

Japanese European

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Cuisine

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with Love

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キッチン愛

Mochi

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B O Z E N



## APERITIF DRINKS

## アペリティブドリンク

MOCHI SPRITZ	yuzu liqueur · prosecco · soda	9.9
CLASSIC NEGRONI	beefeater london dry gin · antica formula · campari	12.0
SHISO MOJITO	shochu · shiso · lime · soda	12.5
YUZU COLLINS	gin · yuzu · soda	11.5

## SPECIAL COCKTAILS

## スペシャルカクテル

BLUEPEAPOLITAN	absolut vodka · blue pea tea · cointreau · lemon	12.5
OH PALOMA	tequila · grapefruit · lime · salt	12.0
MATCHA MULE	absolut vodka · matcha · ginger beer	13.0

## BEER

## ビール

FORST PREMIUM	on tap	300ml 4.9
FORST FELSENKELLER	on tap	300ml 4.9
KIRIN ICHIBAN	bottle · japanese lager	330ml 5.5
MENDEL BIER HELL	bottle · alto adige	330ml 5.5
FREEDL CLASSIC	bottle · alcohol free · alto adige	330ml 4.9

## HOMEMADE LEMONADES 500ML

## 手作りレモネード

MOCHI ICE TEA / GINGER-LEMON	5.9
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## WINES BY THE GLASS

## グラスワイン

FRANCIACORTA CUVÉE PRESTIGE	ca del bosco · lombardei · it	125ml 9.6   750ml 53.0
GELBER MUSKATELLER	jürgen trummer · südsteiermark · at	125ml 6.9   750ml 37.0
SAUVIGNON BLANC DOC 2022	kandlerhof · alto adige · it	125ml 7.0   750ml 38.0
GEWÜRZTRAMINER IGT 2022	zöhlhof · alto adige · it	125ml 9.5   750ml 53.0
CHARDONNAY DOC 2024	bergmannhof · alto adige · it	125ml 8.0   750ml 44.0
TONSUR 2024	pranzegg · alto adige · it	125ml 9.0   750ml 49.0
PINOT GRIGIO IGT 2022	garlider · alto adige · it	125ml 9.0   750ml 49.0
ZWEIGELT ROSÉ 2023	rielinger · alto adige · it	125ml 8.0   750ml 44.0
ST. MAGDALENA CLASSIC 2024 (RED)	kandlerhof · alto adige · it	125ml 8.0   750ml 44.0
LAGREIN DOC 2023 (RED)	bergmannhof · alto adige · it	125ml 9.0   750ml 49.0

## HOW TO MOCHI!

SHARING IS CARING - ALL DISHES ARE SERVED FAMILY STYLE.

WE RECOMMEND 3 PER PERSON.

DON'T FEEL LIKE CHOOSING? LET US SURPRISE YOU WITH OUR SHARING MENU  
69.0 PER PERSON.

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES.

## SMALL PLATES &amp; ANTIPASTI

## 小皿料理とアンティパスティ

EDAMAME 🌱 fleur de sel · fresh horseradish	6.9
TAN TAN SALAD mochi bolognese · kopfsalat · röstzwiebel · qp mayo	10.5
BRUSSEL SPROUTS 🌱 peanut-lime dressing · mint · cilantro · crispy onion	10.5
XO SHRIMP GYOZA 5 stk. shrimp gyoza · miso · dashi · tobiko	16.9
ROASTED CAULIFLOWER 🌱 chimichurri · stracciatella · chili crunch	12.9
CRISPY PRAWN SALAD shrimp tempura · lettuce hearts · yuzu-truffle dressing · chili mayo	19.5
TORI KARAAGE crispy chicken drumstick · chili mayo · lime	13.9
YASAI TEMPURA vegetable tempura · yuzu-koshu mayo · shichimi	9.9

## CRUDO &amp; SASHIMI

## クルードと刺身

TUNA & STRACCIATELLA tuna sashimi · burrata stracciatella · yuzu ponzu · olive oil	22.0
HIRAMASA SASHIMI hamachi · amazu ponzu · brown butter · wasabi kizami	19.0
CARNE CRUDA beef tartar · yuzu-garlic dressing · kim	19.0
SASHIMI MORIAWASE 15 stk. sashimi · chef's choice	41.0
NIGIRI MORIAWASE 6 stk. nigiri selection · chef's choice	22.0

## SIGNATURE SUSHI ROLLS

## シグネチャーロール

SURF & TURF beef tenderloin · shrimp tempura · avocado · truffle mayo · teriyaki sauce	21.5
DRAGON prawn tempura · avocado · unagi · tobiko · chili mayo · teriyaki sauce	21.0
DANA salmon tempura · avocado · cucumber · truffle mayo	19.0
GREEN CATERPILLAR 🌱 avocado · sweet potato · shiso · yuzu chimichurri · wasabi kizami	17.0
SPICY SALMON salmon tartare · avocado · cucumber · chili mayo	18.5
MY BEST FRIEND lachs · gemüse tempura · miso · teriyaki sauce	18.5
KINOKO 🌱 whole roll fried · mushrooms · wild herb salad · truffle mayo	17.5

# Food

# シヨクジ

## NIGIRI & SASHIMI 2 PIECES NIGIRI OR 3 SLICES SASHIMI

## ニギリ&サシミ

	NIGIRI	SASHIMI		NIGIRI	SASHIMI
SAKE salmon	6.8	8.3	SUZUKI sea bass	7.0	8.5
SAKE ABURI blow torched salmon	6.8	8.3	MAGURO tuna	8.0	9.5
HAMACHI japanese yellowtail mackerel	8.0	9.5	HOTATEGAI scallop	10.0	11.5
AMA EBI red prawn	9.0	10.5	UNAGI freshwater eel	9.0	10.5

## JAPANESE PASTA

## パスタ

UDON CACIO E PEPE 🍴 homemade udon noodles · pecorino · egg yolk · pepper	17.5
MAZE SOBA homemade ramen noodles · tan tan bolognese · chili crunch · bonito · chives · egg yolk	17.0
UMAMI MEN homemade ramen noodles · red prawn · hon tsuyu sauce	18.0

## GRILL

## グリル

CRISPY PARMIGIANA 🍴 fried aubergine · dried tomato · scamorza	22.5
SAKE TERIYAKI salmon fillet · cucumber kim chi · teriyaki sauce · sesame	26.5
GRILLED PRAWNS 4 pcs. grilled red prawns · chimichurri · marinated fennel salad	23.0
DRY AGED RIB EYE STEAK dry aged rib eye 280g · spicy teriyaki sauce · daikon	39.0
BURNT LEMONGRASS CHICKEN lemongrass marinated chicken thigh · cabbage · coriander · sesame	22.5

## SIDES

## サイド

RICE 🍴 steamed rice	5.0
BABY SPINACH & TRUFFLE MISO 🍴 truffle miso dressing · sesame	9.0
GRILLED BROKKOLINO 🍴 shiitake · furikake	10.5
SAKURA SARADA 🍴 salad mix · radishes · sakura dressing	5.5

## DESSERT

## デザート

CHOCOLATE MOUSSE raspberries · cookies	9.5
MOCHI 1 pcs. · different flavors	4.9
MATCHA CRÈME BRÛLÉE	10.5
BANOFFE banana · dulce de leche · crumble · vanillia ice cream	11.5

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## NO ALCOHOL

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ノンアル

MERANER MINERALWASSER	sparkling · still	250ml 3.0		700ml 5.9
ORGANICS BY RED BULL	ginger beer · bitter lemon · tonic water	250ml 4.9		
COCA COLA   COCA COLA ZERO		250ml 4.9		
SODA LEMON		500ml 4.9		

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## DIGESTIF

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ディジェスティブ

YUZU SAKE ON ICE	yuzu-infused sake · japan	50ml 7.5
UME NIGORI ON ICE	nigori plum sake · japan	50ml 8.0
GRAPPA GEWÜRZTRAMINER	walcher · alto adige	40ml 7.0
GRAPPA RIESLING	zu plun · alto adige	40ml 9.0
GRAPPA PINOT NERO "PRIVAT"	roner · alto adige	40ml 8.5
MONTENEGRO	montenegro · emilia-rogmana	40ml 5.0
BIRNE "WILLIAMS RESERVE"	roner · alto adige	40ml 7.0
TOKI BLENDED WHISKY	suntory · japan	40ml 8.0

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## COFFEE

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ESPRESSO	2.2	CAPPUCCINO	3.9
ESPRESSO MACCHIATO	2.5	MATCHA LATTE	6.0
DOPPIO	4.0		

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## TEA

HOT OR COLD, 250ML

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GENMAICHA MATCHA IRI	4.5	BLUE PEA FLOWER & LEMONGRASS	4.5
green tea with roasted rice and matcha powder		herbal tea with blue pea flower and lemongrass	
SENCHA	4.5	YUZU KUKICHA	4.5
green tea		green stem tea with yuzu	

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**Restaurant:**  
MONDAY - SUNDAY  
12:00 - 03:00 PM  
06:00 - 10:30 PM

**Bar:**  
MONDAY - SUNDAY  
08:00 - 11:30 PM

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**PRICES:** all prices in euros including VAT. we accept cash and card payments  
**ALLERGENS:** our staff will inform you about allergenic ingredients in our dishes. our soy sauce is gluten-free.

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