

# Comba

Kreative Asia-Küche & Sushi

Small cre asia tive fancy foods

# Sushi-Rolls

( 1 roll = 6 pieces) **7,- EUR**



**Shio-Sake-Maki**  
with sesam  
(grilled salmon, radish)



**California-Roll** <sup>1,6</sup>  
with Kapelin roe  
(surimi, avocado)

**Sushi-Tempura Comboroll** (prawns, mango and specila sauce - light spicy)

**Saigon-Roll** (salmon with Philadelphia cheese and sesame)

**Ebi-Tempura-Roll** (baked prawns, avocado, salad and sesame)

## The sushi order:

3 pieces of sushi = 7,- EUR

1 piece of sushi = 2,50 €

# Sushi references

<b>Kanimayo</b> <sup>1,6</sup> (crab meat, avocado and special sauce )	1 piece	
<b>Spicy-Maguro</b> (tartar of tuna with spicy sauce)	1 piece	
<b>Negitoro</b> (tartar of tuna with leek)	1 piece	
<b>Maguro Tartar</b> (raw tuna with miso-ginger cream)	1 piece	
<b>Sake Tartar</b> (raw salmon, mayonnaise, roe of flying fish)	1 piece	
<b>Spicy-Sake</b> (tartar of salmon with spicy sauce)	1 piece	
<b>Ebi-Temaki</b> (prawns with avocado, handroll)	1 piece	
<b>Tobikko</b> (roe of flying fish)	1 piece	
<b>Oki Ika</b> (strips of squid and roe of flying fish)	1 piece	
<b>Maguro Nuta</b> (raw tuna, leek, seaweed and japanese mustard sauce)	Dish	7,- EUR
<b>Sashimi</b> of three different types of fish	6 slices	9,- EUR

# Sushi



**Kampyo-Maki**  
(Pumpkin)

4 pieces



**Avocado-Maki**

4 pieces



**Sake-Maki**  
(Salmon)

4 pieces



**Tekka-Maki**  
(Tuna)

4 pieces



**Tamago**  
(Japanese egg)

1 piece



**Inari**  
(Tofu)

1 piece



**Ikura**  
(Roe of salmon)

1 piece



**Kani-Temaki** <sup>1,6</sup>  
(Surimi)

1 piece



**Sake-Temaki**  
(Salmon)

1 piece



**Sake**  
(Salmon)

1 piece



**Tai**  
(Red snapper)

1 piece



**Ika**  
(Squid)

1 piece



**Kanikama** <sup>1,6</sup>  
(Surimi)

1 piece



**Ebi**  
(Prawns)

1 piece



**Maguro**  
(Tuna)

1 piece



**Karei**  
(Halibut)

1 piece



**Unagi**  
(Eel)

1 piece



**Hotategai**  
(Scallop)

1 piece

# Asiatas

<b>Misosoup</b> <sup>6</sup> (paste of soya beans, tofu and algas)		3,50 €
<b>Suppe nach Art des Hauses, spicy</b> <sup>1,6</sup> (Soup with shrimps, surimi, bamboo and coriander)		5,50 €
<b>Saigon spring roll</b> <sup>1,6</sup> (stuffed with prawns, surimi, rice noodles, vegetables and fresh mint)	2 pieces	5,50 €
<b>Algensalat</b> (salad of seaweed, shiso-sauce, sesame)		3,90 €
<b>Home made Kim Chi</b> (Chinese cabbage, chili, garlic, ginger)		3,90 €
<b>Home made Gyoza</b> (stuffed with chicken meat, cabbage and leek)	5 pieces	7,- €
<b>Knusprige Garnelen</b> Crispy prawns with spicy sauce		9,- €
<b>Bo tai Chanh „Saigon Style“</b> Slices of beef in lime juice, lemon grass, coriander, shallots, chili and cashews on saison salad		9,- €
<b>Gebratene Jacobsmuschel</b> Fried scalop with beetroot and tuna-ginger sauce		9,- €
<b>Sashimi-Salat de Luxe</b> Salad with three different types of fish and shiso vinaigrette		9,- €
<b>Knusprige Ente</b> Crispy duck with vegetables and spicy sauce		9,- €
<b>Gegrillter Lachs nach Art des Hauses</b> Grilled salmon „Combo“ style with fresh tomatoes and spicy sauce		9,- €
<b>Gegrillte Riesengarnelen</b> Grilled king prawns with fresh lemon grass sauce		9,- €
<b>Kawa Grillteller</b> Grilled salmon and prawn with home made sauce		9,- €
<b>Tempura nach Combo Art</b> with prawns and vegetables		9,- €

<b>Perlhuhnfilet</b> Guinea fowl with vegetables and lime-soja sauce	9,- €
<b>Reisbandnudeln mit Rindfleisch</b> Rice noodles with slices of beef, green beans, carrots and curry sauce	9,- €
<b>Original Iberico</b> Iberico meat (porc) with sauce of coconut, aniseed, fennel, cinnamon and ginger, gingko nut	12,- €
<b>Gegrilltes Rindfleisch (Rib-Short ohne Knochen)</b> Slices of beef (Rib-Short without bones) with ginger-sesame sauce	12,- €

## *Side dishes*

<b>Mixed salad</b>		3,50 €
<b>Fresh vegetables</b>		3,50 €
<b>Rice</b>	Dish	2,- €
<b>Ginger</b>	Dish	1,- €

## *Dessert*

<b>Rice dumplings (peanut and sesame cream)</b> with chocolate sauce and desiccated coconut	3,90 €
<b>Ice cream</b> with crispy bananas or rice dumplings	5,90 €
<b>Baked bananas</b> with ginger honey	3,90 €
<b>Home made chocolate cake</b> with fruits	5,90 €

Zusatzstoffe:

1 Farbstoff, 2 Konservierungsstoff, 3 Süßungsmittel, 4 Phosphat, 5 Antioxidationsmittel, 6 Geschmacksverstärker

## Tea & Coffee

<b>Sencha</b> (Green tea)	Cup	2,00 €
	Can	2,80 €
<b>Genmaicha</b> (Green tea with roasted rice)	Cup	2,00 €
	Can	2,80 €
<b>Ginseng - Oolongtee</b>	Cup	2,50 €
	Can	3,50 €
<b>Coffee</b>		2,20 €
<b>Espresso</b>		2,20 €
<b>Doppelter Espresso</b>		3,80 €

## Softdrinks

<b>Water</b>	0,25 l	2,50 €
	0,75 l	5,50 €
<b>Orange juice</b>	0,20 l	2,50 €
<b>Apple juice &amp; mineral water</b>	0,20 l	2,50 €
<b>Bionade</b> (Ginger-Orange)	0,33 l	3,20 €

## Beer

<b>Pilsener Urquell</b>	0,30 l	3,00 €
	0,40 l	4,00 €
<b>Schlösser Alt</b>	0,20 l	2,00 €
<b>Weizenbeer</b>	0,50 l	3,90 €
<b>Kirin Beer</b>	0,33 l	3,90 €