

전채 snacks and appetizers

snacks

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|-----|---|--------|
| V 1 | 에다마메 edamame (vegan)
young, green soybeans ^F | 3,50 € |
| V 2 | 김말이 gim-mari (vegan)
fried seaweed rolls glass noodles sweet chili sauce ^{A,F,1} | 5,00 € |
| V 3 | 만두 mandu (dumpling)
deep-fried korean dumpling chicken vegetables ^{A,F} | 5,00 € |

soups

- | | | |
|-----|--|--|
| V 4 | 미소 된장국 miso
tofu scallion ^{D,F} | small portion 3,50 €
large portion 4,50 € |
| V 5 | 소고기 국 beef consommé
beef steak slices scallion | 5,90 € |
| V 6 | 코코넛 카레 스프 coconut curry soup (vegan)
with fried shrimp ^B + 2,00 € | 5,90 € |

salads

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|------|---|---------|
| V 7 | 김치 kimchi
pickled vegetables, probiotic and gluten-free ^B
classic style: chinese cabbage
vegan style mild: white cabbage apple
vegan style medium spicy: broccoli | 4.50 € |
| V 8 | 해초 무침 seaweed salad (vegan)
seaweed salad in soy dressing ^{4,F,K} | 6,50 € |
| V 9 | 오이무침 oi-muchim (vegan)
smashed cucumber sesame oil soy sauce ^{F,K} | 4,50 € |
| V 10 | 망고 샐러드 mango salad
mint limes lettuce arugula peanuts ^{C,E} | 12,50 € |

메인 main courses

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|------|---|---------|
| M 1 | <p>연어 구이 fried salmon strips on salad
 (subject to availability)
 crispy fried salted salmon strips salad in soy dressing
 served with a portion of rice ^{D,F,K}</p> | 17,90 € |
| M 2 | <p>참치 다다키 tuna slices on salad (sashimi quality)
 salad in soy dressing
 served with a portion of rice ^{D,F,K}</p> <p>we recommend you to order this dish at the "english" cooking level.</p> | 19,90 € |
| M 3 | <p>닭구이 chicken breast fillet on salad
 teriyaki & sesame sauce
 served with a portion of rice ^{C,F,K,J}</p> | 16,90 € |
| M 4 | <p>문어 튀김 fried octopus on salad
 soy dressing chili mayonnaise
 served with a portion of rice ^{C,F,K}</p> | 17,90 € |
| M 5 | <p>연어 스테이크 salmon fillet on salad (180 g) (sashimi quality)
 soy dressing & teriyaki
 served with a portion of rice ^{D, F,K}</p> | 24,90 € |
| M 7 | <p>beyond meat on salad (vegan)
 soy dressing
 served with a portion of rice ^K</p> | 17,90 € |
| M 8 | <p>연어 포케 poké salmon
 sushi rice salmon tartare avocado cucumber masago
 bell pepper japanese mayonnaise teriyaki sauce ^{C,D,F}</p> | 14,90 € |
| M 9 | <p>참치 포케 poké tuna
 sushi rice tuna tartare avocado cucumber
 masago on pine nuts japanese mayonnaise
 soy wasabi sauce ^{C,D, F,J}</p> | 16,90 € |
| M 10 | <p>망고 포케 mango poke (vegan)
 sushi rice mango avocado cucumber bell pepper edamame
 wakame peanuts soy sesame oil sauce ^{4,E,F,K}</p> | 13,90 € |

한식 korean dishes

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|------|---|---------|
| K 1 | <p>소고기비빔밥 bibimbap with beef
 short grain rice beef steak slices zucchini carrots,
 onion lettuce toasted sesame seeds chili sauce
 optionally with fried or scrambled eggs ^{C,F,K}</p> | 14,90 € |
| K 2 | <p>두부비빔밥 bibimbap tofu (vegan)
 short grain rice tofu shiitake zucchini carrots, onion
 lettuce roasted sesame soy-sesame oil sauce ^{F,K}</p> | 13,90 € |
| K 3 | <p>불고기 덮밥 dupbap bulgogi a korean holiday meal
 argentinian roast beef marinated with pears & soy sauce
 as well as onions, carrots & scallion served with rice ^{F,K}</p> | 21,90 € |
| K 4 | <p>소고기 덮밥 dupbap so-gogi (beef goulash)
 argentinian false fillet braised in coconut milk (beef shoulder)
 lemongrass cinnamon coriander served with rice</p> | 19.90 € |
| K 5 | <p>찌개 kimchi zhigae
 traditional korean stew with kimchi tofu
 optionally with korean luncheon meat ^{1,2} or with camembert ^{F,G}</p> | 16,90 € |
| K 6 | <p>오징어덮밥 dupbap o-zing-eo bokum
 in chili sauce fried squid vegetables served with rice ^{F,N}</p> | 18,90 € |
| K 7 | <p>장어덮밥 dupbap zang-eo
 eel in teriyaki sauce scrambled eggs scallion
 served with rice ^{C,D,F}</p> | 20,90 € |
| K 11 | <p>쌈 ssam beef steak slices from the beef rump
 with korean salad (ssamjang sauce garlic sesame oil)
 the korean word "ssam" means "wrapped". and that's exactly what you
 need to do: you first take a lettuce leaf, then place all the ingredients
 on top and now try to fold the lettuce leaf into a bite-sized packet</p> | 18,90 € |
| K 12 | <p>떡볶이 tteokbokki
 rice cake with hot gochujang sauce eomuk (fish cake)
 boiled egg fried mandu
 (prepared in the style of korean street food) ^{C,E,F,K}</p> | 15,90 € |
| K 13 | <p>잡채 zabchae a korean glass noodle dish (vegan)
 vegetables shiitake ^{F,K}</p> | 14,90 € |
| K 14 | <p>... vegetables beef steak slices ^{F,K}</p> | 17,90 € |
| K 15 | <p>... vegetables prawns ^{B,F,K}</p> | 16.90 € |

sushi

california rolls

CA 1	dragon roll (10 pieces) deep-fried shrimp beef steak slices salad japanese mayonnaise teriyaki topped with sesame seeds & avocado ^{2,A,B,C,F,K}	22,00 €
CA 2	tiger roll (10 pieces) tuna avocado Masago japanese mayonnaise topped with salmon fillet and tobikko ^{2,4,C,D,J}	22,00 €
CA 3	sunset roll (10 pieces) fried shrimp surimi tempura flakes masago topping ^{2,4,A,B,D,K}	22,00 €
CA 5	salmon roll (10 pieces) avocado tuna japanese mayonnaise salmon fillet masago ^{2,4,C,D}	22,00 €
CA 8	tuna-sesame roll (8 pieces) boiled tuna scallion iceberg lettuce orange sauce japanese mayonnaise ^{2,C,D,K}	11,00 €
CA 9	salmon masago roll (8 pieces) ^{2,4,C,D} salmon avocado japanese mayonnaise topped with masago	12,00 €
CA 10	tuna masago roll (8 pieces) ^{2,4,C,D} tuna avocado japanese mayonnaise topped with masago	13,00 €
CA 11	avocado-sesame roll (vegan) (8 pieces) cucumber carrots avocado topped with sesame ^K	11,00 €
CA 12	tame dragon roll (vegan) (10 pieces) falafel mango cucumber bell pepper red cabbage peanut butter yuzu sauce topped with avocado and vegan chili-mayo topping ^{F,K}	16,00 €

... a small request, also in the sense of sustainability:

please only use as much soy sauce as you need to consume your food.
thanks folks!

futo maki

FM 1	mango (vegan) (4 pieces) cucumber avocado	4,50 €
FM 2	deep fried shrimp (4 pieces) iceberg lettuce Japanese mayonnaise ^{2,A,B,C}	5,50 €
FM 3	futomaki spicy salmon (8 pieces) hot pepperoni sauce green chili iceberg lettuce ^{2,D}	14,00 €
FM 4	futomaki spicy tuna (8 pieces) hot pepperoni sauce green chili iceberg lettuce ^{2,D}	16,00 €
FM 5	futomaki spicy compilation (8 pieces) spicy salmon (4 pieces) and spicy tuna (4 pieces) in hot pepperoni sauce green chili iceberg lettuce ^{2,D}	15,00 €
FM 6	hawaii roll (vegetarian) (8 pieces) fresh pineapple red pepper cream cheese orange sauce	11,50 €
FM 7	spider roll (10 pieces) fried crab avocado surimi lettuce tempura flakes japanese mayonnaise ^{2,4,A,B,C,F}	22,00 €
FM 8	gim-mari roll (vegan) (8 pieces) fried seaweed roll glass noodles iceberg lettuce red cabbage sweet chili sauce ^{2,4,A,B,C,F}	11,00 €

nigiri

(hand-formed sushi, 2 pieces each)

N 1 squid ^D	3,00 €	N 5 salmon ^D	4,40 €
N 2 surimi ^{2,4,B,D}	3,00 €	N 6 tuna ^D	5,20 €
N 3 octopus ^N	3,40 €	N 7 hornshell ^N	4,60 €
N 4 shrimp ^B	3,40 €	N 8 scallops ^N	5,60 €
		N 9 eel ^D	5,60 €

sashimi

salmon sashimi (8 pieces) ^D	19,00 €
tuna sashimi (8 pieces) ^D	24,00 €
salmon and tuna sashimi (4 pieces each) ^D	21,50 €

our sashimi is served with a portion of sushi rice.

sushi-sets for labeling of the ingredients, see below futo maki and nigiri sushi

S 1	nigiri-set (9 pieces) tuna, salmon, shrimp, squid, scallop, hornshell, surimi, octopus, grilled eel, (1 piece each)	17,50 €
S 2	damao-set (13 pieces) nigiri tuna, nigiri salmon and nigiri shrimp, (2 pieces each) nigiri squid, nigiri octopus and nigiri scallop, (1 piece each) california roll with salmon and avocado, (2 pieces) california roll with tuna and avocado, (2 pieces)	22,50 €
S 3	vegan set (12 pieces) futo maki with mango, cucumber and avocado (4 pieces) futo maki with fried gim-mari, iceberg lettuce, red cabbage and sweet chili sauce (4 pieces) california roll with avocado, cucumber and carrot, (4 pieces)	14,50 €

as well as...

inari (tofu pocket filled with sweet sushi rice) ^F	1,80 €
short grain rice / sushi rice	2,00 € / 2,50 €

dessert

D 1	marzipan mousse on raspberry sauce ^{A,C,G}	6,90 €
D 2	matcha creme ^{A,C,G} with ladyfingers soaked in green plum juice	6,90 €
D 3	variation of mochi (vegan) ^{C,G} mochi stuffed with azuki beans deep-fried mochi with coconut filling mochi ice cream	6,90 €
D 4	mango yuzu sorbet with prosecco (vegan)	6,90 €

beverages

cold drinks

water 2,90 € / 6,50 €
medium or still 0,25 l / 0,75 l

cola 4,70,3 l 3,50 €

juice & juice spritzers 3,00 € / 4,00 €
apple | orange | rhubarb | aloe vera
currant | mango | passion fruit | lychee
0,2 l / 0,4 l

homemade lemonade

ginger lemon | grapefruit |
matcha yuzu 0.4 l 5,50 €

hot drinks

jasmine tea | orange oolong
ginseng | genmaicha rice tea 3,90 €

ginger tea (with fresh ginger
and orange slices) 4,50 €

alcoholic beverages

prosecco (10.5%) 0.1l 5.50 €

choya original L (10%) 2 cl. 3,50 €

aperol spritz L 6,90 €

lillet berry L 6,90 €

sake L (18%) 3,50 €
0,1 l (hot or cold)

beer 0,3 l / 0,5 l 3,00 € / 4,50 €

bosch pils beer | shandy | brown beer

alcohol-free pils beer (nur 0,3 l)

erdinger wheat beer (with or without alcohol)
(only 0.5 l)

korean beer

cass fresh

one of south korea's most popular beer brands. this lager is brewed with rice instead of barley malt. it is subtly fruity with aromas of banana and lemon, malty in the finish and of restrained sweetness. a pleasant drinking mild and refreshing beer.

0,33 l 4,00 €

Soju & Soju Cocktails

Currently the most popular alcoholic beverage in Korea. The most important raw ingredient is rice, almost always in combination with potatoes.

pure | strawberry | grapefruit | plum
grape | blackberry

2 cl (glass) 2,50 €
0,35 l (bottle) 11,90 €

Finest soju, distilled from 100% rice

High Quality Soju "Hwa yo" (21%) 2 cl
3,20 € bottle 39,90 €

High Quality Soju "Hwa yo" (41%) 2 cl
4,80 € bottle 62,90 €

Soju Cocktails, refreshingly fruity

Midnight in Gangnam 7,90 €
Soju Cocktail Strawberry ^L0,4 l

Sky of Incheon 7,90 €
Soju Cocktail Grape ^L0,4 l

Rain in Black Pink 7,90 €
Soju Cocktail Blackberry ^L0,4 l

Itaewon Saga 7,90 €
Soju Cocktail Plum ^L0,4 l

Seoulmate Fever 7,90 €
Soju Cocktail Grapefruit ^L0,4 l

Bohae

A ruby-red, semi-dry wine made from the black raspberry Bokbunja, which grows wild in Korea. With notes of current, blueberry and well-integrated tannins, it is an alternative to white or red wine.

0,1 l 5,90 €
0,375 l (bottle) 21,90 €

Gin & Gin Tonic

Roku Gin (43%)

Japanese gin made from six jap. Botanicals, including Sakura-Cherry-Blossoms and green tea.

Ukiyo (40%)

Japanese gin from the Kagoshima region. Juniper, yuzu, coriander, lavender and matcha tea give fresh and fruity notes.

Momo Taro (42%)

Japanese-inspired craft gin from a Rhineland-Palatinate manufactory with botanicals of momo peach, yuzu lemon, cherry blossom and sencha.

2 cl (pur) 4,50 €
4 cl and 16 cl Tonic Water 9,00 €

wine

house wine white (among others grauburgunder), red or rosé 0.2 l 5,90 €

wine spritzer 0.2 L 5,70 €

entre-deux-mers 2021 (12%) château nardique la gravière

a white wine from bordeaux. the sauvignon blanc, sémillon and muscadelle grape varieties, made for a balanced wine with a scent of elderflower and aromas of tropical fruits.

0.1 L 3,70 € 0.2 L 6,90 € bottle 0.75 l 24,50 €

gardineri 2020 (13.1%) Salento

a velvety-round and juicy red wine cuvée made from the grape varieties negroamaro and malvasia nera. plum and black cherry tones are accompanied by floral notes with its natural fruit sweetness.

0.1 l 3,70 € 0.2 l 6,90 € bottle 0.75 l 24,50 €

gran marius reserva seleccion 2018 (14.5%) finca los timonares

a purple red wine made from the monastrell, tempranillo and syrah y garnacha tintorera grape varieties. dark chocolate, vanilla notes and boiled fruit (plum and cherry) alternate with aromas of liquorice.

0.1 l 3,70 € 0.2 l 6,90 € bottle 0.75 l 24,50 €

anciens temps syrah-cinsault rosé 2021 (12.5%)

a salmon-colored rosé from france. clear fruity fresh aromas of strawberries with notes of raspberries. despite its freshness, the wine has little acidity, it is rather soft and harmonious on the palate.

0.1 l 3,70 € 0.2 l 6,90 € bottle 0.75 l 24,50 €

DAMOA
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opening hours:

BISTRO DAMOA: Di-So. 12:00 – 14:30

DAMOA RESTAURANT: Sun.- Sat. 18:00-21:00

Sunday: Sushi Classes

Monday: closed

www.damoa-marburg.de
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labelling of additives and allergens

additives:

1= with preservative / 2= with flavour enhancer / 3= with antioxidant / 4= with colouring
5= with phosphate / 6= with sweetener / 7= caffeinated / 8= quinine-containing

contains the following allergens:

A= cereals containing gluten (wheat1, rye2, barley3, oats4, spelt5, kamut6, hybrid strains7) / B= crustaceans

C= eggs / D= fish / E= peanuts / F= soy / G= milk and dairy products (including lactose)

H= nuts (almond1, hazelnut2, walnut3, cashew4, pecan5, brazil nut6, pistachio7, macadamia nut8 and Queensland nut9) / I= celery / J= mustard / K= sesame seeds / L= sulphur dioxide and sulphites in a concentration of more than 10mg/kg or 10mg/l / M= lupins / N= molluscs