


<b>Classics</b>	EUR
Snack & Dip	2,50
Edamame „Classic“  Sea salt / cranberry	10,50
Edamame „coast style“ Butter kimchi marinade	11,50
Curry Soup with Mumbai Curry  Papaya / Thai mango / shiso leaves	12,50
Lobster Soup Lobster / tomato / lemongrass / coconut milk	16,00
Spinach Salad & Sesame  Baby spinach / sesame oil / sesame paste	16,50
Tomato Avocado Salad  Chili / garlic / soy / cress / red onions	17,50
Tuna Tatar with Romaine Lettuce Sesame / ponzu / dashi mayonnaise / avocado mango	22,00
Crispy Prawn Tempura Shrimp / chili / chive / Asia mayonnaise	22,00
Crispy Duck Salad & Peanut Grapefruit / roasted peanuts / red onions	19,50
Hot Minced Beef Fine sliced beef / Kenya beans mix of different sherry tomatoes / spring leek / soy sauce	20,50

## Signature

Cauliflower Tandoori  Yoghurt / sesame / coriander	14,50
Roasted pulpo & Ceviche Loup de Mer / grilled pepper / chili / garlic cucumber / egg yolk	24,50

<b>Signature</b>	EUR
Chestnut Miso Cod Codfish / marinated cucumber / ginger	27,00
Beef Tatar Wan Tan / crème fraîche / Parmesan / ginger sesame	21,50
Crispy Chicken „Saté“ Peanut herb crust / green curry / lemongrass lime	24,50
Fried Fish “coast style” Meagre / passionfruit / passe pierre seaweed hazelnut / dashi	26,00
Flanksteak „Wagyu“ Daikon radi / wakame / Japanese mustard / miso brown butter / herbs	36,00
Surf & Turf „coast style“ 150g fillet of beef & prawn European volowina beef / broccoli / sweet corn pandan / bonito	34,50

## Side Dishes

Wild mushrooms with pak choi 	9,00
Wok vegetables 	8,50
Almond-safran basmati rice 	7,00
Red curry fries	6,50

## Sushi & Sashimi Variation

Sushi & Sashimi à la Chef	35,00
Chef Lobsang's Special Deluxe	68,00
Sushi à la Chef vegetarian 	29,50

## Sashimi & Nigiri (3 Sashimi or 2 Nigiri)

Label Rouge Salmon	7,50
Tuna	10,50
Hamachi	10,50

<b>Sashimi „coast style“</b>	EUR
Khampa Beef Sashimi Ponzu / brown butter	21,00
Hot Tuna Tataki Short fried tuna sashimi / Japanese butter sauce	21,50
Loup de Mer Sashimi Lime-olive oil / ponzu / leek / tobiko	22,50
<b>Maki Roll „Classic“</b>	
Salmon Maki Asparagus / salmon / mirin / teriyaki	13,50
Tuna Maki Tuna / avocado / mirin / teriyaki	14,50
Ebi Maki Prawn / avocado / Asia mayonnaise	13,50
<b>Special coast Rolls</b>	
Green Veggie Roll  Beans / asparagus / panko crunch avocado cream	14,50
Tuna Tiger Roll Prawn / avocado / cucumber / tuna topping spicy teriyaki	17,50
Truffle Salmon Roll Asparagus tempura / avocado / cucumber salmon tatar / truffle mayonnaise / crispy Wan Tan	17,50
Salmon Unagi Roll Unagi / avocado / cucumber / soy leaf salmon topping / sour cream / unagi sauce	18,50
Crunchy Chicken Roll Tandoori chicken tempura / avocado / yogurt onion / teriyaki crunch	16,00

<b>Special coast Rolls</b>	EUR
Rainbow Roll Avocado / cucumber / surimi / tuna tatar / salmon Loup de Mer / Asian mayonnaise / teriyaki	17,50
Summer Roll Rice paper / sesame / tuna / salmon tempura rocket / mango / avocado / papadam cream cheese / unagi sauce	19,50
Spicy Beef Roll Beef tatar / coriander / sesame / carrot / radish leek / onion / togarashi / spicy mayonnaise / teriyaki	20,50

## Tempura

Japanese butter sauce / ginger-radish sauce

Prawns tempura 5 pieces	22,50
Vegetable tempura 	14,50

## Dessert

Café Gourmand Sweets from the Pâtisserie inc. coffee	8,50
Crème brûlée Bourbon-Vanilla / sorbet	12,50
coast „Monte“ Chocolate / hazelnut / milk cream / sponge	14,50
Filled tartlet with fruits White mousse / sorbet / seasonal fruits	13,50

**G.C. Breiger Coffee**

EUR

Espresso	3,50
Espresso Macchiato	3,50
Double Espresso	4,50
Cappuccino	4,00
Latte Macchiato	5,00
Café Crème	4,00
Milk coffee	5,00

**Water**

San Pellegrino	0,25l	4,00
San Pellegrino	0,75l	8,50
Acqua Panna	0,25l	4,00
Acqua Panna	0,75l	8,50

**Local Water from Norderstedt**

Sparkling Magnus	0,25l	4,00
Sparkling Magnus	0,75l	8,50
Still Magnus	0,25l	4,00
Still Magnus	0,75l	8,50

Dishes can contain traces of nuts and sesame.



coast guest  
PW: Sushi2015



CoastHamburg



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