



WAKUWAKU
Asia fusion kitchen

Menu

Highest Quality - Without Compromise

Not only when eating should one take time to enjoy the food, it is necessary to invest enough time in the preparation as well. Getting from the fresh ingredients to our delicacies takes a lot of love and care from our experienced chefs. Therefore, we ask for your understanding and a little patience while the chefs are preparing your dishes.





We invite you to our open sushi kitchen to get an insight into the world of making sushi, the much-loved classic of Japanese cuisine.

We wish you a pleasant stay at the
WakuWaku Asia Fusion Restaurant

Allergens

A	Cereals containing Gluten
B	Crustaceans
C	Eggs
D	Fish
E	Peanut
F	Soybeans
G	Milk
H	Nuts
L	Celery
M	Mustard
N	Sesame
O	Sulphur Dioxide & Sulphites
P	Lupin
R	Mollusc

Symbols

	vegetarian
	vegan
	slightly hot
	hot

All prices include VAT
Errors and omissions excepted. Cited 2022

Lunch Menu

+ Rice & Misoshiru or mini spring rolls

(Tue to Fri 11:30 a.m. to 14:30 p.m.)
except holidays

Crispy Tofu with Cashews ^{FE} 🌱	11,90€
tofu, pepper, onion, coriander, cashews	
Wok Duck ^{AFN}	14,90€
crispy duck with fresh seasonal vegetable	
Bulgogi ^{AFN}	13,90€
korean style, marinated, grilled beef	
Korean Fried Chicken ^{AFN} 🍗	12,90€
crispy fried chicken with gouchujang	
Red Thai Curry ^{HGL} 🍛	
with vegetables	11,90€
with chicken	12,90€
with beef filet	16,90€
with lime prawns	15,90€
Sushi Set (8x Sushi & 3x Maki) ^{DH}	14,90€
Maki Set (12pcs) ^D	11,90€
6x Avocado, 3x Cucumber, 3x Salmon	
Yaki Udon ^{DFO}	
with vegetables	10,90€
with chicken	12,90€
with beef filet	15,90€

Soup

Miso Shiru ^F	4,80€
japanese soybean soup, tofu, nakame, mushrooms, spring onions	
Wantan Soup ^{AHC}	5,90€
dumplings, pakchoi, green onion, chicken soup	
Waku Soup ^A	5,90€
homemade chicken broth with vegetables	
Tom Ka Gai ^{DGL} 🌶️	5,90€
thai soup with chicken breast, coconut milk and vegetables	
Tom Yam Goong ^{BDFGL} 🌶️	6,90€
thai soup with prawns, lemongrass and vegetables	

Warm Tapas

Edamame ^{AFN} 🌱 salted green soybeans	4,90€
Spicy Edamame ^{AFN} 🌶️🌱 with homemade spices	5,90€
Yaki Gyoza ^A (6 Pieces) japanese dumplings with chicken	5,90€
Satey ^{DEGR} chicken skewers with peanut sauce	5,90€
Takoyaki ^{ACGRE} octopus balls, katsuobushi, okonomi sauce	6,90€
Cha Shou ^{ACFH} 🍤 dumplings filled with prawns, chicken and szechuan chili oil	7,90€
Chicken Karagee ^{ACG} 🍤 with salad and truffle mayo	8,50€
Ebi Tempura ^{AB} prawns in tempura batter	8,90€
Mini Spring rolls vegetarian springrolls	4,90€

Side Dishes

Rice	3,50€
Sushi Rice	4,50€
Naan Bread	4,50€
Fries	3,50€
Sweet Potato Fries	5,50€
Vegetables	6,90€

Cold Tapas

Wakame ^{NR} 	4,50€
japanese seaweed salad	
Kimchi ^{DR} 	5,50€
korean style fermented chinese cabbage	
Sashimi Salad ^{BDF}	14,90€
tuna, salmon, avocado, cucumber	
Mixed Salad ^F 	6,50€
lettuce, homemade dressing, corn and cherry tomatoes	
Hiyayakko ^{FN} 	7,50€
cold tofu with soy sauce, green onion and coriander	
Tuna Carpaccio ^{FDN}	15,90€
tuna carpaccio with ponzu sauce	
Salmon Carpaccio with Avocado ^{FDN}	13,90€
salmon, avocado, ponzu sauce	
Grilled Chicken Salad ^{FEN}	12,90€
mixed salad, cocktail tomatoes, cucumber, corn, avocado, sesame dressing	
Summer Rolls (2 Pieces)	
Rolled rice paper with vegetables and herbs, rice noodles and hoisin sauce or peanut sauce	
with chicken ^{AFE}	5,90€
with prawns ^{AHE}	6,90€
with avocado ^{AEF} 	5,90€
with tofu ^{AFE} 	5,90€

Main Course

Bulgogi Beef ^{AFN} korean style, marinated beef with rice	17,90€
Wok Ponzu Scallops (6 Pieces) ^{FH} with pak choi, ponzu sauce, rice	21,90€
Grilled Salmon ^D with seasonal vegetables and rice	21,90€
Waku Duck ^{AFL} 🍲 grilled duck breast, mala pasta, vegetables, rice or naan bread	25,90€
Red Thai Curry ^{DGL} 🍲 coconut milk, sugar peas, pepper, king oyster mushroom, rice or naan bread	
with chicken	15,90€
with beef filet	20,90€
Wok Vegetables with Cashews and Rice ^F 🌿	13,80€
Pan Fried Noodles or Rice	
with vegetables ^F 🌿	11,90€
with chicken ^{AF}	13,90€
Steamed Halibut Filet ^{ADF} ginger, green onion, soy sauce, sesame oil, rice	18,50€
Miso Chili Beef Filet ^{AFNL} 🍲 with zucchini, king oyster mushroom, carrots, sugar peas, rice	20,90€
Crispy Tilapia Filet with Curry Paste 🍲 king oyster mushroom, carrots, sugar peas, naan bread	18,50€
Ramen	
with chicken ^{FO}	13,90€
with beef filet ^{FO}	17,90€
with seafood ^{FODHR}	18,90€

Robata Flame Grill

Beef Steak 250g^L	37,90€
with grilled avocado and mixed salad and sweet potato fries	
Pork Ribs^{AEFMO}	20,90€
cashews, green onion and sweet potato fries	
Lamb Chops^{AFNO}	27,90€
with green beans and naan bread	
Beef Skewers^A	25,90€
salad, naan bread or sweet potato fries	
Grilled Chicken^{ACFN}	19,90€
with rice and vegetables	
Grilled Seasonal Vegetables^A 	14,90€
with naan bread	
Grilled King Prawns^{HF} (6 Pieces)	28,90€
with lettuce	
Grilled Calamari^D	19,90€
with sweet potato fries and wok vegetables	
Chicken Wings^A (6 Stück)	14,90€
with sweet potato fries	

Bowls

Grilled Chicken ^{EGN} 🍗	14,90€
grilled chicken breast with curry sauce, baby spinach, wakame, edamame, onions	
Smokey Tofu Bowl ^{FN} 🌿	13,90€
baby spinach, edamame, cucumber, avocado	
Truffle Cashew Bowl ^{EFDR}	13,90€
edamame, ponzu soy sauce, wakame, kimchi, avocado	
Spicy Tuna Bowl ^{DCF} 🍗	15,90€
marinated tuna, spicy mayo, cucumber, pineapple salsa, edamame, bonito flakes	
Salmon Avocado ^{DF}	15,90€
salmon, avocado, seaweed, cucumber, wasabi mayo	
Veggie Bowl ^{AF} 🌿	13,90€
sugar pea pods, avocado, king oyster mushroom, enkoi, teriyaki sauce	

Note: all the bowls include sushi-rice and are cold meals

Bowls – Superfood


This popular and simple dish is extremely healthy, due to the multiple nutrients it offers. More variations are added constantly. The low fat content is perfect for athletes and fitness enthusiasts.

Maki

Maki 6 Pieces

Avocado Maki 	5,50€
Kappa Maki (Cucumber) 	5,50€
Sweet Potato Maki 	5,90€
Sake Maki (Salmon) ^D	6,50€
Ebi Maki (Prawns) ^H	5,90€
Maguro Maki (Tuna) ^D	6,50€

Premium Rolls 8 Pieces

Ebi Tempura ^{CHN} filled with crispy prawns	15,80€
Waku Best ^{CH} flambéed salmon, ebi tempura, avocado, truffle mayo	17,90€
Philadelphia ^{CFN} avocado, salmon, philadelphia, caviar	13,50€
Veggie Roll ^{CFN} 	11,90€
cucumber, avocado, smoked tofu	
Dragon Roll ^{ADFOM} with avocado, spicy mayo, cucumber, salmon & tuna	14,90€
Rainbow Roll ^{BCDN} ebi salmon, tuna, avocado, cucumber	15,50€

Sushi

Austrian Nigiri + 3 Pieces Maki ^D 2x salmon trout, 2x char, 2x beef	19,90€
Sushi Mix + 3 Pieces Maki ^D 6 Pieces includes - salmon, tuna, ebi, char 10 Pieces includes - salmon, tuna, ebi, eel, caviar, char	17,90€ 24,90€
Vegan Nigiri + 3 Pieces Maki ^F 2x king oyster mushroom, 2x sugar pea, 2x avocado	13,90€
Sake Set + 3 Pieces Maki ^D 6 Pieces 10 Pieces	17,90€ 22,90€
Waku Set 12 Nigiri + 8 Veggierolls tilapia salmon char beef filet ebi avocado eel	34,90€
Sashimi	
Salmon (3 Pieces) ^D	10,90€
Tuna (3 Pieces) ^D	12,90€
Sashimi Moriawase ^{BDH} salmon, tuna and more <i>depending on market offer</i>	26,90€

We only serve organic & natural salmon in all our meals

Beer °

Trumer Pils small	4,10€
Trumer Pils large	4,90€
Radler small	4,10€
Radler large	4,90€
Trumer Beer non-alcoholic 0,33l	4,10€
Maisel's Wheat Beer	4,90€
Maisel's Wheat Beer non-alcoholic	4,90€
Tsing Tao (chinese)	4,90€
Kirin (japanese)	4,90€

Aperitif °

Weißer Spritzer	3,90€
Hugo	4,90€
Aperol Spritzer	4,90€
Aperol Prosecco	5,90 €
Barita	5,50 €

Liquor °

Bamboo Liquor 2cl	4,90€
Rice Liquor 2cl	4,90€
Mao Tai Liquor 2cl	6,90€
Plum Wine 6cl	4,90€
Sake (Rice Wine) 6cl	4,90€

Non-Alcoholic

Coca-Cola, Fanta, Spezi 0,33l/0,5l	3,90€/4,70€
Tirola Kola, Coca-Cola Zero 0,33l	4,10€
Apple Juice, Currant Juice 0,3l	4,10€
Orange Juice, Strawberry Juice, Plum Juice 0,5l Juice with Water 0,33l/0,5l	5,20€ 3,90€/4,50€
Juice with Sparkling Water 0,33l/0,5l Raspberry with Water 0,5l	4,10€/4,70€ 3,70€
Raspberry with Sparkling Water 0,5l	3,90€
Elderflower with Water 0,5l	3,70€
Elderflower with Sparkling Water 0,5l	3,90€
Aloe Vera Juice 0,33l/0,5l	4,10€/5,20€
Aloe Vera Juice with Water 0,33l/0,5l	4,30€/4,50€
Aloe Vera Juice with Sparkling Water 0,33l/0,5l	4,50€/4,70€
Tonic Water 0,2l	3,90€
Bitter Lemon 0,2l	3,90€
Sparkling Water 0,33l/0,5l	3,50€/3,90€
Lemon Soda 0,33l/0,5l	3,70€/4,10€
Mineral Water 0,33l/0, 75l	3,90€/7,50€
Mineral Water sparkling 0,33l/0, 75l	3,90€/7,50€
Tapwater	1,30€

Homemade Lemonade

Butterfly Mojito 0,5l virgin mojito with butterfly pea blossom	6,90€
Rose Lemonade 0,5l	5,90€
Lime Herbs Lemonade 0,5l basil, lemongrass, ginger	6,90€
Oolong Cranberry Iced Tea 0,5l	5,90€
Mango Tango ° 0,5l green tea, mango and fresh orange	5,90€
Lychee Lemon ° 0,5l green tea, lychee, lemon, lemongrass	5,90€

Tea

Oolong Green	
Tea Rice Tea	4,50€
Chamomile Tea	4,50€
Black Tea	4,20€
Jasmine Tea	4,20€
8 Treasures Tea	4,90€

Coffee

Verlängerter	3,50€
Großer Brauner	3,90€
Kleiner Brauner	3,30€
Cappuccino ^G	4,10€
Cafe Latte ^G	4,50€
Espresso small	3,30€
Espresso large	3,90€

Dessert

Mochi ^{FGN}	5,90€
japanese rice cake	
Mochi Ice ^{FGN}	6,90€
japanese rice cake filled with ice cream	
Japanese Pancake ^{ACF}	5,90€
Matcha Tiramisu ^{CG}	6,90€
Ice Cream with Maotai ^{GO}	6,50€
Coconut Panna Cotta ^G	5,90€

enjoy your meal