

CHÀO MUNG QUÝ KHÁCH ĐẾN MIKENZO

... and in english: Welcome to MiKenzo dear guests.

To offer authentic Far Eastern cuisine in our adopted home Ulm - that was our dream. Traditional preparation and hospitality are close to our hearts due to our cultural roots in Vietnam and Laos.

Japanese cuisine has impressed us with its art of transforming a few ingredients into a complex taste experience which has always fascinated us.

Vietnam, Laos, Japan - We combine these three culinary influences in MiKenzo. Our dream became reality.

With our traditional recipes, healthy and fresh ingredients and complex spice creations, we hope to positively surprise you.

Feel free to contact us for special requests. Have a good appetite and a relaxing time.

Your Huynh and Nguyen family!



Follow us on **Instagram.**
> mikenzo_ulm



Visit us at
> MiKenzo.de





VIETNAM: APPETIZERS

Insiders say that Vietnamese cuisine is the best in Asia. It combines influences from China, India, as well as France and surprises with variety and unique taste experiences.

Spring rolls

Filled with chicken and served with sweet chili sauce (3 pieces) 2, c, E

5.9

Summer rolls

Filled with lettuce, cilantro, cucumber and rice noodles, rolled in rice paper, served with homemade BBQ peanut dip (2 pieces) B, L, A

Optionally with:

- > Chicken 5.4
- > Shrimp 6.4
- > Vegetarian 4.3
- > Tempura-Shrimp 6.4

Tempura-Shrimp

Deep fried shrimps in tempura batter, served with teriyaki sauce (4 pieces) 2, A, B, C, E, H

6.4

Zucchini skewers

Deep fried, with homemade BBQ peanut dip. (2 pieces) A, L

4.9

Side dishes

Jasmin rice 2, A, c, H

2.5

Sticky rice

3.5



Nuoc Mam & La-Lot-Leaves

The famous Nuoc Mam is served with many dishes of the Vietnamese cuisine as a dressing or dip. The ingredients are fish sauce, garlic, fresh lemon and chili if desired.

La-Lot-Leaves – also called betel – are Vietnamese pepper leaves



MAIN DISHES

„A meal without vegetables is like a disease without medicine," a vietnamese proverb once said. Vegetables and fresh herbs refine almost every Vietnamese dish.

Pho Bo

Traditional homemade beef broth with rice ribbon noodles, tender beef and spring onions, served with various herbs and soybean sprouts 2, A, B, D, E, K

14.9

Bo Luc Lac

Beef tenderloin with onions, peppers and zucchini, served with rice as a side dish A, E, H, K

22.9

Pho Xao Ga

Fried rice ribbon noodles with chicken and vegetables A, D, E, K

13.9

Bun Tom

Rice noodles with lettuce, cucumber, peanuts and herbs, served with shrimps and **nuoc mam*** A, B, D, L

16.9

Bun Bo Xao Xa

Rice noodles with roasted beef, peanuts and onions in a lemongrass marinade, served with salad and **nuoc mam** A, D, L

15.9

Bun La Lot

Rice noodles with salad served with marinated ground beef with coated **La-Lot-Leaves**, peanuts and **nuoc mam** D, L, A

15.9

Bun Cha Gio

Rice noodles, salad, peanuts, spring rolls with chicken filling and **nuoc mam** D, L, A, 2

11.9

Bun Veggie

Rice noodles, salad, peanuts and various vegetables with **nuoc mam** A, D, E

10.9



LAOS: SPECIALTIES

Lao cuisine is strongly influenced by the Thai and Vietnamese. Laap is considered as the Laotian national dish and is traditionally prepared by us.

VORSPEISEN



Green Papaya Salad

Freshly prepared papaya salad, with shrimp, carrots and peanuts. B, D, L

8.9



Yam Wunsen

Glass noodle salad with chicken, scallions, cilantro, lemongrass, peanuts, lime leaves and shrimp B, D, L, A

7.9



Thai Coconut Soup

Traditional sour and spicy soup with coconut milk and various vegetables. 1, 2, A, D, G
Optionally with:

- > Chicken
- > Shrimp

4.9

5.9



Laap

Lukewarm meat salad with cilantro, lime juice, mint, red onions, chilli, served with sticky rice D
Optionally with:

- > Chicken
- > Beef

14.9

16.9



Mi Gati

Rice ribbon noodle soup with coconut milk, lemongrass, marinated minced pork, peanuts, lime leaves, galangal, spices and herbs A, D, F, L

13.9



Pad Krapao

Carrots, thai basil, string beans in oyster sauce with garlic, chili and fried egg served with rice A, C, D, E, H, K
Optionally with:

- > Chicken
- > Vegetarian without fried egg

12.9

10.9



Red Curry Cocos

Various vegetables in coconut milk with rice B, D, F, H
Optionally with:

- > Chicken
- > Shrimp
- > Vegetarian

12.9

15.9

10.9

HAUPTSPEISEN



JAPAN: APPETIZERS

Japanese cuisine is considered to be very low in fat and one of the healthiest cuisines of all.



Dumplings

Steamed dumplings (5 pieces) 2, A, B, C
Optionally with:

- > Vegetables 5.2
- > Chicken 5.7
- > Shrimps (Ha Cao) 6.2



Fried Dumplings

Fried dumplings (5 pieces) 2, A, B, C
Optionally with:

- > Vegetables 5.0
- > Chicken 5.5

Dumpling Mix

Vegetables, Chicken, Shrimps and Siu Mai (2 pieces each) 2, A, B, C 9.9

Siu Mai

Steamed dumplings with a filling of pork and shrimp (5 pieces) 2, A, B, C 5.9

Miso Soup

Spicy miso broth with seaweed and silk tofu 3.9
On request also with salmon 4.9



Edamame

Crisp Japanese beans cooked in salted water 5.1



Wakame

Pickled seaweed salad with sesame seeds 6.2

Yakitori

Home marinated chicken skewers with teriyaki sauce and sesame (2 pieces) A, E, H, L 6.9

Tatar

On top of an avocado, sprinkled with sesame C, D, F, H
Optionally with:

- > Tuna 8.2
- > Salmon 6.9



INSIDE OUT

... also called ura-maki, are rolled with the ingredients directly in the nori sheet, the rice is outside and is usually sprinkled with sesame seeds. Served 8 pieces.

Rucola Sake Roll

Salmon, arugula and sesame D, H, 6

7.9

Salmon Roll

Salmon, avocado and caviar on top D, 6

8.2

California Roll

Tempura shrimp, cucumber, Japanese mayonnaise, sesame A, B, C, H, 6

9.4

Alaska Roll

Salmon, cucumber and dill on top D, 6

7.9

Tuna Roll

Tuna, avocado and sesame D, H, 6

8.9

Hot Tuna Roll

Green asparagus, avocado, mango and flamed tuna on top D, 6

9.9

Green Roll

Avocado, arugula, cream cheese and sesame F, H, 6

7.2

Red Roll

Bell pepper, cucumber, cream cheese and sesame F, H, 6

7.2



Kenko Roll

Green asparagus, avocado and sesame H, 6

7.4



HOSO-MAKI

Hoso-Maki (translated as "thin roll") is made with a halved nori leaf and rolled with 1 - 2 ingredients. Served 6 pieces.

	Avocado Maki 6	4.2
	Cucumber Maki 6	3.9
	Mango Maki 6	4.1
	Tori Maki Breaded chicken A, c, 6	4.6
	Sake Maki Salmon D, 6	4.9
	Tekka Maki Tuna D, 6	5.1
	Tebi Maki Fried shrimp B, 6	5.0
	Spicy Tuna Maki Cucumber Maki and marinated tuna on top c, D, 6	6.7
	Tempura Hoso Maki Crispy fried Hoso Maki 6 pieces A, D, 6 Optionally with:	
	> Avocado	6.2
	> Salmon	7.5
	> Tuna	8.4



TEMPURA

Sushi deep fried in batter coating. Served 7 pieces.

Tempura Salmon

Avocado, cucumber, salmon and cream cheese A, D, F

12.9

Tempura Ebi

Avocado, cucumber and shrimp A, B

13.9

Tempura Chicken

Chicken sticks, cucumber and cream cheese A, F

11.9



Veggie Tempura

Avocado and cucumber A

9.9



Kenko Tempura

Green asparagus, avocado and bell pepper A

10.2

SASHIMI

Fresh raw fish, cut into slices. Served 6 - 7 slices.

Sake

Salmon D

13.9

Maguro

Tuna D

15.9

Mix Saguro

Salmon and tuna D

14.9



NIGIRI

Elongated shaped rice with topping. Served 2 pieces.



Avocado

3.9

Sake

Salmon filet D, 6

5.2

Maguro

Tuna D, 6

5.8



Flamed Sake

Flambéed salmon with spicy mayo C, D, 6

5.9



Flamed Maguro

Flambéed tuna with spicy mayo C, D, 6

6.2

SPECIAL ROLLS

Our special Inside Out rolls. Served 8 pieces.

Spicy Salmon

Salmon, leek, Japanese mayo, sriracha and sesame C, D, H

11.5

Spicy Tuna

Tuna, leek, Japanese mayo, sriracha and sesame C, D, H

12.5

Flamed Salmon

Avocado, Cream Cheese and flambéed salmon on top C, D, F

12.5

Crunchy Chicken

Tempura chicken breast filet, cucumber, cream cheese and sesame A, C, D, F, H

10.2

Crunchy Shrimps

Tempura shrimps, avocado, cream cheese und sesame A, D, F, H

12.9

MiKenzo Roll

Tempura shrimps, avocado und flambéed salmon on top A, B

13.9



FUTO-MAKI

Futo-maki (translated "thick roll") is made from a whole nori leaf made and filled with at least 3 ingredients. About 10-12 pieces are served.



Tayo Futo Maki

Avocado, cucumber, asparagus and bell pepper 6

12.9

Oki Futo Maki

Salmon, avocado, cucumber and Cream Cheese D, F, 6

14.9

Daitan Futo Maki

Salmon, tempura shrimp, cucumber and Japanese mayo A, B, D, 6

17.9

Umi Futo Maki

Ebi tempura, avocado, cucumber and teriyaki sauce A, B, E, 6

16.9

Tori Futo Maki

Crispy chicken, arugula, mango, cucumber and unagi sauce A, E, 6

13.9

MIKENZO PLATES

We recommend our sushi platters for two people or more.

Sakura

6 × Cucumber Maki, 8 × Avocado Roll, 8 × Crunchy Chicken,
7 × Tempura Salmon A, F, 6

27.9

Naruto

6 × Sake Maki, 8 × Salmon Roll, 8 × Crunchy Shrimps, 7 × Tempura Veggie A, F, 6

28.9

Kazumi

6 × Cucumber Maki, 6 × Salmon Maki, 6 × Avocado Maki, 7 × Tempura Salmon,
2 × Nigiri Flamed Sake, 8 × Alaska Roll, 7 × California Roll, Sashimi Mix A, F, 6

52.9

MiKenzo Deluxe

6 × Asparagus Maki, 6 × Tekka Maki, 6 × Sake Maki Tempura, 8 × Crunchy Chicken,
8 × Mikenzo Roll, 8 × Hot Tuna Roll, 7 × Tempura Ebi, 2 × Nigiri Sake A, F, H, 6

59.9



Midori

6 × Avocado Maki, 6 × Mango Maki, 8 × Green Roll, 7 × Tempura Veggie,
8 × Avocado Roll, 6 × Maki Tempura Cucumber A, F, 6

35.9



ALREADY TASTED?

Katana Surprise plate

Our sushi chef will create a unique, diverse sushi plate together for you.

For about 4 people

119.9



DESSERTS

Crown your visit with a delicious dessert. Our staff will be happy to inform you about our "dessert of the day" on the weekends.

Sesame balls

Filled with red bean paste (3 pieces) H, 6

4.9

Optional with:

> Vanilla ice cream F, 6

6.4

> Whipped cream F, 6

5.2

Mango Sticky Rice

Sweet sticky rice with coconut milk, sesame and mango H, 6

7.9

Homemade Mochis

Traditional Japanese rice cakes with peanut filling (3 pieces) L, 6

5.4

Homemade Desserts

Dessert of the day on request (weekends only) A, C, F, L, 6

6.9

QUESTIONS OR REQUESTS?

For special requests or questions about allergens, our staff will be happy to assist you!



NON-ALCOHOLIC BEVERAGES

Coca-Cola® Light Zero 4, 3, 7, 10	0,33l	3.6
Fanta® Spezi® Sprite® 4, 3, 7, 10	0,33l	3.6
Teinacher Gourmet Naturell Medium	0,75l	5.6
Teinacher Gourmet Naturell Medium	0,25l	2.6
Iced tea Peach Lemon	0,33l	3.9
Burkhardt Fruchtsäfte 6	0,33l	4.3
Apple nectar		
Currant nectar		
Passion fruit nectar		
Juice spritzer	0,33l	3.9
Exotic drinks 4, 6	0,33l	4.1
Mango		
Lychee		
Guave		
Coconut water		
Homemade Mango-Coconut-Lassi 6	0,33l	6.9



ALREADY TASTED?

Homemade Lemonade

We prepare our homemade lemonade with fresh ingredients. 4, 6
You have the choice:

Pineapple-Coconut | Strawberry-Mint | Lemon-Ginger

6.9

HOT BEVERAGES

Tea	0,25l	2.7
Green tea		
Jasmine tea		
Black tea		
Chamomile tea		
Fruit tea		
Tea, freshly brewed	0,25l	3.9
Ginger		
Lemon		
Peppermint		
Segafredo®		
Espresso		2.0
Café Crème		2.6
Cappuccino ₣		2.8
Latte Machiatto ₣		3.0



ALREADY TASTED?

Cà phê sữa

As the second largest coffee producer in the world, Vietnam offers a very diverse coffee culture with numerous preparation methods. Cà phê sữa (translated: "milk coffee") is freshly brewed and traditionally served with condensed milk. ₣, 6

Cold with ice cubes on request

4.9



ALCOHOLIC BEVERAGES

Berg Brauerei

Ulrichsbier	0,33l	3.4
Non-alcoholic beer	0,33l	3.2
Radler	0,33l	3.2

Paulaner Hefeweizen

Hell Dunkel Kristallweizen	0,5l	3.8
Russ	0,5l	3.6
Non-alcoholic	0,5l	3.6
Lychee Coca-Cola® Weizen	0,5l	4.0

NépMói

Vietnamese liquor made from glutinous rice, 30 % vol.	4 cl	3.2
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Sake

Rice wine, 14 % vol.	4 cl	3.9
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WINE & SPARKLING WINE

WHITE WINES, DRY	Pinot gris Kabinett	0,2l 0,75l	5.8 24.9
	Vineyard Renner Baden, Germany		
	A soft, integrated acidity, hazelnut, stone fruit and quince, mineral hints and herbal spice. A great food companion.		
	Pinot gris QbA	0,2l 0,75l	5.8 24.9
	Vineyard Thorsten Krieger Pfalz, Germany		
	Juicy aromas of ripe stone fruit and fine spicy notes. Fine acid bite and animating on the palate.		
	Riesling	0,2l 0,75l	5.4 23.9
	Vineyard Thorsten Krieger Pfalz, Germany		
	Intense fruity aromas, ripe apples and juicy apricots with a fresh, light acidity. A Palatinate Riesling for every day.		
ROSÉ, DRY	White wine spritzer	0,2l	4.9
	Pinot Noir Kabinett	0,2l 0,75l	5.4 24.9
	Vineyard Renner Baden, Germany		
	Light and carefree, aromas of red currants and fragrant strawberries. Refreshing and light on the palate, a delight for hot days.		
	Rosé spritzer	0,2l	4.9
RED WINE, DRY	Spätburgunder Kabinett	0,2l 0,75l	5.9 25.9
	Vineyard Renner Baden, Germany		
	Young and modern, it presents itself in the glass. Sweet cherry, juniper, spicy, soft tannins. Very accessible acidity and fine sweetness.		



SOMETHING TO CELEBRATE?

Toast ...

... with nuances of apple, orange and light spice on the nose. Sparkling wine from Bergfels Castle in Germany scores with juicy flavor and fine perlage.

0,75l **18.9**

JAPAN

CHERRY BLOSSOM



LAOS

KUANG SI WATERFALLS



VIETNAM

SAPA RICE FIELDS



ALLERGENES

A = Cereals containing gluten
B = Crustaceans
C = Eggs
D = Fish
E = Soy
F = Milk and milk products
G = Nuts
H = Sesame seeds
I = Sulfur dioxide and sulfites
J = Lupine
K = Molluscs
L = Peanuts

ADDITIVES

1 = Preservative
2 = Flavor enhancer
3 = Antioxidant
4 = Colorant
5 = Phosphate
6 = Sweetener
7 = Caffeinated
8 = Containing quinine
9 = Blackened
10 = Phenylalanine source