


Goi Cuon - Summer Rolls ^{B,H,C,M} 4,8

wrapped by rice papers, filled with steamed rice noodles, salad, egg, peanuts and mint. Served with fish sauce or peanut dip. Available with:

- Tom** steamed prawns
- Bo** Avocado (Hoisin Dip)
- Ga** grilled Chicken
- Dau** baked organic Tofu (available )

Nem Ran - Spring Rolls ^{c,B} 4,8

Baked rice papers filled with chicken, shrimps, glass noodles and vegetables. Served with homemade mint-fish sauce.

Thit Sate Nuong ^{F,H,M} 4,8

grilled Chicken Skewers, marinated with traditional Saté recipe, red Curry and lemongrass. Served with roasted sesame seeds and homemade peanut sauce.

Dau Com  ^{N,I} 4,8

Organic Tofu baked with Riceflakes served with our homemade Dip.

Sweet Potatoe Fries ^{I,L} 4,8

Sweet Potatoe Fries with homemade Dip. (available )

Avocado Chien ^{B,I,L} 8,5

half Avocado baked with marinated Tuna, Sesam and homemade Sauce.

Ebi Furai ^c 4,8

golden brown baked Prawns

Goi Mien - Glass noodle Salad H,M,B,C **4,8**

Glass noodle Salad with pickled sweet, sour carrots, Cucumber, various herbs and peanuts. Served with our Homemade Vinegar. Available with:

Tom steamed prawns

Ga chicken breast

Dau baked organic Tofu (available )

Goi Xoai - Mango Salad H,M,B,C **4,8**

Fresh mango and mixed salad with pickled roots, various herbs and peanuts. Available with:

Tom steamed prawns

Ga chicken breast

Dau baked organic Tofu (available )

Edamame  N **4,5**

Steamed Sojabeans with Salt

Kaiso Sarada  F,L **4,9**

Fresh seaweed Salad served with homemade Sesam Vinegar.

Green Tatar B,F,M **8,5**

Slices of Avocado and Red Beets with Yuzu-Soja Vinegar.

Tatar Mix B,F,M **8,5**

Slices of Avocado and marinated Salmon and Tuna Tatar. Served with Yuzu-Soja Vinegar.

Pho B,M **9,5**

Traditional Vietnamese clear 5-spices Soup with rice noodles, spring onions, coriander, sprouts, herbs and lime. Hoisin or Chili Sauce can be added. Available with:

Bo Beef

Ga Chicken Breast

Dau baked organic Tofu (available )

Banh Canh Chua C,B **9,5**

Organic wholegrain rice noodles and mini pakchoi in a sweet sour tamarind soup with tomato, pineapple and coriander. Available with:

Ga Chicken Breast

Tom steamed prawns

Dau baked organic Tofu

Bun Bung C,B **9,5**

Rice Noodle soup made of tamarind and curcuma. Served with tomato, coriander and various herbs. Available with:

Ga Chicken Breast

Ca catfish filet

Dau baked organic Tofu

Soratobu Soba M,I,F **9,9**

jap. Chasoba (green tea noodles) with grilled chicken skewers, fresh seasonal Salad and homemade Teriyaki Sauce served on flying Chopsticks.

Bun Thit Nuong B,H,F **9,5**

Grilled pork with rice noodles served with saisonal Salad, coriander, mint leaves, peanuts and sesame with homemade fish vinegar.

Bun Bo Nam Bo B,H,F,E **9,5**

Marinated beef with celery in a wok served with rice noodles, saisonal Salad, coriander, mint leafs, fried onions and sesame, homemade fish vinegar.

Bun Ga Nuong Xa Ot B,H,F **9,5**

Grilled chicken marinated with lime leafs and lemongrass served with rice noodles, saisonal Salad, coriander, mint leafs, peanuts and sesame, homemade fish vinegar.

Cha Ca La Vong B,H,F **9,5**

Baked catfish marinated with dill and curcuma served with rice noodles, saisonal Salad, coriander, mint leafs, peanuts and sesame, homemade fish vinegar.

Bun Dau (available B,H,F,M) **9,5**

Soft organic Tofu marinated with pepper and coriander in a wok served with rice noodles, saisonal Salad, coriander, mint leafs, peanuts and sesame, homemade fish vinegar.

Sup Dua C,M,G 4,8

Coconut soup in south-vietnamese style with fresh mushrooms, lemongrass, red curry and coriander.

Available with:

Tom steamed prawns

Ga chicken breast

Dau baked organic Tofu

Sup Mien Ga Xe B 4,8

Traditional Hanoi glass noodle soup with chicken breast in a clear broth added with fresh vegetables and coriander.

Sup Hoàng Thanh B,C 4,8

Homemade Dumplings filled with prawns and chicken in a clear broth served with fresh vegetables and coriander.

Miso Soup  N 3,8

Soy broth with seaweed, silken Tofu and spring onions

Ochazuke B 4,5


Salmon soup with rice and seaweed

Nigiri 1 Stk. L,B,C,A,M,K,I

Sake	salmon (flame + 0.50)	2,2
Maguro	tuna (flame +0.50)	2,4
Ebi	prawn	2,4
Mutzu	butterfish (Flame + 0.50)	2,2
Ika	squid	2,1
Hotategai	flambeed scallop	2,5
Ikura	caviar	3,5
Unagi	grilled eel	3,2
Saba	mackerel	3,0
Hamachi	yellowtail	2,4
Tamago_🌱	jap. Omelette	1,9
Inari_🌱	tofu pockets	1,9
Avocado	avocado	1,9
Green Gunkan_🌱	seaweed	2,2

Maki 6 Stk. L,B,C,A,M,K,I

Sake	salmon	3,8
Ebi	prawn	3,9
Tekka	tuna	4,0
Spicy Tekka	marinated tuna, spicy	4,1
Spicy Sake	marinated salmon, spicy	3,9
Kani	marinated crayfish meat	3,7
California	surimi, avocado	3,5
Salmonskin	grilled salmon skin	3,7
Mutzu	butterfish	3,5
Unagi	grilled eel	4,2
Tamago_🌱	jap. Omelette	3,4
Kappa_🌱	cucumber	3,2
Avocado_🌱	avocado	3,5
Kampyo_🌱	pumpkin slices	3,2
Oshinko_🌱	pickled radish	3,2
Rucola_🌱	rucola with cream cheese	3,4

<u>Mini Crispy Rolls 8 Stk.</u> _{.B,C,K,I,A,D}	5,4
Sake Salmon, cream cheese	
Mutzu Butterfish, spring onions	5,4
Kani Marinated crayfish	5,6
Avocado Avocado, cream cheese	5,2
Tuna Cocked tuna, spring onions	6,6
<u>Big Crispy Rolls 6 Stk.</u> _{.B,C,K,I,A,D}	
Sake Salmon, avocado, cucumber, spring onions, cream cheese	8,2
Maguro Cocked tuna, cucumber, spring onions	8,7
Ebi Unagi Prawn, grilled eel, avocado, cucumber	8,7
Mutzu Butterfish, cucumber, avocado, masago, spring onions	8,2
Kani Marinated crayfish, cucumber, avocado, spring onions, mayo	8,7
Veggie  Different vegetable, avocado	8,0

Inside-Out 8 Stk._{B,C,K,I,A,D}

California Surimi, avocado, masago	8,2
Sake Salmon, avocado, masago	8,7
Maguro Tuna, cucumber, masago	9,2
Salmonskin Grilled salmon skin, cucumber, sesam	8,7
Kani Marinated crayfish, avocado, spring onions, mayo, masago	9,2
Onion Salmon, avocado, fried onions, cream cheese, caramel sauce	9,2
Unagi Grilled eel, cucumber, caramel sauce, sesam	9,5
Ebi Cocked prawn, avocado, masago	9,7
Alaska Salmon tatar, spring onions, avocado, salmon on top	10,2
Philadelphia Salmon, avocado, rucola, cream cheese, sesam	9,7
Rainbow Crayfish, avocado, mayo, different fish on top	12,2
Spicy Tuna Rolls Marinated tuna spicy, cucumber, sesam, spring onions	10,5

Ebiten	10,5
Prawn tempura, cucumber, masago	
Unagi Ebiten	12,5
Prawn tempura, cucumber, unagi sauce, eel on top	
Salmon Avocado	11,5
Salmon, cucumber, cream cheese, avocado on top	
Ebi Salmonskin	13,5
Grilled salmon skin, avocado, cream cheese, prawn on top	
Flame Rolls	13,5
Prawn tempura, cucumber, cream cheese, flame salmon and tuna on top	
Veggie Rolls 	8,5
Different vegetable, sesam	
Lauch Rolls <small>(available )</small>	8,5
Spring onions tempura, avocado, cream cheese, sesam, caramel sauce	
Midori Rolls	9,0
Different vegetable, seaweed on top	
Rucola Rolls <small>(available )</small>	9,0
Rucola, avocado, cream cheese, sesam	
Yellow Rolls 	8,5
Different vegetables, tofu pockets on top	
Green Rolls 	9,5
Different vegetables, avocado on top	
Red Rolls 	9,5
Different vegetables, red beets on top	


Menü 1 <small>A,B,C,F,I,K,L,M</small>	10
Sake Maki, 3 Stk. Sake Nigiri	
Menü 2	11,5
Sake Maki, Tekka Maki, Sake-, Maguro Nigiri	
Menü 3	15
6 Stk. Sake Crispy, Sake Maki, 2 Stk. Sake Nigiri	
Menü 4	15,5
6 Stk. Maguro Crispy, Tekka Maki, 2 Stk. Maguro Nigiri	
Menü 5	19,5
California Inside Out, Sake-, Maguro-, Ebi-, Unagi-, Mutzu-, Ika Nigiri	
Menü 6 	10
4 Stk. Veggie Rolls, Oshinko-, Kanpyo Maki	
Menü 7 	14,5
6 Stk. Veggie Crispy, 4 Stk. Veggie Rolls, Tamago-, Inari Nigiri	
In and Out	18,9
4 Stk. California Inside Out, 4 Stk. Sake Inside Out, 4 Stk. Eliten Inside Out, 4 Stk. Alaska Inside Out	
The Triplet <small>A,B,C,F,I,K,L,M</small>	20,5
4 Stk. Onion Inside Out, 4 Stk. Sake Inside Out, Sake-, Maguro-, Mutzu Nigiri flambiert	

Sushi Platte Celebration (24 Stk.) 35

Futo Special Maki, California Inside Out, Sake Crispy Rolls,
Sake-, Maguro-, Ebi-, Ika-, Mutzu Nigiri

Sushi Platte More & More (40 Stk.) 42

Salmonskin Maki, Avocado Maki, Mutzu Crispy Rolls,
California Inside Out, Philadelphia Inside Out, 2 Stk. Sake-,
2 Stk. Maguro-, 2 Stk. Mutzu Nigiri

Sushi Platte Big Meadow (30 Stk.)  32

Avocado Maki, Kappa Maki, 6 Stk. White Rolls, 8 Stk. Black
Rolls mit Rucola, Gurke, Avocadotatar, schwarzer Sesam,
Green Gunkan-, Tamago-, Avocado-, Inari Nigiri

Sushi Platte Birthday Bash (59 Stk./ 4 Pers.) 80

Ebi-Avo Maki, Sake Maki, Kani Inside Out, Rucola Inside
Out, Maguro Crispy Rolls, Ebiten Inside Out,
9 Stk. Sashimi Mix, 2 Stk. Sake-, 2 Stk. Maguro-, 2 Stk.
Unagi-, 2 Stk. Ebi Nigiri

Surprise Platte (73 Stk./ 6 Pers.) 92

Lasst euch von unseren Sushi Koch mit verschiedenen
Sushi Kreationen überraschen!

Sake Sashimi 5 Stk. 11,5

Maguro Sashimi 5 Stk. 16

Sashimi Moriawase 12 Stk. 29

+ extra Reis 2.5

Additives

1 preserved

2 Antioxidant

3 contains Phenylalani

4 pigment

5 coffein

6 sweetener

7 taur-containing

8 chin-containting

9 Beta Carotin

10 Phospat/ eggclear

11 milkwhite

Allergy information

A egg

B fish

C crabfish

E cellerie

F Sesamseeds

G Schwefeldioxid & Sulphide

H peanuts

I Gluten grain

K fruits

L Senf

M molluscs

N Sojabbeans

All Prices in EUR incl. gesetzl. Mwst.

Vinpearl Restaurant - Raumerstraße 14, 10437 Berlin

030-47377513

Tra Xa Gung **3.9**

Ginger, lemongras, lemon leafs, fresh lemon, honey

Tra Xanh ⁵ **3.6**

Different kind of green Tea

Tra Lai ⁵ **3.6**

Green Tea with Yasmin

Tra Hoa Hong ⁵ **3.6**

Olong Tea with Roses

Tra Que ⁵ **3.6**

Olong Tea with Cinnamon

Vietnamesischer Espresso ⁵ **2.4**

with sweet Milk ^{5,6} **3.4**

Ca Phe Sua Da ^{5,6} **3.8**

vietnamese coffee with sweet milk on Ice

Mango Passion 1,4,6 **5.2**

Mangocream, Coconutmilk, Cane Sugar, Mango Juice, Ice

Spring Breeze 6 **5.2**

fresh Pineapple, Mint leaves, Cane Sugar, Pineapple Juice, Ice

Just Green 1,4,6 **5.2**

fresh Avocado, Coconutmilk, Caramel and Chocolate Sirup,
Milk, Ice

Green Latern 4,6 **5.2**

fresh Apple, Mint leaves, Cane Sugar, Gaumen Juice, Ice

White Beach 1,4,6 **5.2**

fresh Litchi, Coconutmilk, Elderberry Sirup, Litchi Juice

Vinpearl Ictee 5,6 **4.6**

Cold Olong Tea, Cane Sugar, fresh Lemon on Ice

Green Apple 6 **4.6**

fresh Lemon, Apple, Ginger Ale, Ice

Yuzu Lemongrass 1,4,6 **4.6**

Yuzu (jap. Lemon), Lemongras Sirup, Soda Water, Ice

4,5,6,10	0.3l	0.4l
Cola, Fanta, Sprite, Spezi,	2.4	3.6
Ginger Ale, Tonic Water	2.4	3.6
Wasser still/ sparkling	2.2	
Wasser still/ sparkling Flasche 0.75l	6.5	
Apple Juice naturtrüb 6	2.6	3.8
Nektar: 6	2.6	3.8
Cranberry, Maracuja, Pineapple, Mango, Rhabarber, Aloe Vera, Guave, Litchi		
	0.3l	0.5l
Tiger Beer vom Fass	3.8	4.6
Tiger Beer 0.33l	3.8	
Lammsbräu alkoholfrei 0.33l	3.8	
Franziskaner Weizen Hefe, Kristall		4.6
Sake (jap. Reiswein) Karaffe	4.6	
	0.2cl	0.4cl
Nep Moi (Reiswodka)	3.6	6.6

Aperol Sour 4,6,7 **8.4**

Aperol, fresh Lemon, Cane Sugar Sirup, Ice

Pineapple Crush 4,6,7 **8.4**

Rum, Weissburgunder, Pineapple Juice, Limejuice, Cane Sugar Sirup, Crush Ice

Coriander Dry Smash 4,6,7,10 **8.6**

Gin, Coriander, Limejuice, Lemongras Sirup, Elderberry sirup, Tonic Water, Ice

Rice Vodka 4,6,7,10 **8.6**

Nep Moi (Ricewodka), Thyme, Elderberry sirup, Tonic Water, Ice

Hibi Sour 4,6,7 **8.6**

Bourbon Whisky, Hibiscus, Limejuice, Apple Juice, Ice

Drunk Velvet 4,6,7,10 **8.6**

Monkey Gin, Raspberry sirup, Limejuice, Mint leafs, Fruits, Tonic Water, Ice

0.1l 0.75l

Gelber Muskateller Klundt, Pfalz/D G 4.2 28

Fragrant, light and wonderfully Juicy, Aprikose, Litchi, Roses and Holunder.

Weissburgunder Huff, Rheinhessen/D G 4.4 29

Cool and Sender with full fruit and a hint of minerality. Apple, Pear, Mint leaves und Lemon

Côtes du Rhône Visan A Fleur du Pampre G 4.4 29

Harmonie Bio-Cuvée, from Marsanne, Roussanne and Viognier. Balanced, juicy and slighty spicy with moderate acidity. Peach, Herbs and a bit of Anis

Beaujolais le Ronsay, France G 4.2 28

Cool, fruity and pleasantly light with gentile fir trees. Strawberry, ripe Cherry and slightly spicy

Côtes du Rhône Trescartes, France G 4.4 29

Spicy powerful Cuvée from the classic grade Varietees of the southern Rhône, Grenache, Syrah and Mourvèdre. Ripe blackberry, roasted Thyme, slightly Pepper

Aimery Crémant de Limoux Brut, France G 40

Elegant and very harmonious. Peach, ripe apple and citrus

