



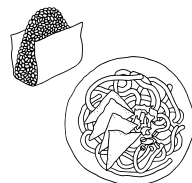
WE FOUNDED MARI'S METCHA MATCHA AS A PLATFORM THAT ENABLES US TO INTRODUCE JAPANESE CULTURE TO EUROPE. THE ADMIRATION FOR THE SKILLS AND PASSION OF JAPANESE CRAFTSMEN IS THE DRIVING FACTOR OF OUR PROJECT.

All aspects of our restaurant—from the food to the design—are an extension of who we are and how we live. We serve the food which we cook for ourselves. If we wouldn't eat it at home, why should you. We simply enjoy the Japanese concept of nourishing people in the most healthy way. This tradition and the creativity we are delivering to Vienna through our restaurant.

MARI UDAGAWA WANZEL

neustiftgasse 7
1070 vienna
+43 1 5222115
office@marismetcha.at

monday to sunday // holidays 12pm – 10pm



TEMARI SUSHI

SALMON TEMARI-SUSHI MENU (ACFN)

23.9

- 5 pce. Salmon Temari-Sushi
- Kishimen-Noodles with Inari-Tofu and Vegetables in Homemade Dashi-Broth
- Japanese Tapas of the day

SHIME-MACKEREL TEMARI-SUSHI MENU (ACFN)

23.9

- 5 pce. Shime-Mackerel Temari-Sushi
- Kishimen-Noodles with Inari-Tofu and Vegetables in Homemade Dashi-Broth
- Japanese Tapas of the day

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ONIGIRI

DELICIOUSLY STUFFED RICE TRIANGLES
FEEL FREE TO CHOOSE FROM OUR SHOWCASE

ONIGIRI SET (AF)

11.9

2 onigiri, miso soup, 1 tapas of the day.

ONIGIRI SET + DESSERT (AF)

12.9

2 onigiri, miso soup, 1 tapas of the day and strawberry mochi.

ONIGIRI BENTO SET (AF)

13.9

2 onigiri, miso soup, 3 tapas of the day.

UDON & KISHIMEN

UDON - THICK, CHEWY NOODLES

KISHIMEN - FLAT BROAD NOODLES

KITSUNE UDON (AF)

Udon noodles with inari-tofu pockets and vegetables (vegan).

13.9

TOFU UDON (AF)

Udon noodles with deep fried tofu and vegetables (vegan).

13.9

YASAI TEMPURA UDON (ACF)

Udon noodles with tempura (deep fried paprika, zucchini, eggplant, sweet potato and onion). (vegan).

14.9

TOFU CURRY KISHIMEN (AF)

Kishimen noodles with deep fried tofu and vegetables (vegan).

14.9

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MISO NIKOMI UDON (ACF)

Udon noodles with miso-soup, pork, vegetables and seasoned egg.

14.9

NIKU UDON (ACF)

Udon noodles with pork and ginger, vegetables and seasoned egg.

14.9

TERIYAKI CHICKEN UDON (ACF)

Teriyaki chicken, vegetables and seasoned egg.

14.9

EBI UDON (ABCF)

Udon noodles with large, deep fried shrimps, vegetables and seasoned egg.

14.9

NABEYAKI UDON (ABCF)

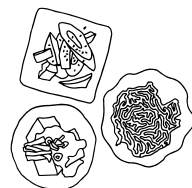
Udon noodles with chicken and deep fried shrimp, vegetables.
Egg comes in a dashi-soup pot (from October to May).

15.9

CHICKEN-CURRY KISHIMEN (AF)

Kishimen noodles in Curry-soup, chicken, vegetables and marinated egg.

14.9



VEGETARIAN JAPANESE TAPAS

EDAMAME (F)

Steamed green soybeans.

5.9

WAKAME SALAD (AFN)

Seaweed salad with wasabi dressing.

5.9

KIMCHI (N)

Spicy, fermented cabbage.

5.9

KIMCHI TOFU (AFN)

Tofu with spicy, fermented cabbage.

6.9

HIJIKI (AF)

Carrots and vegetables in black seaweed.

6.9

AGEDASHI TOFU ANKAKE (AF)

Fried tofu with onion-ankake sauce.

7.9

NASU DENGAKU (F)

Fried eggplant with sweet miso-paste.

8.9

VEGETABLE CROQUETTE (AGF)

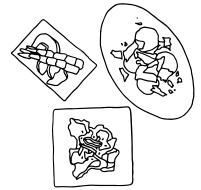
with japanese bbq-sauce

8.9

VEGETABLE TEMPURA (AGF)

Paprika, zucchini, eggplant, sweet potato and onion.

9.9



JAPANESE TAPAS II

TAKOYAKI (ABC)

4 crispy octopus dough balls with japanese bbq-sauce and bonito flakes.

8.9

FRIED SHRIMP (ABCF)

Large fried shrimps.

8.9

KARAAGE CHICKEN (ACFG)

Deep fried chicken with garlic.

11.9

YAKINIKU (ACF)

Pork belly with ginger, kimchi and seasoned egg.

11.9

NIKU TOFU (AF)

Tofu with pork in dashi-sauce.

11.9

TERIYAKI SALMON (ADF)

Grilled salmon with vegetables in teriyaki-sauce.

13.9

SASHIMI MORIAWASE (ABDF)

Sashimi with salmon, mackerel and shrimp.

17.9

YUMENISHIKI RICE

Premium rice.

4.9

MISO SOUP (F)

With wakame, tofu, carrots, onions and potatoes.

4.9



VEGETARIAN TEISYOKU (BENTO)

WITH YUMENISHIKI RICE AND MISO SOUP

VEGETABLE TEISYOKU (AFN)

17.9

6 japanese vegetable tapas of the day.

VEGETABLE CROQUETTE TEISYOKU (ACFN)

17.9

Vegetable croquette with japanese bbq-sauce
+ 3 japanese vegetable tapas of the day.

NASU DENGAKU TEISYOKU (AF)

17.9

Deep fried eggplant with sweet miso-paste
+ 3 japanese vegetable tapas of the day.

AGEDASHI TOFU ANKAKE TEISYOKU (AFN)

17.9

Deep fried tofu with onion-ankake sauce
+ 3 japanese vegetable tapas of the day.

VEGETABLE TEMPURA TEISYOKU (AFN)

17.9

Tempura (paprika, zucchini, eggplant, sweet potato and onion)
+ 3 japanese vegetable tapas of the day.

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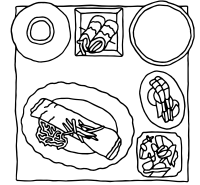
FRIED AWASE MENU (AFCGN)

17.9

Deep fried vegetable croquette, vegetable spring rolls and sweet-potato-tempura
+ 3 japanese vegetable tapas of the day.

PS: "3 japanese vegetable -tapas" are:

- Carrots und peppers in black seaweed
- Slightly spicy simmered potatoes, carrots und shiitake-mushrooms
- Cucumber, green seaweed, ginger and tofu-skin salad, served with shiitake mushroom



TEISYOKU II (BENTO)

WITH YUMENISHIKI RICE AND MISO SOUP

FRIED AWASE MENU (ABCFGH)

Deep fried shrimp, croquette and Takoyaki
+ 3 japanese tapas of the day.

18.9

YAKINIKU TEISYOKU (ACFH)

Pork belly and ginger with kimchi salad, seasoned egg
+ 3 japanese vegetable tapas of the day.

18.9

CHICKEN KARAAGE TEISYOKU (ACFGH)

Deep fried chicken with garlic
+ 3 japanese vegetable tapas of the day.

19.9

TERIYAKI SALMON TEISYOKU (ADFH)

Grilled salmon fillet with vegetables and teriyaki sauce
+ 3 japanese vegetable tapas of the day.

20.9

MAKUNOUCHI TEISYOKU (ADFH)

with grilled salmon, chicken, pork, shrimp, and lots of vegetables

22.9

SASHIMI TEMPURA TEISYOKU (ABCDF)

with sashimi and tempura
+ 3 japanese tapas of the day.

23.9

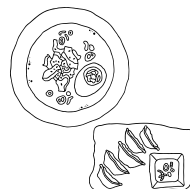
UNAGI TEISYOKU (ADFH)

Eel fillet coated in unagi-sauce
+ 3 japanese vegetable tapas of the day.

24.9

PS: "3 japanese tapas" are:

- Carrots und peppers in black seaweed
- Slightly spicy simmered potatoes, carrots und shiitake-mushrooms
- Cucumber, green seaweed, ginger and tofu-skin salad, served with shrimps



JAPANESE RAMEN & GYOZA

NOODLES IN SOUP & DUMPLINGS

VEGAN RAMEN (AFN)

13.9

Ramen noodles in soy-ramen soup, topped with vegetables, tofu and tomatoes.

MISO RAMEN (ACFN)

14.9

Ramen noodles in miso-ramen soup, topped with vegetables, pork and seasoned egg.

TONKOTSU RAMEN (ACFN)

14.9

Ramen noodles in white bone-broth soup, topped with vegetables, pork and seasoned egg.

SHOYU RAMEN (ACFN)

14.9

Ramen noodles in soy-ramen soup, topped with vegetables, teriyaki chicken and seasoned egg.

LEMON-YUZU RAMEN (ACFN)

14.9

with vegetables, egg and pork in Lemon-Yuzu-Ramen soup.

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YASAI GYOZA (AF)

6.9

5 gyoza with vegetables.

NIKU GYOZA (AF)

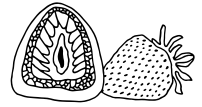
6.9

5 gyoza with pork.

TORI YASAI GYOZA (AF)

6.9

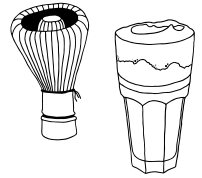
5 gyoza with chicken and vegetables.



DESSERT

PLEASE CHOOSE FROM OUR SHOWCASE
THE SEASONAL CAKES & PATISseries.

MOCHI WITH STRAWBERRY / VEGAN	3.9
MOCHI WITH RED BEAN PASTE / VEGAN	4.9
MOCHI ICE CREAM (G)	4.9
MITARASHI DANGO MOCHI / VEGAN (A)	4.9
MATCHA CHEESECAKE (ACG)	5.9
MATCHA YUZU CAKE (ACG)	5.9
COFFEE JELLY - JAPANESE STYLE WITH ICECREAM (G)	5.9
MATCHA TIRAMISU JAPANESE STYLE (ACG)	6.5
STRAWBERRY TIRAMISU JAPANESE STYLE (ACG)	6.5
WAFU DESSERT (AG)	7.9
Fried Daifuku mochi with vanilla-icecream and fruits.	
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METCHA MATCHA 3-DESSERT SET (ACG)	10.9
Mochi with strawberry, mochi ice cream and mousse au chocolat with fruits.	
METCHA MATCHA 5-DESSERT SET (ACG)	15.9
Mochi with strawberry , sakura mochi, mochi ice-cream, cake of the day and matcha cheesecake with fruits.	



MATCHA & COFFEE

MATCHA FROM KYOTO

with oatdrink + €0.5

CLASSIC MATCHA 4.9

CLASSIC MATCHA SET – HOT 6.9
served with a strawberry mochi.

MATCHA LATTE – HOT/COLD (G) 5.5
Matcha with whole milk or oatdrink.

MATCHA SMOOTHIE + ICE CREAM (G) 6.9
Vanilla ice-cream, sunken in cold matcha tea with whole milk or oatdrink.

MATCHA YUZU LATTE – HOT/COLD (G) 6.9
Matcha tea with whole milk or oatdrink and yuzu-honey-marmalade.

MATCHA AZUKI LATTE – HOT/COLD (G) 6.9
Matcha tea with whole milk or oatdrink and sweet red bean.

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ESPRESSO (ACG) 3.9

CAFE LATTE – HOT/COLD (G) 5.2
with whole milk or oatdrink.

CAPPUCCINO (G) 4.9
with whole milk or oatdrink.

CAFE SMOOTHIE + ICECREAM (G) 6.9
Vanilla icecream in iced coffee with whole milk or oatdrink.

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Information according to EU-Allergen regulation 1169/2011:
A gluten-containing cereal, B crustaceans, C egg, D fish, E peanut, F soya,
G milk or lactose, H peel fruit, L celery, M mustard, N sesame,
O sulphites, P lupines, R molluscs



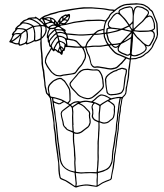
JAPANESE TEA

SELECTED LOOSE LEAF TEAS SOURCED
FROM THE REGION OF KYOTO

GREEN TEA	5.5
HOJI TEA – ROASTED GREEN TEA	5.5
GENMAI TEA – ROASTED RICE GRAIN TEA	5.5
JASMINE TEA	5.5
OO LONG TEA	5.5
BIO - WILD CHERRY TEA (FROM DEMMERS TEEHAUS)	5.5
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HOMEMADE JASMIN-LIME ICETEA 0.5L	6.9
HOMEMADE GINGER-LEMON GREENTEA ICETEA 0.5L	6.9
ORGANIC GINGER ICETEA (FROM DEMMERS TEEHAUS) Blacktea with ginger, lemon and honey.	6.9
ORGANIC LIME ICETEA (FROM DEMMERS TEEHAUS) Blacktea with lime, mint and honey.	6.9

CAFFEINE-FREE TEA

GINGER LEMON TEA (FROM DEMMERS TEEHAUS)	5.5
LAVENDER BLOSSOM TEA (FROM DEMMERS TEEHAUS)	5.5



NON-ALCOHOLIC

SODA WATER 0.25L / 0.5L	2.9 / 3.9
SODA LEMON 0.25L / 0.5L*	3.9 / 5.5
APPLEJUICE GESPRITZT 0.25L / 0.5L*	4.5 / 5.9
BIO SODA RASPBERRY 0.25L / 0.5L	4.5 / 5.9
BIO SODA ELDER 0.25L / 0.5L	4.5 / 5.9
BIO SODA LAVENDER 0.25L / 0.5L	4.5 / 5.9
BIO SODA ROSEBLOSSOMS 0.25L / 0.5L	4.5 / 5.9
BIO SODA GINGER 0.25L / 0.5L	4.5 / 5.9
TIROLA KOLA 0.33L	4.9



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JAPANESE DRINKS & BEER

RAMUNE 0.25L Japanese softdrink.	4.9
YUZU TEA – HOT/COLD 0.25L Sweet yuzu-honey-marmelade tea.	6.2
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JAPANESE BEER 0.33L Asahi, Kirin, Sapporo	4.9
JAPANESE NAMA (DRAFT) BEER 0.33L / 0.5L Kirin	4.9 / 6.9
GÖSSER 0.33L	4.9
HOMEMADE JAPANESE SHANDY (G) 0.5L Beer with ginger-honey.	6.9

*Jugendgetränk



WINE & SAKE

UMESHU O.125L

Japanese shochyu-based plum wine.

5.9

UMESHU SODA O.3L

Japanese shochyu-based plum wine with soda.

5.9

YUZU-SPRITZ COCKTAIL O.3L

Japanese homemade spritz with yuzu, honey, lemon juice, umeshu and soda.

7.9

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GRÜNER VELTLINER (O) O.125L / O.7L

Lower austrian wine, made at vineyard Nastl.

5.9 / 24

WHITE WINE SPRITZER (O) O.3L

Austrian wine topped with soda.

5.9

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SAKE - WARM/COLD O.125L

Japanese Ozeki sake.

5.9

SPARKLING SAKE O.3L

Japanese Ozeki sake with soda.

5.9

SAKE MOJITO COCKTAIL O.3L

Japanese Ozeki sake with lime-honey and mint.

7.9

SAKE GINGER COCKTAIL O.3L

Japanese Ozeki sake with ginger-honey.

7.9

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