



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 2026

Lunch Menu

+ Rice & Misoshiru or mini spring rolls

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

Wok Gemüse Tofu with Cashews ^{AFHO} 🌿	13,90€
tofu, pepper, onion, coriander, cashews	
Wok Duck ^{AFHO}	16,90€
crispy duck with fresh seasonal vegetable	
Bulgogi ^{AFNO}	15,90€
korean style, marinated, grilled beef	
Korean Fried Chicken ^{AFNO} 🍗	14,90€
crispy fried chicken with gouchujang	
Red Thai Curry ^{HGL} 🍲	
with vegetables	13,90€
with chicken	14,90€
with beef filet	17,90€
with lime prawns	17,90€
Sushi Set (8x Sushi & 3x Maki) ^D	17,90€
Maki Set (12pcs) ^D	12,90€
6x Avocado, 3x Cucumber, 3x Salmon	
Yaki Udon ^{ACFO}	
with vegetables 🌿	12,90€
with chicken	14,90€
with beef filet	17,90€

Soup

Miso Shiru ^F 🌿	5,90€
japanese soybean soup, tofu, nakame, mushrooms, spring onions	
Wantan Soup ^{ABC}	6,90€
dumplings, pakchoi, green onion, chicken soup	
Waku Soup ^A	6,50€
homemade chicken broth with vegetables	
Tom Ka Gai ^G 🍲	6,90€
thai soup with chicken breast, coconut milk and vegetables	
Tom Yam Goong ^{ABF} 🍲	7,90€
thai soup with prawns, lemongrass and vegetables	

Warm Tapas

Edamame 🌱	5,50€
salted green soybeans	
Spicy Edamame ^{EN} 🌶️🌱	5,90€
with homemade spices	
Yaki Gyoza ^{AFO} (5 Pieces)	6,90€
japanese dumplings with chicken	
Satey ^E	5,90€
chicken skewers with peanut sauce	
Takoyaki ^{ACFR}	7,90€
octopus balls, katsuobushi, okonomi sauce	
Cha Shou ^{ABCFO} 🍡	7,90€
dumplings filled with prawns, chicken and szechuan chili oil	
Chicken Karagee ^{AC} 🍡	8,90€
with salad and truffle mayo	
Ebi Tempura ^{ABFO}	9,90€
prawns in tempura batter	
Mini Spring rolls ^{AN}	5,50€
vegetarian springrolls	

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 ^N 	5,50€
japanese seaweed salad	
Kimchi ^{BC} 	5,90€
korean style fermented chinese cabbage	
Sashimi Salad ^{ADFN}	14,90€
tuna, salmon, avocado, cucumber	
Mixed Salad ^{AF} 	7,90€
lettuce, homemade dressing, corn and cherry tomatoes	
Hiyayakko ^{AFN} 	7,90€
cold tofu with soy sauce, green onion and coriander	
Tuna Carpaccio ^{ADFN}	16,90€
tuna carpaccio with ponzu sauce	
Salmon Carpaccio with Avocado ^{ADFN}	15,90€
salmon, avocado, ponzu sauce	
Grilled Chicken Salad ^{AFNO}	14,90€
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 ^{AEFHN}	6,90€
with prawns ^{AEFHN}	7,90€
with avocado ^{AEFHN} 	6,90€
with tofu ^{AEFHN} 	6,90€

Main Course

Bulgogi Beef ^{AFNO} korean style, marinated beef with rice	18,90€
Wok Ponzu Scallops (6 Pieces) ^{FHR} with pak choi, ponzu sauce, rice	24,90€
Grilled Salmon ^{AFDO} with seasonal vegetables and rice	23,90€
Waku Duck ^{AEFN} 🍴 grilled duck breast, mala pasta, vegetables, rice or naan bread	28,90€
Red Thai Curry ^{DGL} 🍴 coconut milk, suger peas, pepper, king oyster mushroom, rice or naan bread with chicken 17,90€ with beef filet 22,90€	
Wok Vegetables with Cashews and Rice ^{AFHO} 🌿	15,90€
Pan Fried Noodles or Rice ^{AFCO} with vegetables ^F 🌿 13,90€ with chicken ^{AF} 16,90€	
Steamed Halibut Filet ^{ADF} ginger, green onion, soy sauce, sesame oil, rice (with bones)	21,90€
Miso Chili Beef Filet ^{AFO} 🍴 with zucchini, king oyster mushroom, carrots, sugar peas, rice	22,90€
Crispy Tilapia Filet with Curry Paste ^{ADFC} 🍴 king oyster mushroom, carrots, sugar peas, naan bread	19,90€
Ramen with chicken ^{ACFO} 17,90€ with beef filet ^{ACFO} 22,90€ with seafood ^{ABCFOR} 22,90€	

Robata Flame Grill

Beef Steak 250g ^{EN} with grilled avocado and mixed salad and sweet potato fries	39,90€
Pork Ribs ^{EO} peanuts, green onion and sweet potato fries	24,90€
Lamb Chops ^{AEFON} with green beans and naan bread	31,90€
Beef Skewers with salad ^A naan bread or sweet potato fries	32,90€
Grilled Chicken ^{AFNO} with rice and vegetables	19,90€
Grilled Seasonal Vegetables ^{AO}  with naan bread	15,90€
Grilled King Prawns ^B (6 Pieces) with lettuce	33,90€
Grilled Calamari ^{ADFOR} with sweet potato fries and wok vegetables	22,90€
Chicken Wings ^{AFO} (6 Stück) with sweet potato fries	16,90€

Bowls

Grilled Chicken ^N 🍗	15,90€
grilled chicken breast with curry sauce, baby spinach, wakame, edamame, onions	
Smokey Tofu Bowl ^{AFO} 🌿	14,90€
baby spinach, edamame, cucumber, avocado	
Truffle Cashew Bowl ^{AFHO}	15,90€
edamame, ponzu soy sauce, wakame, kimchi, avocado	
Spicy Tuna Bowl ^{ACDF} 🍗	16,90€
marinated tuna, spicy mayo, cucumber, pineapple salsa, edamame, bonito flakes	
Salmon Avocado ^{DC}	16,90€
salmon, avocado, seaweed, cucumber, wasabi mayo	
Veggie Bowl ^{AF} 🌿	14,90€
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 	5,90€
Kappa Maki (Cucumber) 	5,90€
Sweet Potato Maki 	6,50€
Sake Maki (Salmon) ^D	6,90€
Ebi Maki (Prawns) ^B	6,50€
Maguro Maki (Tuna) ^D	6,90€

Premium Rolls 8 Pieces

Tempura Maki ^{CHN} filled with crispy prawns	16,90€
Waku Best ^{CH} flambéed salmon, ebi tempura, avocado, truffle mayo	18,90€
Philadelphia ^{CFN} avocado, salmon, philadelphia, caviar	15,90€
Veggie Roll ^{CFN} 	12,90€
Dragon Roll ^{ADFOM} with avocado, spicy mayo, cucumber, salmon & tuna	15,90€
Rainbow Roll ^{BCDN} ebi salmon, tuna, avocado, cucumber	16,90€
Volcano Spice Roll ^{CDN} ebi salmon, tuna, avocado, cucumber"	18,90€
Crispy Salmon Bite ^{ABDF} ebi salmon, tuna, avocado, cucumber"	19,90€

Sushi

Austrian Nigiri + 3 Pieces Maki ^{ADF} 19,90€
2x salmon trout, 2x char, 2x beef

Sushi Mix + 3 Pieces Maki ^D
6 Pieces includes - salmon, tuna, ebi, char 17,90€
10 Pieces includes - salmon, tuna, ebi, eel, caviar, char 25,90€

Vegan Nigiri + 3 Pieces Maki ^{AF} 14,90€
2x king oyster mushroom, 2x sugar pea, 2x avocado

Sake Set + 3 Pieces Maki ^D
6 Pieces 17,90€
10 Pieces 24,90€

Waku Set 12 Nigiri + 8 Veggierolls ^{ADF} 38,90€
tilapia | salmon | char | beef filet | ebi | avocado | eel

Sashimi

Salmon (3 Pieces) ^D 11,90€
Tuna (3 Pieces) ^D 12,90€

Sashimi Moriawase ^D 28,90€
salmon, tuna and more
depending on market offer

We only serve organic & natural salmon in all our meals

Beer °

Trumer Pils small	4,50€
Trumer Pils large	5,50€
Radler small	4,50€
Radler large	5,50€
Trumer Beer non-alcoholic 0,33l	5,10€
Maisel's Wheat Beer	5,50€
Tsing Tao (chinese)	5,10€
Kirin (japanese)	5,10€

Aperitif °

Weißer Spritzer	5,40€
Hugo	6,90€
Aperol Spritzer	6,90€
Aperol Prosecco	7,90 €
Barita	6,90 €
Pallini Spritz Limoncello	6,90 €

Liquor °

Bamboo Liquor 2cl	5,90€
Rice Liquor 2cl	5,90€
Mao Tai Liquor 2cl	7,90€
Plum Wine 6cl	4,90€
Sake (Rice Wine) 6cl	4,90€

Non-Alcoholic

Coca-Cola, Fanta, Spezi 0,33l/0,5l	4,70€/5,40€
Coca-Cola Zero 0,33l	4,70€
Apple Juice, Currant Juice 0,3l	4,50€
Orange Juice, Strawberry Juice, Plum Juice 0,5l	5,50€
Juice with Water 0,33l/0,5l	4,30€/4,90€
Juice with Sparkling Water 0,33l/0,5l	4,50€/5,30€
Raspberry with Water 0,5l	4,10€
Raspberry with Sparkling Water 0,5l	4,30€
Elderflower with Water 0,5l	4,10€
Elderflower with Sparkling Water 0,5l	4,30€
Aloe Vera Juice 0,33l/0,5l	4,50€/5,50€
Aloe Vera Juice with Water 0,33l/0,5l	4,50€/4,90€
Aloe Vera Juice with Sparkling Water 0,33l/0,5l	4,70€/5,10€
Tonic Water 0,2l	4,30€
Bitter Lemon 0,2l	4,30€
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	1,50€

Homemade Lemonade

Butterfly Mojito 0,5l virgin mojito with butterfly pea blossom	7,90€
Rose Lemonade 0,5l	7,90€
Lime Herbs Lemonade 0,5l basil, lemongrass, ginger	7,90€
Oolong Cranberry Iced Tea 0,5l	6,90€
Mango Tango ° 0,5l green tea, mango and fresh orange	6,90€
Lychee Lemon ° 0,5l green tea, lychee, lemon, lemongrass	6,90€

Tea

Oolong Green	4,90€
Tea Rice Tea	4,90€
Chamomile Tea	4,90€
Black Tea	4,90€
Jasmine Tea	4,90€
8 Treasures Tea	5,50€

Coffee

Verlängerter	3,90€
Großer Brauner	4,20€
Kleiner Brauner	3,70€
Cappuccino ^G	4,50€
Cafe Latte ^G	5,60€
Espresso small	3,40€
Espresso large	4,20€

Dessert

Mochi ^{AEG}	6,90€
japanese rice cake	
Mochi Ice ^{AG}	7,90€
japanese rice cake filled with ice cream	
Japanese Pancake ^{AG}	7,50€
Matcha Tiramisu ^G	7,90€
Ice Cream with Maotai ^{GO}	7,90€
Coconut Panna Cotta ^G	6,90€
Mango Sago ^G	8,90€

enjoy your meal