citrus and apple, elegant fine structure featuring the classic taste of an excellent Riesling with mineral components. Well suited for fish and Sushi.	25,00 €
Germany	Karl Erbes Ürziger Würzgarten Riesling late vintage The nose of this late vintage is reminiscent of stone fruit. A lasting and succulent, delicious acidity is reflected alongside fruit characters, which indicate ripe peaches and the classic "Ürziger" spiciness This wine has sweetness, while it is fresh, a fine example of Riesling from the spice garden.	21,50 €
Germany	Ürziger Würzgarten Riesling Selection* The nuance of green apple, tangerine and white peach bestow a lightweight palate feeling and an incredible wealth of fruit flavors. Very rich in content.	30,00 €
Germany	Monzinger Weissburgunder QbA Splendid, multi-layered aromas, elegant fruit. Grown on red and blue slate, mild acidity. Absolute top winery, 5 grapes in Gault Millau	28,00 €
Germany	Scheurebe, fine dry An elegant, mineral and juicy Scheurebe with soft acidity and exciting fruity aroma Winery Tobias Rickes, Bad Kreuznach, Nahe	20,00 €
Germany	Stettener Grauer Burgunder QbA - BIO Notes of honey melon and nuts, lively and fresh, Good structure, creamy finish Winery am Stein, Ludwig Knoll, Würzburg	24,00 €
Germany	Würzburger Silvaner, dry - BIO Delicately spicy, aromatic, elegant, sparkling. QbA. Winery am Stein, Ludwig Knoll, Würzburg	24,00 €
Germany	Wittmann Weißer Burgunder, dry - BIO Elegant body, fine-bodied fruit, lasting mineral finish Winery Wittmann, Westhofen, Rheinhessen	26,00 €
Germany	Hochheimer Stielweg Alte Rebe QbA, dry Delicate fruit, immense substance and elegance. 50 years old vines, Winery Künstler, Hochheim	38,00 €

Austria	Grüner Veltiner DAC - Längen Wonderful crisp acidity, incredible flow, Enormous freshness and spicy, peppery aromas Winery Franz Pechtl, Zellerndorf, Weinviertel	24,00 €
France	Chablis - La Pierrelée A.C. Elegant Chardonnay with fine exotic fruit, defined mineral notes and integrated acidity. A wine with a perfect structure and amazing freshness.	29,00 €
France	Sancerre A.C. Domaine Gerard Millet The scent is characterized by oranges, cassis and mint. These aromas are also reflected in the mouth. The wine has an elegant structure, a fresh acidity and aromatics. 100% Sauvignon blanc.	32,00 €
South Afrika	Sauvignon blanc Private Collection Wonderfull crisply-dry Sauvignon, refreshing, long lasting Winery Saxenburg, Stellenbosch „Best Winery of South Africa“ at the Berlin Wine Trophy 2009	28,00 €
	ROSE (0,75 l)	
Germany	Kalkstein Rosé, dry A spicy Rosé out of Syrah and Cabernet, where cherries, blackberries, fine seasoning, and pepper make plenty of juice to ripple down your throat. Winery: Espenhof, Family Espenschied, Flonheim, Rheinhessen	20,00 €
	RED (0,75 l)	
Germany	CH - Cuvée Hirsch, Grossses Geweih Lemberger, Pinot Noir and Cabernet Lemberger grapes provide expression and spice, the Pinot elegance and drinking flow, the Cabernet power and abundance. Matured in Swabian barrique barrels Winery Hirsch, Leingarten, Württemberg	28,00 €
France	Château Tour Prignac Haut Médoc A.C., Cru Bourgeois Marvellous cassis notes, fine-bodied, expressive with fine tannins	34,00 €
Italy	Aulo rosso, Rosso di Toscana IGT Being hand-picked means only the best grapes from Sangiovese, Canaiolo and Cabernet Sauvignon have been processed and matured, partly in used barrique barrels. Resulting in a middle bodied fine wine featuring berry aromas with a lingering elegance Cantine Elisbetta, Cecina, maremma, Luigi Brunetti	24,00 €
Italy	LA SEGRETA ROSSO, SICILIA IGT Planeta Powerful and elegant cuvée out of Nero d'Avola, Merlot and Syrah. Aromas of cassis, mulberries, plums, cocoa and coffee	22,50 €

Sushi - Sets



S1. Veggie - Mix ³ 8,90 €
4x Avocado-Maki, 4x Kampo-Maki,
4x Kappa-Maki, 6x Avocado-Mango-Mint-Roll



S2. Favorite - Set 11,00 €
4x Sake-Maki, 4x Avocado-Maki,
2x Sake-Nigiri, 2x Ebi-Nigiri



S3. Business - Set 13,50 €
4x Kappa-Maki, 3x California Roll,
3x Shio-Sake-Roll, 4x Sake-Nigiri



S4. Enjoy - Set ^{1,6} 18,50 €
4x Avocado-Maki, 4x Sake-Maki, Sake, Ebi, Tai,
Maguro, Spicy-Sake, Futo-Chu Maki, Kani-Mayo

Sushi - Sets



S5. Classic - Set

2x Ebi, 2x Sake, 2x Maguro,
3x Saigon-Roll, 3x Sake-Avocado-Mint-Roll

18,50 €



S6. Sushi for 2 ^{1,6}

8x Tekka-Maki, 8x Avocado-Maki, 2x Ikura,
2x Sake, 2x Maguro, 2x Ebi, 2x Ika, 2x Tai,
2x Tamago, 2x Kani-Mayo, 6x Sake-Avocado-Roll

45,00 €



Bànôi - Roll

Rice in Rice leaves with Avocado-Sake-Dill,
slightly sharp

6 pieces

8,50 €



Sashimi

Fish in three varieties of each 3 Slices

19,00 €

Sushi - recommendations

Tempura-Combo-Roll (Shrimp, fresh mango, Special sauce - slightly piquant)	6 pieces	8,50 €	Maguro-Tartar (Raw Tuna with Miso-Ginger creme)	2 pieces	5,90 €
Saigon-Roll (Raw Salmon, cottage cheese, fresh Mango, sesame coated)	6 pieces	6,90 €	Sake-Tartar (Raw Salmon)	2 pieces	5,50 €
Ebi-Tempura-Roll (Fried Shrimp, Avocado, Lettuce, sesame coated)	6 pieces	7,50 €	Negi-Maguro (Raw tuna tartar with leeks)	2 pieces	5,90 €
Sake-Avocado-Mint-Roll (Raw Salmon, Avocado, Mint leaves, sesame coated)	6 pieces	6,90 €	Spicy-Maguro (Raw tuna tartar with leeks)	2 pieces	5,90 €
Kani-Mayo ^{1,3,6} (Crab meat, jap. Mayonnaise, Avocado, special sauce)	2 pieces	5,50 €	Spicy-Sake (Raw Salmon tartare in spicy sauce)	2 pieces	5,50 €
			Oki-Ika (Stripes of Squid, Roe of Flying Fish)	2 pieces	5,50 €
			Tobikko ⁶ (Flying Fish Roe)	2 pieces	6,40 €

Nigiri - Sushi



Unagi
(grilled Eel)

2 pieces 5,90 €



Maguro
(Tuna)

2 pieces 5,90 €



Sake
(Salmon filet)

2 pieces 5,50 €



Susuki oder Tai
(Sea bass or snapper)

- seasonal -
2 pieces 5,90 €



Ebi
(King Prawns)

2 pieces 4,50 €



Hotategai
(Scallop)

2 pieces 5,90 €



Ika
(Octopus)

2 pieces 4,50 €



Karei
(Halibut)

- seasonal -
2 pieces 5,90 €



Tamago
(Japanese Egg)

2 pieces 4,00 €



Ikura
(Salmon Roe)

2 pieces 9,00 €

Maki Sushi



Shio-Sake-Roll
(grilled Salmon, Radish,
Sesame coated)
2 pieces 2,20 €



Tekka-Maki
(tuna)
4 pieces 3,00 €



California-Roll ^{1,6}
(Surimi, Avocado,
in Kapelin-Roe-Coat)
2 pieces 2,20 €



Sake-Maki
(Salmon)
4 pieces 2,50 €



Futo-Chu Maki ^{1,6}
(Surimi, Cucumber, Omelet,
Pumpkin)
2 pieces 2,20 €



Avocado-Maki
4 pieces 2,20 €

The sushi is made fresh after ordering according to traditional craftsmanship by the chef cook. We hope to have your understanding, as this can cause some waiting times.

Soups

- 001 **Misosoup** 3,50 €
(Soybean paste, tofu, seaweed, chives)
- 002 **„House Recipe soup“, piquant** ^{1,6} 6,90 €
(Salmon, shrimp, surimi, bamboo, coriander)
- 003 **Vietnamese Phở** small portion 6,90 €
(Home-cooked beef broth with tender beef, rice noodles) large portion 13,90 €
- spicy possible -

Salad

- 004 **Seaweed-Salad** 4,90 €
- 005 **Pickled radish and carrot salad** 4,90 €
with ginger and mint, spicy
- 006 **Combo-Coleslaw** 4,90 €
- 007 **Bo tai Chanh „Saigon Style“ salad** 11,90 €
Tender beef in lemon juice, lemon grass,
Coriander, shallots, chili, cashew nut
- 008 **Sashimi-Salad de Luxe** 17,90 €
With three different fish varieties and shiso vinaigrette

Asiatas

010 Edamame-Beans		3,90 €
011 Spring Rolls ^{1,6}	2 pieces	5,90 €
(Filled with prawns, surimi, rice noodles, vegetables, fresh mint)		
012 Gyoza Dumplings	5 pieces	6,90 €
(Chicken, sweetcorn and leek filling)		
013 Vega - Gyoza (vegetarian Filling)	5 pieces	6,90 €
014 Crispy shrimp ^{3,6}	3 pieces	9,90 €
With spicy Japanese mayonnaise		
015 Roasted scallops		12,90 €
With tuna-ginger sauce and beetroot		
016 Grilled King Prawns	3 pieces	12,90 €
With coconut-lemon grass sauce		
017 Yasai-Ebi-Tempura With shrimp and vegetables		12,90 €
018 Maguro Nuta		12,90 €
(Raw tuna, leeks, algae in jap. mustard sauce)		
019 Crispy chicken breast strips ^{3,6}		8,90 €
With spicy Japanese mayonnaise		

Main Dishes

020 Grilled Salmon – House Specialty		16,90 €
With fresh tomato sauce, lettuce and rice, slightly spicy		
021 Crispy Duck with fresh vegetables,		13,90 €
Spicy Sauce, Rice or Noodles		
022 Stirfried Crispy Vegetables		9,90 €
With Rice		

Dessert

025 Rice Balls with Chocolate-Sauce		4,90 €
2 x Peanut butter filling, 2 x Sesame cream filling in coconut chips		
026 Crispy Banana		4,90 €
With freshly roasted ginger in honey		

On our daily menu you will find more creative delights!

Dear guests, if you have an allergy to a particular food, please inform our service.

Wasabi ¹ | pickled Ginger ^{2,3}

Additives:

1 with coloring, 2 with preservative, 3 with sweetener (s), 4 with phosphate, 5 with antioxidant, 6 with flavor enhancer, 7 with caffeine, 8 with quinine

Lunch Menu

(Monday to Friday: 12.00 - 14.30 p.m.)

All lunch dishes additionally with vegetarian Spring roll or miso soup
And only on site.

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| M1 | Veggie-Box
4x Avocado-Maki, 4x Kappa-Maki, 4x Kampyo-Maki,
6x Avocado-Mango-Mint-Roll | 7,90 € |
| M2 | Lunch-Box
4x Avocado-Maki, 4x Sake-Maki, 2x Shio-Sake-Maki,
2x Sake-Nigiri, 2x Ebi-Nigiri | 9,90 € |
| M3 | Chef-Box
2x California-Roll, 2x Shio-Sake-Roll, 2x Futo-Maki,
2x Sake-Nigiri, 2x Maguro-Nigiri, 2x Ebi-Nigiri | 14,90 € |
| M4 | Crispy Chickenbreast
With vegetables and rice or fried Noodles with spicy sauce | 7,90 € |
| M5 | Chicken-Curry-Pan
With Rice or Noodles | 7,90 € |
| M6 | Crispy Duck
With Vegetables and Rice or fried Noodles | 8,90 € |
| M7 | Fried beef
With crisp vegetables from the pan and rice | 9,90 € |



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