



# J A B E

dine and bar  
w/ new japanese essence



## JAPANESE TAPAS

<p><b>Miso Soup</b> <sup>4,7</sup> </p> <p>mit Wakame, Tofu &amp; Frühlingszwiebeln <i>with wakame, tofu &amp; spring onions</i></p>	<p>5,5</p>	<p><b>Tender Stem Broccoli</b> <sup>1,7</sup> (vegan) </p> <p>Wilder Baby Brokkoli mit Miso Soße <i>tender stem broccoli with miso sauce</i></p>	<p>7,9</p>
<p><b>Truffle Salad</b> (vegan) <sup>1,5,7</sup> </p> <p>Babyspinat, Sojafleisch, Trüffel-Saikyo-Dessing <i>baby spinach, soy meat, truffle-Saikyo-dressing</i></p>	<p>10,5</p>	<p><b>Beef Tataki</b> <sup>1,7</sup></p> <p>jap. Rinderfilet Carpaccio &amp; Ponzu <i>japanese beef carpaccio &amp; ponzu</i></p>	<p>8,4</p>
<p><b>JABE Salmon Potato</b> <sup>1,2</sup></p> <p>Yuzu-Kartoffelbrei ummantelt mit gegrilltem Lachs <i>yuzu mashed potatoes wrapped in grilled salmon</i></p>	<p>8,9</p>	<p><b>Tuna Tataki</b> <sup>2,6</sup></p> <p>Thunfisch Carpaccio, Peperoni, Zwiebeln, Ponzu <i>tuna carpaccio, chili pepper, onions and ponzu</i></p>	<p>9,4</p>
<p><b>Edamame</b> (vegan) <sup>7</sup> </p> <p>Sojabohnen mit Yukari Gewürz <i>soybeans with yukari seasoning</i></p>	<p>5,5</p>	<p><b>Classic Gyoza</b> <sup>1,4,7</sup></p> <p>dumplings steamed &amp; pan fried</p> <p>A Hähnchen / <i>chicken</i> B Gemüse / <i>vegetables</i> </p>	<p>6,5</p>
<p><b>Karaage</b> <sup>1,4,7</sup></p> <p>jap. frittierte Hähnchen <i>japanese fried chicken bites</i></p>	<p>7,9</p>	<p><b>Crispy Gyoza</b> <sup>1,4,7</sup></p> <p>dumplings deep fried</p> <p>C Hähnchen / <i>chicken</i> D Gemüse / <i>vegetables</i> </p>	<p>6,5</p>
<p><b>Tempura Veggie</b> (vegan) <sup>1,6,7</sup> </p> <p>Tempura Gemüse <i>tempura vegetables</i></p>	<p>7,5</p>	<p><b>Japanese Katsubushi Fries</b> <sup>2</sup></p> <p>Mit getrockneter und geräucherter Bonito <i>with smoked and fermented skipjack tuna</i></p>	<p>6,5</p>
<p><b>Takoyaki</b> <sup>1,2,7,9</sup></p> <p>Oktopusbällchen mit Thunfischflocken, Mayo <i>octopus with tuna flakes &amp; mayo</i></p>	<p>8,5</p>	<p><b>Tomorokoshi</b> (vegan) <sup>1,7</sup> </p> <p>Maiskolben mit Butter-Soja-Sauce <i>corn with butter soy sauce</i></p>	<p>6,3</p>
<p><b>Ika Karaage</b> <sup>1,7,9</sup></p> <p>Knuspriger Tintenfisch mit Wasabi Mayo <i>deep fried squid with wasabi mayo</i></p>	<p>10,5</p>		

## VEGAN BOWL



<p><b>Avocado Kimchi Bowl</b> (vegan) <sup>1,4,5,7</sup> </p> <p>Avocado, Sojafleisch, gerösteter Sesam, Tomaten, Nori, Kimchi, Sweet-Chilli-Tomaten-Soße <i>rice, avocado, soy meat, roasted sesame, tomatoes, kimchi, nori, sweet-chilli-tomato-sauce</i></p>	<p>14,3</p>	<p><b>Sesam Udon</b> <sup>1,4,5,7</sup> </p> <p>Udon, Paprika, Kräuter, Sojafleisch, Sesamsauce <i>Udon, bell pepper, herbs, soy meat, sesame sauce</i></p>	<p>12,9</p>
<p><b>Vegan Curry Bowl</b> <sup>1,7</sup> </p> <p>jap. Currysoße, Gemüse &amp; Reis <i>jap. curry sauce, vegetables &amp; rice</i></p>	<p>12,9</p>	<p><b>Veggie Tempura Bowl</b> <sup>1,4,6,7</sup> </p> <p>Frittiertes Tempura, Gemüse mit Reis <i>deep fried tempura, vegetables with rice</i></p>	<p>12,5</p>



## MAIN PLATES

MEAT & FISH

	<p><b>Grilled Iberico 150g</b> <sup>1,7</sup> 21,3 Iberico Schwein mit Yuzu- Sauce <i>Iberico pork with yuzu sauce</i></p> <p><b>Grilled Roastbeef 180g</b> <sup>1,7</sup> 25,3 Gegrilltes Rindfleisch mit Yuzu Kosho <i>grilled roastbeef with yuzu pepper sauce</i> <i>dry-aged pork cutlet, jap. potato salad, tomatoes, salad, mayo</i></p>	<p><b>Grilled Tuna Steak 150g</b> <sup>2</sup> 23,5 Thunfischsteak, Ponzu &amp; Unagi Soße <i>grilled tuna steak, ponzu &amp; unagi sauce</i></p> <p><b>Tonkatsu</b> <sup>1,4,5,7</sup> 18,9 Dry-Aged Schwein Schnitzel, jap. Kartoffelsalat, Tomaten, Salat, Mayo <i>dry-aged pork cutlet, jap. potato salad, tomatoes, salad, mayo</i></p>
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## SUSHI SET

SUSHI SETS



	<p><b>Set Nigiri</b> <sup>2,6,8</sup> 15,5 2 x sake, 2 x maguro, 1 x ebi, 1x tamago, 1 x yellowtail</p> <p><b>Set Maki</b> <sup>2</sup> 11,9 6 x kappa, 6 x avocado, 3 x tekka, 3 x sake</p> <p><b>Set Veggie Maki</b>  10,5 6 x kappa, 6 x avocado, 3 x shinko, 3 x campio</p>	<p><b>Set Mixed</b> <sup>2,8</sup> 14,5 1 x sake nigiri, 1 x ebi nigiri, 1 x maguro nigiri, 6 x kappa maki, 6 x salmon maki</p> <p><b>Set JABE Salmon</b> <sup>2,4,6</sup> 16,3 6 x sake maki, 2 x sake nigiri, 4 x salmon tatar inside-out</p>
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## SASHIMI

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	<p><b>Sake Salmon</b> <sup>2</sup> 5 pcs 9,9</p> <p><b>Mixed Salmon</b> <sup>2,7</sup> 12 pcs 21,4 4 x flamed salmon, 4 x ponzu salmon, 4 x salmon</p>	<p><b>Moriwase</b> <sup>2,6,8</sup> 14 pcs 23,3 salmon, tuna, scallop, yellowtail, tamago, shrimp, avocado</p> <p><b>Salmon Ponzu</b> <sup>2,7</sup> 5 pcs 9,9 smooth acidic ponzu</p>
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## SUSHI STK

	<p><b>Kappa</b> 4,2 <i>cucumber</i></p> <p><b>Tekka</b> <sup>2</sup> 5,9 <i>tuna</i></p> <p><b>Avocado</b> 4,5 <i>avocado</i></p> <p><b>Sake</b> <sup>2</sup> 4,9 <i>salmon</i></p>	<p><b>Shinko</b> 4,5 <i>radish</i></p> <p><b>Hamachi</b> <sup>2</sup> 5,9 <i>yellowtail</i></p> <p><b>Kanpyo</b> 4,5 <i>pumpkin</i></p> <p><b>Ebi</b> <sup>8</sup> 5,0 <i>shrimp</i></p>		<p><b>Sake</b> <sup>2</sup> 4,9 <i>salmon</i></p> <p><b>Maguro</b> <sup>2</sup> 5,9 <i>tuna</i></p> <p><b>Hamachi</b> <sup>2</sup> 5,9 <i>yellowtail</i></p> <p><b>Ebi</b> <sup>8</sup> 4,5 <i>shrimp</i></p>	<p><b>Tamago</b> <sup>6</sup> 4,0 <i>omelette</i></p> <p><b>Hotate</b> <sup>9</sup> 5,9 <i>scallop</i></p> <p><b>Flamed Sake</b> <sup>2</sup> 5,9 <i>flamed salmon</i></p>
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## JABE SPECIAL ROLL

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	<b>Aburi Salmon Roll</b> <sup>1,2,4,6,8</sup>	<b>16,9</b>	<b>Spicy Tuna Roll</b> <sup>1,2,6,7</sup>	<b>15,9</b>
	Tempura Garnele, Avocado, flambierter Lachsmantel, Chili-Mayo, Sesamsoße <i>tempura shrimp, avocado, flamed salmon coating, chili-mayo, sesame sauce</i>		Pikanter Thunfisch, Gurke, Schnittlauch, Chili-Mayo <i>spicy tuna, cucumber &amp; chives, chili-mayo</i>	
	<b>Tokio Roll</b> <sup>1,2,4,7</sup>	<b>14,5</b>	<b>Tunatic</b> <sup>1,2,4,6,7</sup>	<b>16,9</b>
	Lachs ummantelt Avocado, Gurke, Sesam-Cocktail Soße <i>salmon coating avocado, cucumber, sesame-sauce</i>		4 flambierte Thunfisch Sashimi, Ebi Tempura, Avocado, Gurke, Sesam-Unagi-Soße <i>4 flamed tuna sashimi, ebi tempura roll, avocado, cucumber, sesame-unagi-sauce</i>	
	<b>Salmon Tatar Roll</b> <sup>1,2,4,6,7</sup>	<b>14,5</b>	<b>BBQ Beef Roll</b> <sup>1,4,7,8</sup>	<b>13,9</b>
	Lachs-Tatar, Gurke, Avocado, Yuzu-Soja, Sesam Sauce <i>salmon-tatar, cucumber, avocado, yuzu-soy, sesame sauce</i>		Rib Eye Beef Ummantet, Pikante Garnele, Lauch, jap. BBQ Soße <i>beef coating, spicy shrimp, leek, spicy japanese BBQ sauce</i>	
	<b>Ebi Extreme Tempura Roll</b> <sup>1,4,6,8</sup>	<b>15,9</b>	<b>Vegan Hokkaido Roll</b> <sup>1,7</sup> 	<b>11,9</b>
	Garnele ummantelt, Garnelen Tempura, Avocado, Chili-Mayo <i>shrimp coating, shrimp tempura, avocado, chili mayo</i>		Kürbis, Avocado, Gurke, Edamame, Miso- & Teriyaki Sauce <i>pumpkin, avocado, cucumber, edamame, miso &amp; teriyaki sauce</i>	

NEW

### TAQUITOS with chili mayo & herbs <sup>1,2,4</sup>

3x Aburi Salmon	<b>3 pcs</b>	<b>8,8</b>
3x Aburi Tuna	<b>3 pcs</b>	<b>9,9</b>

## DESSERT

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### JABE HAPPY ENDING <sup>3,4,7</sup> **11,9**

Yuzu Cheesecake, with Matcha, Yuzu & Sesame ice cream, topped with Mochi





## HOMEMADE LEMONADE

<b>Jabe Mint Lemonade</b>	0,4 l	5,5
Minze, simple syrup, lemon juice, lime		
<b>Yuzu Ginger Lemoade</b>	0,4 l	5,9
Yuzu & lemon juice, fresh ginger, simple syrup		

## BEER

<b>Kirin Ichiban from tap</b>	0,5 l	6,4
Nakano - Japan since 1885		
<b>Bayreuther Hell</b>	0,5 l btl.	6,4
Bavaria beer		
<b>Krombacher 0,0%</b>	0,33 l btl.	3,8
alcohol free		

## WATER & SOFT

<b>Still or Sparking</b>	0,25 l btl.	3,2
	0,5 l btl.	5,8
<b>Coca Cola <sup>1,2</sup> / Cola Zero <sup>1,2,5</sup></b>	0,2 l btl.	3,4
<b>Schorle</b> (apple)	0,3 l	3,9
<b>Orange Juice</b>	0,3 l	3,9
<b>Maracuja Juice</b>	0,3 l	3,9
<b>Fever Tree</b> (ginger beer or tonic <sup>5</sup> )	0,2 l btl.	3,9

## TEA

<b>Green Tea Cup <sup>1</sup></b>		3
<b>Ginger Mint Tea</b>		3,9



## APPETIZER

<b>Yuzu Spritz</b> <sup>3,5</sup>	8,5
prosecco, yuzu, lemon, simple syrup	
<b>Aperol Spritz</b>	8,5
prosecco, aperol, orange	
<b>Lillet Wild Berry</b>	8,5
Lillet, wild berry soda, berries	

## JABE CLASSIC DRINKS

<b>Japanese Whiskey Sour</b> <sup>5</sup>	11,9
suntory, fresh lomon juice, syrup, egg white	
<b>Middonaito kisu</b> <sup>3,5</sup> ミッドナイトキス	8,5
<b>Cosmopolitan</b> cranberry, vodka cointreau, lime juice	
<b>Sanraizu kiraa</b> <sup>3,5</sup> サンライズ・キラア	9,5
<b>Tequila Sunrise</b> tequila, grenadine, orange&lemon juice	
<b>Jabe signature shot</b> <sup>1,3,5</sup> ジャベ・パン	4,9
<b>Jabe Punch</b> passion fruit juice, lemon juice, vodka, vanilla syrup	

## SAKE

<b>Go Sake - Junmai</b>	0,18 l	8,9
Kochi - dry		
clear aromatic, classic Junmai taste	0,72 l	24,8
<b>Hatsumano „Kimoto Tradition“</b>	0,18 l	10,5
Honjozo/ Yamagata - medium dry		
creamy mouthfeel umami	0,72 l	28,8
<b>Ikekame „Turtle Red“ - Junmai</b>	0,18 l	13,9
Fukuoka - medium dry		
green apple, strawberry, herbs	0,72 l	38

## SPARKLING

<b>Crémant - Renner</b>	0,75 l btl.	25
Baden `20 - dry / pear, apple		

## WHITE WINE

<b>Grauburgunder (Thorsten Krieger)</b>	0,1 l	3,5
Pfalz `22 - dry		
caramel, roasted, (to vegetables & fish)	0,2 l	6,8
	0,75 l btl.	18,7

<b>Riesling - alte Reben (Heinz Nikolai)</b>	0,1 l	4,9
Rheingau `22 - semi dry / old vines		
(exotic fruit, to noodle)	0,2 l	8,8
	0,75 l btl.	24,2

<b>Sauvignon Blanc (Oliver Zeter)</b>	0,1 l	5,4
Pfalz `21 - dry / fine smokieness		
(native gooseberries, to fish)	0,2 l	9,6
	0,75 l btl.	26,4

## RED WINE

<b>Merlot (Marcel Martin)</b>	0,1 l	3,9
PAYS D`OC `21 - dry		
(harmoniously, red fruits, to meat)	0,2 l	7,5
	0,75 l btl.	20,7

<b>Pinot Noir - Spätburgunder (Thorsten Krieger)</b>	0,1 l	4,9
Pfalz `20 - dry		
(vanilla, slightly fruits, to fish)	0,2 l	8,8
	0,75 l btl.	24,2

## HIGHBALL

<b>Yuzu Gin n Tonic</b> <sup>4</sup>	8,9
gin, yuzu, tonic water, yuzu	

<b>Tokyo Mule</b>	8,9
vodka, dash limejuice, cucumber, ginger beer	