

PASTARŌ

Menu

Starters

Perfect for sharing - we recommend choosing 2-3 dishes to start your meal together.

	Paramesame - Edamame with Parmesan & Sea Salt	5,00€
	Karaage - Japanese Fried Chicken, Mayo, Lemon	6,50€
	Avocado Fries - Tempura Avocado, Sesame Mayo	6,50€
	Nasu Nero - Burrata, Black Eggplant Purée, Miso Caramel	10,50€
	Tomatō Tomatō - Colorful Tomatoes, Stracciatella, Crispy Chili, Olive Oil	10,90€
	Hotate no Iso-be-age - Scallops, Tempura-Nori Batter	11,90€
	Gyoza - Filled with Salsiccia, Bonitoflakes	8,00€
	Salmon Tataki - Salmon, Ponzu, Olive oil, hazelnut	11,50€

Pasta

Our tip: Three pasta dishes are perfect for sharing between two people.

	Udon Cacio e Pepe - Pecorino, Egg Yolk & Black Pepper	14,90€
	Ravioli alla Nasu - Tempura Eggplant & Spicy Tomato Sauce	14,90€
	Brown Shrimp Crabonara - Gnochetti, Brown Shrimp, Miso-Mascarpone	21,50€
	Udon Carbonara - Guanciale, Pecorino, Egg Yolk & Black Pepper	15,50€
	Udon Verde - Shiso Pesto & Sautéed Mushrooms	14,50€
	TanTan Pappardelle - Sesame-Peanut Sauce, Vegan Mince	14,90€
	Spaghetti alla Panna e Kimichi - Dashi Cream, Oyster Mushrooms	15,90€

Hot Curry Udon

Rich, warming, Japanese Curry broth with thick Udon noodles - spicy, hearty & satisfying

Choose your topping

	• Karaage - Crispy fried chicken	14,90€
	• Aubergine - Delicate tempura Eggplant	14,90€

Kinoko Risotto

Creamy Risotto with sautéed mushrooms, Dashi Soy sauce & Parmesan
Available with normal rice/ vegetarian version on request

Choose your topping

• Salmon Miso - Salmon with Miso glaze	16,90€
• Beef Dashi Funghi - Beef with Dashi and Mushrooms	16,90€

Dessert

Matcha Eis	5,00€
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 = vegetarian
 = vegan option available

Drinks Menu

Softdrinks

Water – Still or Sparkling 0,3l-0,75l 3,00€/6,00€

Fritz-Kola 0,2l – Classic or Super Zero 0,2l 3,00€

Fritz-Limonaden 0,2l – Orange, Zitrone, Honigmelone, Kola-Orange 3,00€

Apfel-Kirsch-Holunder, Bio-Rhabarberschorle, Bio-Apfelschorle

Homemadedrinks

Raspberry Soda – Raspberry, Soda, Lemon, Sugar 6,00€

Yuzu Soda – Yuzu, Lemon, Sugar, Soda 6,00€

Basil Soda – Basil, Soda, Lemon, Sugar 6,00€

Hibiskus Iced Tea – Hibiscus, Earl Grey, Lemon, Soda, Sugar 6,00€

Beer

Rollberg – 0,3l / 0,5l 3,80€/6,00€

Asahi Super Dry – 0,3l 5,00€

Peroni – 0,3l 5,00€

Peroni Alcoholfree– 0,3l 5,00€

Aperitif

Aperol Spritz – Aperol, Prosecco, Soda, Orange 8,00€

Pastaro Spritz – Yuzu liqueur, Prosecco, Soda 9,00€

Tea & Coffee

Espresso 2,50€

Paper & Tea - Premium Selection – In The Mood For Love 5,50€

Golden Earl, Mighty Green, Berry Pomp

Minz Tee 4,50€

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Wine

White Wine

Gröhl Sauvignon Blanc – pure energy Germany, Rheinhessen	0,11/0,75l 5,00€/30,00€
Seckinger Grauburgunder Kalkstein – silent power Germany, Pfalz	5,00€/30,00€
Stéphane Orioux Muscadet M – sea breeze France, Loire	6,00€/34,00€
Seckinger Riesling Maushöhle – golden hour Germany, Pfalz	6,00€/34,00€

Red Wine

Ijalba Rioja Tempranillo – red rhythm Spain, Rioja	5,00€/30,00€
Polvanera Primitivo La Marchesana – dark velvet Italy, Apulien	5,00€/30,00€
Cèdre Héritage rouge (Malbec) – blueberry juice France, Cahors	6,00€/34,00€
Rosso di Montalcino – tuscan heartbeat Italy, Tuscany	---/44,00€
Barolo – king of calm Italy, Piemont	---/55,00€

Rosé

Weingut Gaul, Le Rosé – pink noise Germany, Pfalz	5,00€/30,00€
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Orange - Wine

Sumenjak Alter Cuvée – gold dust Slovenia, Štajerska	---/42,00€
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Bubble

Terre dei Buth Prosecco DOC Tappo – sunrise pop Italy, Veneto	5,00€/30,00€
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Shochu / Sake

Sake

Sake Sampler – 45ml x 3 types

15€

Kokuryu Junmai Ginjo, Koshi no Kanbai Tokusen, Kamoizumi Shusen

Kamoizumi Shusen „Junmai” – moon drop

0,90ml/0,90l

Japan, Hiroshima

7,50€/59,00€

Kokuryu „Junmai Ginjo” – golden hush

0,90ml/0,72l

Japan, Fukui

9,50€/59,00€

Koshi no Kanbai Tokusen „Ginjo” – pure snow

0,90ml/0,50l

Japan, Niigata

11,90€/55,00€

Shochu

What is Shochu?

Shochu is a Japanese spirit distilled from barley, sweet potatoes, or rice. It has a mild, aromatic character and an alcohol content of 25–35%. Shochu can be enjoyed neat, on the rocks, mixed with water (hot or cold), with soda, or as a cocktail (Chū-Hai). In Japan, it is a cherished national drink, meant to be savored slowly and with appreciation.

Shochu Menu

Imo Shochu (sweet potatoes)

8,00€

Oishi „Hi-Five (Bio)”, Japan, Kagoshima – golden groove

Wakashio „Blow EP05”, Japan Kagoshima – hidden waves

Wakashio „A day to Jump”, Japan Kagoshima – yuzu breeze

Mugi Shochu (barley)

8,00€

„Yama no Mori” Japan, Nagasaki – forest echo

Kome Shochu (rice)

8,00€

„Toyonaga” Japan, Kumamoto – white harmony

CHŪHAI – Itameshi Style (Cocktail)

9,50€

Chūhai Zitrone – Shochu, Lemon, Soda, Sugar

Chūhai Yuzu – Shochu, Yuzu, Soda

Chūhai Negroni Style – Shochu, Campari, Vermouth, Soda

Chūhai Mule – Shochu, Ginger Beer, Lime, Mint

Chūhai Aperol – Shochu, Aperol, Soda

