

WE CREATED MARI'S METCHA MARKET AS AN EXTENSION, ENABLING US TO OFFER AN EVEN WIDER VARIETY OF JAPANESE CULTURE & PRODUCTS. IN ORDER TO DO SO, WE WILL ALSO INTRODUCE NEW PARTNERS WITH FRESH IDEAS INDUCING MORE DYNAMIC INTO "JAPAN IN VIENNA".

The Market Project represents the continuation of our efforts in building a sustainable platform for Japanese culture in Vienna. The Japanese Market Restaurant providing a Shinjuku-like ambience. Food stalls with lots of different traditional Japanese dishes cater the awakening breakfast, the speedy lunch, or the comprehensive dinner. All depending on your appetite, mood and time budget.

MARI UDAGAWA WANZEL

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1070 vienna
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office@marismetcha.at

monday to sunday // holidays 12noon – 10pm

TEMARI SUSHI

SALMON TEMARI-SUSHI MENU (ADFLN)

23.9

- 5 pce. Temari-sushi with salmon
- Udon-noodles with Inari-Tofu and vegetables in homemade Dashi-broth.
- Japanese Tapas of the day
- Vegetable croquette

SHIME MACKEREL TEMARI-SUSHI MENU (ADFLN)

23.9

- 5 pce. Temari-sushi with Shime-Mackerel
- Udon-noodles with Inari-Tofu and vegetables in homemade Dashi-broth.
- Japanese Tapas of the day
- Vegetable croquette

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ONIGIRI

DAILY FRESH & HANDMADE STUFFED RICE TRIANGLES.
PLEASE CHOOSE FROM OUR ONIGIRI-SHOWCASE.

ONIGIRI SET (AFN)

11.9

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

ONIGIRI SET + DESSERT (AFN)

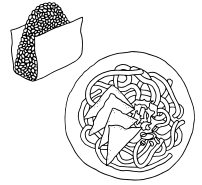
12.9

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

ONIGIRI BENTO SET (AFN)

13.9

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



UDON/RAMEN

UDON NOODLES IN CLEAR DASHI BROTH

KITSUNE UDON (AFN) HOT/COLD 13.9
with inari-tofu pockets and vegetables (vegan).

TOFU UDON (AFN) HOT/COLD 13.9
with deep fried tofu and vegetables (vegan).

YASAI TEMPURA UDON (AFN) HOT/COLD 14.9
with tempura (fried paprika, zucchini, eggplant, sweet potato and onion).

TOFU-CURRY UDON (AFLMN) HOT 14.9
Thick noodles in curry-soup, fried Tofu and vegetables.

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NIKU UDON (ACFN) HOT/COLD 14.9
with pork-belly and ginger, vegetables and seasoned egg.

YAKI DORI UDON (ACFN) HOT/COLD 14.9
with teriyaki chicken, vegetables and seasoned egg.

EBI UDON (ABCFN) HOT/COLD 14.9
with large, deep fried shrimp, vegetables and seasoned egg.

CHICKEN-CURRY UDON (ACFLMN) HOT 14.9
Thick noodles in curry-soup, chicken, vegetables and marinated egg.

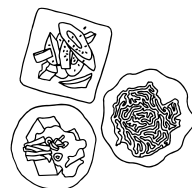
ROASTBEEF UDON (ACFMN) HOT/COLD 15.9
With juicy roastbeef, vegetables and seasoned egg.

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VEGAN RAMEN (AFN) 14.9
Flavourful and refreshing soy sauce soup, topped with vegetables, tofu and tomato.

TONKOTSU MISO RAMEN (ACFLN) 14.9
Added miso to the pork bone soup to create a flavourful ramen soup, topped with vegetables, pork and seasoned egg.

LEMON-SHIO RAMEN (ACFN) 14.9
The sourness of Lemon nongreasy salt soup topped with vegetables, chicken and seasoned egg.



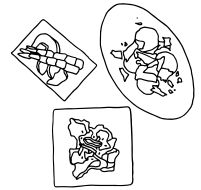
VEGETARIAN JAPANESE TAPAS

FOR SAKE AND BEER

EDAMAME (F) Steamed green soybeans.	5.9
WAKAME SALAD (AFMN) Seaweed salad with wasabi dressing.	5.9
HIJIKI (AF) Carrots, Paprika and Tofu pocket in black seaweed.	6.9
AGEDASHI TOFU ANKAKE (AF) Fried tofu with onion-ankake sauce.	7.9
NASU DENGAKU (FN) Fried eggplant with sweet miso-paste.	8.9
VEGETABLE CROQUETTE (AFL) with japanese bbq-sauce	8.9
VEGETABLE TEMPURA (AF) Paprika, zucchini, eggplant, sweet potato and onion.	9.9

GYOZA

YASAI GYOZA (AFN) 5 pce. Vegetable-Gyoza.	6.9
NIKU GYOZA (AFN) 5 pce. Gyoza with pork.	6.9
TORI YASAI GYOZA (AFN) 5 pce. Gyoza with chicken and vegetables.	6.9



JAPANESE TAPAS II

KIMCHI (BDN)

Spicy, fermented cabbage.

5.9

KIMCHI TOFU (ABDFN)

Tofu with spicy, fermented cabbage.

6.9

TAKOYAKI (ACDFLR)

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

8.9

FRIED SHRIMP (ABFL)

Large fried shrimps.

8.9

KARAAGE CHICKEN (ACFM)

Deep fried chicken with garlic.

11.9

YAKINIKU (ABCDNF)

Pork belly with ginger, kimchi and seasoned egg.

11.9

NIKU TOFU (ABCDNF)

Tofu with fried pork in dashi-sauce.

11.9

TERIYAKI SALMON (ADF)

Grilled salmon with vegetables in teriyaki-sauce.

13.9

SASHIMI MORIAWASE (ABDFM)

Sashimi with salmon, maguro, mackerel and shrimp.

17.9

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YUMENISHIKI RICE (N)

Premium rice.

4.9

MISO SOUP (F)

With wakame, tofu, carrots, onions and potatoes.

4.9



VEGETARIAN BENTO

WITH YUMENISHIKI RICE AND MISO SOUP

VEGETABLE BENTO (AFLN)

17.9

6 japanese vegetable tapas of the day.

VEGETABLE CROQUETTE BENTO (AFLN)

17.9

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

NASU DENGAKU BENTO (AFN)

17.9

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

AGEDASHI TOFU ANKAKE BENTO (AFN)

17.9

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

VEGETABLE TEMPURA BENTO (AFN)

17.9

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

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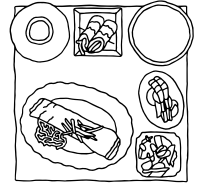
VEGETARIAN FRIED AWASE MENU (AFLN)

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



CLASSIC BENTO

WITH YUMENISHIKI RICE AND MISO SOUP

FRIED AWASE MENU (ABCDLFLR)

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

18.9

YAKINIKU BENTO (ABCDLFLN)

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

18.9

CHICKEN KARAAGE BENTO (ABCFMNL)

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

19.9

TERIYAKI SALMON BENTO (ABDFLN)

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

20.9

MAKUNOUCHI BENTO (ABDFLN)

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

22.9

SASHIMI TEMPURA BENTO (ABDFMNL)

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

23.9

UNAGI BENTO (ABDFLN)

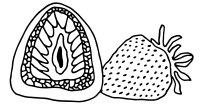
Eel fillet coated in unagi-sauce
+ 3 japanese tapas of the day.
Dessert: strawberry mochi.

24.9

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PS: "3 japanese tapas" are:

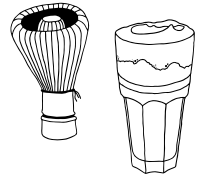
- Carrots and peppers in black seaweed
- Slightly spicy simmered potatoes, carrots and shiitake-mushrooms
- Cucumber, green seaweed, ginger and tofu-skin salad, served with shrimps



DESSERT

PLEASE PICK FROM OUR SWEETS-SHOWCASE
OUR SEASONAL CAKE DELICACIES.

MOCHI WITH STRAWBERRY (F) VEGAN	3.9
MOCHI WITH RED BEAN PASTE (F) VEGAN	4.9
MOCHI ICE CREAM (G)	4.9
MITARASHI DANGO MOCHI (AF) VEGAN	4.9
MATCHA CHEESECAKE (ACG)	5.9
MATCHA YUZU CAKE (ACG)	5.9
COFFEE JELLY - JAPANESE STYLE WITH ICECREAM (ACG)	5.9
MATCHA TIRAMISU JAPANESE STYLE (ACG)	6.5
STRAWBERRY TIRAMISU JAPANESE STYLE (ACG)	6.5
WAFU DESSERT (FG)	7.9
Fried daifuku-mochi with vanilla ice-cream and fruits.	
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METCHA MATCHA 3-DESSERT SET (ACFG)	10.9
Mochi with strawberry, mochi ice cream and cake of the day.	
METCHA MATCHA 5-DESSERT SET (ACFG)	15.9
Mochi with strawberry, mitarashi dango mochi, cake of the day, espresso jelly ice, mochi-icecream.	



MATCHA & COFFEE

MATCHA FROM KYOTO

with Oatdrink + €0.5

CLASSIC MATCHA 4.9

CLASSIC MATCHA SET – HOT (F) 6.9

Served with strawberry-mochi.

MATCHA LATTE – HOT/COLD (A/G) 5.5

Matcha with oatdrink or whole milk.

MATCHA SMOOTHIE + ICE CREAM (AG/G) 6.9

Vanilla icecream in cold matcha with oatdrink or whole milk.

MATCHA YUZU LATTE – HOT/COLD (A/G) 6.9

Matcha with oatdrink or whole milk and yuzu-honey jam.

MATCHA AZUKI LATTE – HOT/COLD (A/G) 6.9

Matcha with oatdrink- or whole milk and sweet red beans.

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ESPRESSO 3.9

CAFE LATTE – HOT/COLD (A/G) 5.2

with oatdrink or whole milk.

CAPPUCCINO (A/G) 4.9

with oatdrink or whole milk.

CAFE SMOOTHIE + ICECREAM (A/G) 6.9

Vanilla-icecream in ice-cafe with oatdrink- or whole milk.

9

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

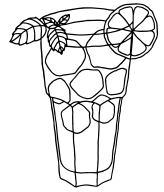
SELECTED LOOSE LEAF TEAS SOURCED
FROM THE REGION OF KYOTO

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

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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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JAPANISCHE DRINKS & BEER

RAMUNE 0.25L Japanese softdrink.	4.9
YUZU CHA – HOT/COLD 0.25L Yuzu-honey-jam tea.	6.2
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JAPANESE PAMA (DRAFT) BEER 0.33L/0.5L Kirin	4.9/6.9
OTTAKRINGER ORIGINAL (DRAFT) BEER 0.33L/0.5L	4.9/6.9
HOMEMADE JAPANESE SHANDY (G) 0.5L Beer with ginger-honey (homemade).	6.9
NONALCOHOLIC BEER (G) 0.33L (Nullkommajosef)	4.9

*Jugendgetränk



WINE & SAKE

UMESHU O.125L

Japanese shochyu-based plum wine.

5.9

UMESHU SODA O.25L

Japanese shochyu-based plum wine with soda.

5.9

UMESHU WITH PLUM O.125L

Japanese plum wine.

6.9

YUZU-SPRITZ COCKTAIL O.25L

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

7.9

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GRÜNER VELTLINER (O) O.125L / O.7L

Wine from the lower Austria region, made at vineyard Nastl.

5.9 / 24

WHITE WINE SPRITZER (O) O.25L

Austrian wine topped with soda.

5.9

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SAKE - WARM/COLD O.125L

Japanese Ozeki sake.

5.9

SPARKLING SAKE O.25L

Japanese Ozeki sake with soda.

5.9

SAKE MOJITO COCKTAIL O.25L

Japanese Ozeki sake with lime-honey and mint.

7.9

SAKE GINGER COCKTAIL O.25L

Japanese Ozeki sake with ginger-honey.

7.9