

## STARTERS

### NEM SONG

fresh, handrolled vietnamese summer rolls filled with rice noodles, seasonal herbs and vegetables, served cold with fresh coriander and salsa roja

Tofu + + soy shallot dip <sup>1</sup>	5.50
2 pieces Chicken	6.50
Roastbeef	7.20
Shrimp	7.20

### SPICY EDAMAME<sup>1</sup>

japanese baby soy beans with chili, smoked sea salt, homemade soy shallot dip

8.00

### HOMEMADE DUMPLINGS<sup>1</sup> 5 Stück

traditionally steamed dumplings stuffed with shrimp and fresh spinach

9.00

## SALADS

### NOM DUDU

green papaya salad traditionally served with fresh mint, coriander, roasted peanuts in a spicy sesame oil and chili lemon vinaigrette

Tofu	6.80
Chicken	7.20
Roastbeef	8.20
Pure	8.20

### SANTA CHI

Baked Hokkaido pumpkin on fresh green salad with crisp green apple, slices of oranges and regional herbs with an apple-lemon dressing

11.00

### WAKAME<sup>1</sup>

Seaweed salad with sesame sauce, beetroot, topped with roasted sesame seeds

8.00

## SOUP

### PHO

Traditional vietnamese soup with rice noodles in a rich beef broth. Our pho broth is prepared freshly everyday and simmered 24 hours for full development of the flavors and then served with spring onions, coriander, vietnamese basil, fresh sprouts and white pepper.

### PHO CHAY vegan

homemade vegetable soup main course with spicy tofu and sesame oil

6.90 | 11.90

### PHO GA with chicken breast

7.90 | 13.90

### PHO BO with beef

8.90 | 14.90

**PHO OX** with tender beef meat, Sa-Pa Lag (sweet vietnamese cabbage) vegetables and tamari

17.90

## FISH

All our fish dishes are served with peruvian salsa roja, guacamole, sesame seeds, spring onion, sesame dressing<sup>1</sup> and unagi sauce<sup>1</sup> served on sesame rice.

### DUDULICIOUS SALMON<sup>1</sup>

grilled scottish salmon fillet with fresh wild herb salad

19.90

### OCEANS BEST<sup>1</sup>

fresh salmon, tuna, japanese kingfish, cooked shrimp, avocado sticks in tempura, topped with fresh wild herb salad and baby soy beans

22.00

### MAGURO POWER<sup>1</sup>

tuna, grilled briefly in a japanese spice coat with fresh wild herb salad

28.00

## MEAT

### HOKKAIDO CURRY

delicate citrus chicken breast with DUDU's homemade curry sauce, Hokkaido pumpkin, fresh wild herb salad, kefir leaves, vietnamese basil, coriander and roasted peanuts on sesame rice

16.90

### OX NOODLES<sup>1</sup>

medium grilled roast beef on whole wheat noodles, topped with fresh rocket, sesame and a fresh wild herb salad in a soy-shallot-dressing

18.90

### KAI LAN FILET<sup>1</sup>

tender grilled chilean beef on israeli Hass avocados, refined with Sa-Pa vegetables, served with tamarind-miso sauce and brown rice

31.00

## VEGI

### HOKKAIDO VEGI CURRY vegan

Spicy tofu in DUDU'S homemade curry sauce, Hokkaido pumpkin, fresh wild herb salad, kefir leaves, vietnamese basil, coriander and roasted peanuts on sesame rice

13.90

### TOFU NOODLES vegan

Spicy tofu on whole wheat noodles, crispy rocket, fresh salad of wild herbs, sesame seeds in a soy-shallot-dressing

13.90

## KIDS

### RICE 4 KIDS

Bowl of rice in a delicate chicken broth with tender stripes of chicken breast or optional vegetarian with tofu

7.00

## SIDES

### SESAME RICE

3.00

### JAPANESE SUSHI RICE

4.00

### PERUVIAN SALSA ROJA

4.00

### PAPAYA SALAD

6.00

### GUACAMOLE

4.00

### PICKLED GINGER

3.00

### UNAGI SAUCE<sup>1</sup>

3.00

### SESAME SAUCE<sup>1</sup>

3.00

### MISO SAUCE<sup>1</sup>

3.00

## DESSERT

### MATCHA ICECREAM

with seasonal berries and roasted almond slivers

8.00

### COCO NOIR 31

black sticky rice with coconut, ginger, thai mango and blueberries

10.00

1) Sauces may contain traces of peanuts and sesame seeds Sauces contain gluten. We also offer gluten-free alternatives | 2) food colorant | 3) caffeine | 4) sweetener  
The overconsumption of raw butterfish should be avoided in case of a sensitive or delicate stomach.

## DUDU'S SPECIAL ROLLS

8 pieces | 17.90

All our DUDU Special rolls are served with salsa roja, guacamole, daikon cress, sesame seeds, spring onion, sesame dressing<sup>1</sup> and unagi sauce<sup>1</sup>

### CRUNCHY DuDU

tuna, shrimps, avocado, garden cucumber in a crispy tempura

### CRUNCHY DuDU 31

tuna, shrimps, avocado, okra, red pepper, sesame seeds, tobiko and garden cucumber in a crispy tempura

### CRUNCHY VEGI 31

avocado, okra, beetroot, garden cucumber, green asparagus and red pepper, in a crispy tempura

### TEL AVIV

grilled tuna, garden cucumber and green asparagus

### MY SON'S FAV

crispy shrimps in tempura, salmon, garden cucumber

### MY SISTERS ROLL

freshwater eel, spring onion, garden cucumber and avocado

### RED SNAPPER ROLL

japanese red snapper, avocado, garden cucumber

### MAMA EBI

crispy baked israeli Hass avocado in tempura, cooked shrimps

## NIGIRI

2 pieces

AVOCADO   israeli Hass avocado <sup>1</sup>	4.20
ASPARAGUS   green asparagus - seasonal	4.20
TAMAGO   japanese omelette   sweet	4.20
WHITE TUNA   white tuna	6.00
SALMON   salmon	6.00
TUNA   yellowfin tuna	7.00
KINGFISH   japanese kingfish	7.00
UNAGI   grilled japanese freshwater eel <sup>1</sup>	7.00
RED SNAPPER   japanese red snapper from the sea bream family	7.00
PRAWNS   controlled breeding	7.00

## MAHI

6 pieces

AVOCADO   israeli Hass avocado	4.40
GURKE   fresh regional garden cucumber	4.40
SALMON   salmon	6.00
SALMON / AVOCADO   salmon, israeli Hass avocado	7.00
TUNA   yellowfin tuna	8.00
TUNA / GURKE   yellowfin tuna, garden cucumber	8.00
PRAWNS   new zealand wild shrimp	8.00
MAKI MIX   6 pieces - salmon, tuna, avocado	18.90

## INSIDE OUT ROLLS

8 pieces

The Inside Out Rolls are coated with real fish roe and roasted sesame seeds.<sup>2</sup>

DUDU'S VEGIS   crispy israeli Hass avocado in tempura and paper-thin garden cucumber slices <sup>1</sup>	12.00
SALMON / AVOCADO <sup>2</sup>   salmon / israeli Hass avocado	14.00
TUNA / GURKE <sup>2</sup>   yellowfin tuna, garden cucumber	15.00
PRAWNS <sup>2</sup>   shrimp, israeli Hass avocado	14.00

## SASHIMI

5 pieces

For our sashimi we use only most exquisite pieces of fish, delivered daily from the best sources.

SALMON   scottish salmon, label rouge	12.00
TUNA   yellowfin tuna	16.00
KINGFISH   japanese kingfish	16.00
RED SNAPPER   japanese red snapper from the sea bream family	17.00
GRILLED TUNA <sup>1</sup>   grilled tuna, sesame sauce, avocado	17.00
GRILLED WHITE TUNA <sup>1</sup>   grilled white tuna, miso sauce, avocado	14.00

## CLIQUE<sup>1</sup>

for 4 | 101.00

NIGIRI | tuna, salmon, kingfish, red snapper, prawns and unagi

MAKI | Thunfisch, Avocado

SASHIMI | white tuna, miso sauce

CRUNCHY DuDU 31 | tuna, okra, red pepper, avocado, tobiko, garden cucumber and sesame seeds

MY SON'S FAV | prawns, salmon and garden cucumber

MY SISTER'S ROLL | freshwater eel, spring onion, garden cucumber and avocado

INSIDE OUT SALMON | salmon, avocado and tobiko

## BROTHERS & SISTERS

for 2 | 58.00

NIGIRI | tuna, salmon, kingfish, red snapper, prawns

MAKI | salmon avocado

SASHIMI | ocean's best

CRUNCHY DuDU | tuna, shrimps, avocado, garden cucumber in a crispy tempura

TEL AVIV ROLLS | grilled tuna, garden cucumber and green

All our sushi plates are served with salsa roja, guacamole, daikon cress, sesame seeds, spring onion, sesame dressing<sup>1</sup> and unagi sauce<sup>1</sup>.

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<sup>2</sup> food colorant | <sup>3</sup> coffeeine | <sup>4</sup> sweetener | The overconsumption of raw butterfish should be avoided in case of a sensitive or delicate stomach.