CUBO

JAPANESE
HOME COOKING
AND SUSHI BAR

START

SUPPEN

1. Miso Shiru Soup **3,50**
Japanese Soybean Paste , silken Tofu ,
Seaweed and Scallion

2. Miso Sake Soup **4,50**
Japanese Soybean Paste , Salmon ,
Seaweed and Scallion

3. Miso Mutsu (Butterfish) Soup **3,90**
Japanese Soybean Paste , Butterfish ,
Seaweed , pickled Ginger and Scallion

4. Sake Chazuke Soup **4,50**
Rice Soup with Salmon , Seaweed , Sesame ,
Scallion and Japanese Spices

FINGERFOOD

5. Yakitori **3,90**
3 grilled home-made Chicken Skewers

6. Gyoza (5 pcs) **3,90**
Home-made fried Japanese Dumplings with
Vegetable Filling, Chives and Chicken

7. Chicken Karaage **3,90**
Crispy deep-fried Chicken leg and spicy Sauce
with the TraditionalRecipe

8. Sushi Riceroll (2 pcs)
Filled with Lettuce , Shiro Leaf , Omelet and home-made Miso
Mango Sauce . 3 Options with:

A. Braised Tofu **3,70**

B. Fresh Salmon **4,50**

C. Grilled Duck Breast Fillet **4,20**

9. Vegetables Tempura **3,90**

10. Vegi Gyoza (5 pcs) Dumplings with Vegetables Filling **3,90**

SALADS

11. Edamame **3,50**
Crispy Japanese Beans blanched in salted Water

12. Goma Wakame Salad **4,50**
Japanese Seaweed and home-made sesame and Carrot Dressing

13. Kimuchi **3,50**
Japanese pickled Cabbage with spicy Spicest

SUSHI DON
BOWL DISHES

These Dishes are served in a medium-sized Bowl.
Several Fresh Ones are served with lukewarm rice and raw Fish Slices placed on top .

20. Sake Don	with Salmon	**10,90**
21. Tekka Don	with Tuna	**11,50**
22. Sake-Maguro Don	with Salmon and Tuna	**11,50**
23. Chirashi Don	with 5 different Fish Species : Salmon, Tuna, Hamachi(Japanese Amberjack), Butterfish, Shrimp and Omelet	
24. Unagi Don	with Grilled Eel and Unagi Sauce	**12,50**
25. Seafood Don	Salmon, Tuna, Hamachi (Japanese Amberjack) Butterfish, Fish Roe, fried Shrimp and Omelet	**14,50**

UDON

30. Udon Soup
Udon Soup with Dashi Algae, Fish Stock, Wakame, Pak Choi, Lotus roots and Shitake .

A. Chicken Katsu	Breaded Chicken Breast Fillet	**10,90**
B. Ebi Tempura	Breaded Prawns	**11,90**
C. Kamo	Grilled Duck-Breast Fillet	**12,50**
D. Seafood		**11,50**
E. Chicken-Seitan	Wheat Protein	**10,90**
F. Enten-Seitan	Wheat Protein	**10,90**

31. Udon Curry Soup
Japanese Curry is sweet and slightly spicy .
Traditionally they are made from Sugar Peas, Carrot, Egg and Baby Corn.

A. Chicken Katsu	Breaded Chicken Breast Fillet	**10,90**
B. Chicken Teriyaki	Grilled Chicken-Breast Fillet	**10,90**
C. Kamo	Grilled Duck-Breast Fillet	**12,50**
D. Chicken-Seitan	Wheat Protein	**10,90**
E. Enten-Seitan	Wheat Protein	**10,90**

32. Udon yaki

Fried Udon with stir-fried vegetables.

A. Chicken Katsu	Breaded Chicken Breast Fillet	**10,90**
B. Chicken Teriyaki	Grilled Chicken-Breast Fillet	**10,90**
C. Kamo	Grilled Duck-Breast Fillet	**12,50**
D. Chicken-Seitan	Wheat Protein	**10,90**
E. Enten-Seitan	Wheat Protein	**10,90**

RAMEN

33. Shoyu Ramen Soup:
Ramen Soup with traditional chicken stock, shoyu soy stock, Pak Choi, Scallion, Wakame, Baby Corn and Bean Sprouts
and:

A. Chicken Katsu	Breaded Chicken Breast Fillet	**11,50**
B. Chicken Teriyaki	Grilled Chicken-Breast Fillet	**10,50**
C. Kamo	Grilled Duck-Breast Fillet	**12,50**
D. Chicken-Seitan	Wheat Protein	**10,90**
E. Enten-Seitan	Wheat Protein	**10,90**

34. Miso Ramen Soup

Ramen Soup with traditional chicken stock,Miso stock, Pak Choi, Scallion, Wakame, Baby Corn and Bean Sprouts

A. Chicken Katsu	Paniertes Hühnerbrustfilet	**11,50**
B. Chicken Teriyaki	gegrillte Hühnerbrustfilet	**10,90**
C. Kamo	gegrilltes Entenbrustfilet	**12,50**
D. Chicken-Seitan	Weizenprotein	**10,90**
E. Enten-Seitan	Weizenprotein	**10,90**

BENTO

BENTO

40. Vital Bento **12,90**
Light and Balanced
. Miso Soup with Soy Paste, Seaweed
. Wakame Salad – Japanese Sea Algae Salad
. 3 Gyoza Dumplings filled with Chicken
. 3 Yakitori Chicken Skewers with Rice
. 6 pcs Salmon Avocado Maki
. Zucchini Yaki Fried Zucchini

41. Protein Bento **12,90**
Refuel your Thinking Power
. Miso Soup with Soy Paste and Seaweed
. Kimchi
. Alaska I.O (with Salmon , Creamcheese , Avocado)
. Tamago Japanese Omelet
. Chicken Katsu Breaded Chicken Breast Fillet
. Grilled Peppers and Grilled Zucchini
. Rice

42. Saison Bento **14,50**
. Miso Soup with Soy Paste and Seaweed
. Wakame Seetang Salad
. 4 pcs Avocado-Cucumber Inside Out
. Salmon Katsu Breaded Salmon Fillet with Miso Sauce
. Striped Chicken Breast Roasted with vegetables
. 1 pcs Tamago Nigiri
. Rice

43. Sake Bento **15,90**
. Miso Soup with Soy Paste and Seeweed
. 1pcs Riceroll with Salmon
. 4 pcs Salmon Sashimi
. 4 pcs Salmon Avocado I.O
. 1 pcs Salmon Nigiri
. Fried breaded Salmon
. Rice

44. Lucky Bento **15,90**
. Miso Soup with Soy Paste, Seaweed
. Seasonal Salad with Seasame Dressing
. 3 Gyoza – Dumplings with Chicken
. Fried Veganchicken with Miso Sauce
. 6 pcs Salmon Maki
. 1 pcs Tuna Nigiri , 1 pcs Prawn Nigiri

45 A . Vegi Bento 1 **12,90**
. Miso Soup with Soy Paste,Seaweed
. Wakame Salad – Japanese Sea-Algae Salad
. 3 Vegi Gyoza – Dumplings with Vegetables Filling
. Fried Vegan Chicken with Vegetables and Terriyaki Sauce
. Zucchini Yaki – Grilled Zucchini
. 6pcs Avocado Maki
. Rice

45 B. Vegi Bento 2 **13,90**
. Miso Soup with Soy Paste, Seaweed
Wakame Sald – Japanese Sea Algae Salad
. 3 Vegi Gyoza – Dumplings with Vegetables Filling
. Crispy baked vegan Duck Meat with Teriyaki Sauce
. 4 pcs Avocado Cucumber Inside Out
. 2 pcs Tofu-bag Nigiri
. Rice

45 C. Vegi Bento 3 **13,90**
. Miso Soup with Soy Paste , Seaweed
. Wakame Salad- Japanese Sea-Algae Salad
. 4 Vegi Gyoza – Dumplings with Vegetables Filling
. Japanese Curry with Tofu and Vegetables
. 6 pcs Pumkim Maki
. 2 pcs Avocado Nigiri
. Rice

DINNER MENU

Served with Rice and Pickled Vegetables

46. Pure and Fresh 17,90
. Miso Mutsu Soup:
Soy Paste, Seaweed & Butterfish
. 2 Tuna Nigiri
. Salmon Tepanyaki – Grilled Salmon Fillet
. Sashimi with 3 pecies of Fish
. Kimchi
. Wakame Salad

47. Elemental 16,90
. Miso Mutsu Soup :
Soy Paste , Seaweed and Butterfish
. 2 Yakitori – Chicken Skewers
. Kamo – Grilled Duck-Breast Fillet
. 3 Gyoza – Japanese Fried Dumplings
with Vegetables, Chives and Chicken Filling
. Kimchi
. Wakame Salad – Japanese Seaalgae Salad

STONE BOWL

48. Udon Bowl (not for taking away)

Grilled Meat is marinated in the Home-Style and served on Udon Noodles with Pickled Vegetables, Omelet, Sesame and separate spicy sauce.
Options with :

A. Chicken	**12,90**
B. Beef	**13,90**
C. Chicken Seitan	**12,90**
D. Enten Seitan	**12,90**
E. Tofu	**11,90**

49. Bibimbap (not for taking away)

Traditional rice Dish served in Bowl with stir-fried Meat, Zucchini, Spinach, Omelet, Carrot, Sesame and Separate Spicy Sauce. Options with:

A. Chicken	**11,90**
B. Beef	**12,90**
C. Chicken Seitan	**11,90**
D. Enten Seitan	**11,90**
E. Tofu	**10,90**

CEYRO

Ceyro – Dishes steamed in the bamboo Basket with Sugar Peas, Okra Pods, Shiitake Mushrooms, Wakame Seaweed , Tamago (Japanese Omelet), Lotus Roots, Baby Corn and Teriyaki Sauce

50. Chicken Terriyaki	grilled Chicken-Breast Fillet	**10,50**
51. Sake Terriyaki	grilled Salmon	**12,50**
52. Vegetarisch		
A.Chicken-Seitan	Wheatprotein	**10,50**
B.Enten-Seitan	Wheatprotein	**10,50**
C.Tofu		**9,90**

CURRY

53. Japanese Curry is sweet and slightly spicy .
They are made in traditional way with Carrot, Potatoes, Aubergine, Baby Corn and Sugar peas. Japanese Curry with Options :

A. Chicken Katsu	Breaded Chicken Breast Fillet	**10,90**
B. Tofu		**10,50**
C. Kamo	Grilled Duck-Breast Fillet	**11,90**
D. Chicken-Seitan	Wheat Protein	**10,90**

SUSHI

SUSHI MENÜ

A1 — 7,90 €

6 pcs Avocado Maki
6 pcs Cucumber Maki
6 pcs grilled Paprika Maki

A 2 — 10,90 €

6 pcs Avocado Maki
8 pcs Avocado Cucumber I.O
6 pcs pickled Pumkin Maki

A 3 — 11,50 €

2 pcs Avocado Ningiri
6 pcs grilled Paprika Maki
8 pcs Horenso I.O (Spinach , Tofu-bag, Cream Cheese , Sesame)

A 4 — 9,90 €

6 pcs Salmon Maki
6 pcs Tuna Maki
6 Butterfish Maki (Crab Meat, Avocado)

A 5 — 9,50 €

6 pcs Salmon Maki
6 pcs Avocado Maki
6 pcs Ebi Avo Maki

A 6 — **11,90 €**

3 pcs Salmon Nigiri
6 pcs Salmon Avocado Maki
4 pcs Salmon Avocado I.O

A 7 — **12,90 €**

5 pcs Big- Roll Tempura (Salmon , Avocado)
2 pcs Avocado Nigiri
4 pcs Salmon Avocado I.O
4 pcs California I.O

A 8 — **12,90 €**

6 pcs Salmon Maki
6 pcs Tuna Maki
5 pcs Nigiri Tuna , Butterfish, Salmon, Unagi, Prawn

A 9 — **12,90 €**

3 pcs Salmon Nigiri
6 pcs Avocado Maki
4 pcs Salmon Avocado I.O
4 pcs Spicy-Tuna I.O

A 10 — **11,90 €**

2 pcs Salmon Nigiri
2 pcs Prawn Nigiri
8 pcs Salmon Maki tempura
8 pcs Spicy- Tuna Maki Tempura

A 11 — **11,90 €**

8 pcs Salmon Maki tempura
8 pcs Butterfish Maki Tempura
8 pcs Spicy-Tuna Maki Tempura

SUSHI

SUSHI MENÜ

A 12 — 11,90 €

8 pcs California Maki Tempura
8 pcs Salmon Maki Tempura
5 pcs Big-Roll Salmon Avocado Maki Tempura

A 13 — 13,90 €

5pcs Tempura Big-Roll Salmon Avocado
4 pcs Spicy Tuna I.O
3 pcs Buterfish Maki , 3 pcs Salmon Maki
3 pcs Nigiri Salmon , Prawn , Hamachi

A 14 — 12,50 €

5 pcs Tempura Big-Roll Salmon Avocado
6 pcs Avocado Maki
2 pcs Nigiri Salmon , Prawn
6 pcs Salmon Maki

A 15 — 13,50 €

4 pcs Salmon Avocado I.O
8 pcs Tuna Maki Tempura
3 Nigiri Salmon , Prawn , Butterfish
6 pcs Avocado Maki

A 16 — 12,90 €

8 pcs Salmon Maki Tempura
8 pcs Spicy Tuna Maki Tempura
4 pcs California Maki
2 pcs Nigiri Salmon , Tuna

A 17 — **13,50 €**

6 pcs Salmon Maki
2 pcs Tuna nigiri
6 pcs Prawn Avocado Maki
4 pcs Alaska I.O with Cream Cheese

A 18 — **15,50 €**

4 pcs Nigiri Salmon , hamachi , Prawn,Unagi
5 pcs Big-Roll Salmon Avocado Tempura
Mix 3 Kinds of Sashimi

A 19 — **14,90 €**

5 pcs Nigiri Salmon
4 pcs Alaska I.O (salmon , avocado , cream cheese)
6 pcs Salmon Avocado Maki

EVENING MENU FOR 2 PER.

from 4pm bis 11pm

CUBO 1: **without soups** **27,90€**
with 2 miso soups **30,90€**

6 pcs. nigiri of salmon, butterfish, shrimp
6 pcs. salmon Maki
6 pcs. cucumber Maki
6 pcs. California Maki
4 pcs. salmon avocado I.O
4 pcs. tuna cucumber I.O
4 pcs. California I.O
4 pcs. Alaska I.O with Cream Cheese

CUBO 2: **without soups** **31,90€**
with 2 miso mutsu soups **34,90€**

6 pcs. nigiri of salmon, tuna, shrimp
6 pcs. grilled Paprika Maki
6 pcs. California Maki
4 pcs. Salmon Avocado I.O
4 pcs. Spicy-Tuna Cucumber I.O
10 pcs. Big-roll Salmon Avocado Tempura

CUBO 3: **without soups** **35,90€**
with 2 miso sake soups **38,90€**

6 pcs. nigiri of salmon, tuna, hamachi
6 pcs. salmon Maki
6 pcs. avocado cream cheese Maki
8 pcs. Special Rainbow Roll
10 pcs. Big-roll salmon avocado tempura

CUBO 4: **without soups** **43,90€**
with 2 Miso Sake-Chazuke soups **46,90€**

8 pcs. Nigiri from Hamachi, Tempura Shrimp, Unagi, Octopus
10pc. Salmon I.O Tempura
4 Pcs. Salmon Special Roll
4 Pcs. Tuna Special Roll
6 Pcs. Futo New Generation Roll
6 pcs. Shrimp Avocado Maki
4 Pcs. Salmon Sashimi

CUBO 5:

Without soups	**59,90€**
With 3 miso mutzu soups	**64,90€**

3 pcs. Tuna Nigiri
3 pcs. Salmon Nigiri
3 pcs. Butterfish Nigiri
8 pcs. California Maki Tempura
6 pcs. Futo Special Roll
10pcs. Tempura Big-Roll Salmon Avocado
8 pcs. Salmon Special
4 pcs. Tofu Bag Special
9 pcs. Sashimi

EVENING MENU FOR 3 PER.

SPECIAL ROLL

S1. Maguro Nuta
Spicy Tuna , Cucumber , coated with Tuna and Spicy Mayonaise Sauce

S1 6,90€

S2 6,90€

S2 Sake Special
Avocado Tempura , Cream Cheese , Prawns , Coated with Salmon Caviar and Salmon with Miso Sauce

S3 Dragon
Prawns Tempura , Avocado and Onion , Fish Roe, Cream Cheese , coated with Unagi and Unagi Sauce

S3 6,90€

S4 6,90€

S4 Futo New Generation Roll
Salmon, Tuna, Prawns, Avocado, Cucumber, Radish, Pumkin, Omelet, Fish Roe and Cream Cheese

S5 Mutsu New Generation Roll
Avocado Tempura , Cucumber , Surimi , Cream Cheese, Fish Roe , coated with flambéed white Tuna and Miso Sauce

S5 5,50€

S6
6,90€

S6 Hamachi New Generation Roll
Salmon Tempura, Avocado, Cream Cheese , fish Roe, coated with Yellow Tail Fish (Hamachi), black Caviar

S7 Black Tiger New Generation Roll
Tuna tempura, cucumber, Avocado, Cream Cheese, Fish Roe, coated with Shrimps , black Caviar, Mayonaise

S7
6,50€

S8
6,50€

S8 Tropical New Generation Roll
Salmon Tempura, Prawns, Avocado, Cream Cheese. Coated with Mango and Mango – Pineapple Sauce

S9 Rainbow New Generation Roll
Avocado, Cucumber, Surimi, Omelet, Cream Cheese,Tobiko Fish, Seasame, coated with Salmon, Tuna, Butterfish and Dynamite Sauce (slightly spicy)

S9
6,50€

S10
6,90€

S10 Craps Green Roll
Fried Soft-Shell Crab , Avocado , Cream Cheese , Tobico and Mayonaise

S11 Vegi Roll
Avocado, Cucumber, Radish, Pumkin, Cream Cheese, wrapping with Tofu-Bag

S11
5,50€

S12
5,20€

Ebi Tempura Nigiri

Tuna Tartar Nigiri

S13
5,90€

S14
5,20€

Flambéed Tuna Nigiri

Hamachi Nigiri

S15
5,20€

S16
4,60€

Flambéed Mutsu Nigiri

Ikura Nigiri

S17
6,50€

Salmon Tartar Nigiri

S18
5,50€

SASHIMI (with rice)

12,90€

170. Salmon Sashimi

13,90€

171. Tuna Sashimi

172. Hamachi Sashimi

13,90€

173. Salmon Tuna Sashimi

13,90€

174. Salmon Tuna Butterfish Sashimi

14,90€

13,90€ **175. Tuna, Hamachi Sashimi**

10,50€ **176. Saba Sashimi**

25,90€ **177. Mix Sashimi Salmon, Tuna, Hamachi , Butterfish, Saba**

Classic Sushi

NIGIRI 1 pcs

101.	Avocado Nigiri	1,90
102.	Tofu-Bag Nigiri	1,90
103.	Omelet Nigiri	1,90
104.	Mango Nigiri	1,90
105.	Salmon Nigiri	2,40
106.	Tuna Nigiri	2,60
107.	Big Shrimp Nigiri	2,40
108.	Butterfish Nigiri	2,20
109.	Eel Nigiri	2,80
110.	Saba Nigiri	2,20

VEGETARIAN MAKI 6 pcs

111.	Avocado Maki	3,00
112.	Cucumber Maki	3,00
113.	Tofu-bag maki	3,00
114.	Omelet Maki	3,00
115.	Pickled Pumkin Maki	3,00
116.	Pickled Radish Maki	3,00
117.	Mango Maki	3,00
118.	Grilled Paprika Maki	3,00

MAKI 6 pcs

120.	Salmon Maki	3,60
121.	Salmon Avocado Maki	3,80
122.	Tuna Maki	3,80
123.	Tuna Avocado Maki	4,00
124.	Large Shrimp Maki	3,80
125.	Large Shrimp Avocado Maki	4,00
126.	Freshwater Eel Maki	4,10
127.	FreshWater Eel Avocado Maki	4,30
128.	Butterfish Maki	3,40
129.	Spicy Tuna Maki	4,00
130.	Salmon Spicy Maki	4,00
131.	California Maki	3,60
132.	Saba Maki	3,40

INSIDE OUT 4pcs, with Sesame and Fish Roe

Vegetarian only with Sesame

140.	Avocado Cucumber Inside Out	3,40
141.	Horenso Inside Out (with tofu bag, Spinach and Cream Cheese)	3,60
142.	Avocado Eiomelette Inside Out	3,60
143.	California Inside Out	3,60
144.	Salmon Avocado Inside Out	4,00
145.	Eel Cucumber Inside Out	4,20
146.	Eal Avocado Inside Out	4,40
147.	Tuna Cucumber Inside	4,20
148.	Garnele Avocado Inside Out	4,00
149.	Butterfish Cucumber Inside Out	4,00
150.	Spicy Tuna Inside Out	4,20
151.	Salmon Spicy Inside Out	4,20
152.	Alaska Inside Out (Salmon, Avocado, Cream Cheese)	4,00
153.	Saba Cucumber Inside Out	3,80

TEMPURA

All Maki also available as tempura , plus 1,00€ per serving 8 pcs.

Inside Out also available as Tempura, plus 1.50€ per serving 5 pcs.

SIDE DISHES EXTRAS

Normal rice :	2,00€
Sushi rice :	2,50 €
Udon noodles :	3,50 €
Sushi ginger :	0,80 €
Sauce :	0,80 €
Wasabi :	0,80€

TEKMAKI

160.	Salmon Avocado Fish Roe	4,00
161.	Tuna Cucumber Fish Roe	4,00
162.	Garnele Avocado Fish Roe	3,80
163.	Unagi Cucumber Fish Roe	4,40
164.	California : Avocado Cucumber Surimi Fish Roe	3,60
165.	Saba Cucumber Fish Roe	3,60

NACHTISCH

60. Matcha (Green Tea) Ice-Cream **5,50**
3 Coops Matcha (Green Tea) Ice-Cream

61. Mochi **4,50**
2 pcs Rice Cake made from Sticky rice

62. Mochi Ice-Cream **4,50**
2 pcs Rice Cake made from Sticky Rice
(in Ice-Cream Form)

Ask us about our daily offer!

GETRÄNKE

Vietnamese Cafe

The coffee beans such as Robusta, Arabica, Chari, Liberica, Catimor ... which grow in different climatic regions are processed into an unique mixture . The beans are then thoroughly roasted. The process is commonly known as “French Roast”: The beans in the roasting process are not burned and the aroma remains originally . We also add some liquid, clarified butter or cooking oil when roasting. The coarsely ground coffee eventually has a strong aroma of caramel and spices . Lastly,the preparation is carried out arccoding to the old French method of the metal filter. The ground coffee is poured into the metal sieve, pressed down and poured with hot water. It slowly drips through the filter into a glass, in which a strong coffee similar to espresso collects.

Café filtre **2,90**
With condensed milk

Eiskaffee **3,50**
With condensed milk and Ice-cubes

TEE (cup)

Ginger lemongrass tea **2.90**
made with fresh ginger, lemongrass, limes and forest honey

Ginger mint tea **2.90**
made with fresh ginger, mint and forest honey

orange tea **2.90**
made with fresh ginger, lemongrass, fresh orange and forest honey

jasmine tea **2, 90**
Gentle green tea refined with Asian jasmine blossoms

Sencha tea **2.90**
Sencha is the most popular tea in Japan. The mild and grassy taste of the variety provides the perfect starting point for exploring the diversity of Japanese green tea.

Genmaicha Tea **2,90**
is a green Bancha tea with grilled rice grains and puffed rice added

Matcha Tea **2.90**
Matcha is a finely ground green tea that is used in the Japanese tea ceremony

Alle Preise in Euro, Inkl. MwSt und Service
1 mit Farbstoff, 2 mit Coffein, 3 mit Aroma,
4 Antioxidationsmittel,5 mit Konservierungsmittel,
6 mit einer Zuckerart und Süßungsmittel

SOFTDRINKS

Cola[1,2,6], Cola Zero[1,2,3,6,]	0,2l Fl.	2,50	0,4l Fl.	4,00
Cola[1,2,6]				
water still or with carbonic acid	0,2l	2,00	0,75l Fl.	5,00
Apoco Jap. Soft drink (cold and warm)			0,3l	3,00

JUICES

Orange juice, apple juice, apple spritzer,				
grapfruit juice, Lychee			0,2l	2,50
Apfelsaft, Mango	0,2l	2,50	0,4l	4,00
Apfelschorle, Mangoschorle			0,4l	4,00

HOME MADE- EXOTIIC DRINKS

Fresh lemonade 0.4l 4,50
Lime, brown sugar, mint and mineral water

Berry ice Tea 0.4l 4,50
Lime, brown Sugar, Mint and Fruit tea

Cubo Ice Tea 0,4l 4,50
Lime, brown Sugar, Mint and red Tea

Cookie Cream 0.4l 4.90
Oreo biscuit, milk, condensed milk, ice cubes, whipped cream & cocoa

Matcha Cream 0.4l 4.90
Matcha tea, milk, condensed milk, ice cubes, cream & Matcha

Mango Shake 0,4l 4.90
Mango puree, milk, condensed milk and natural yoghurt

Avocado Shake 0.4l 4.90
Avocado, milk, condensed milk and natural yoghurt

Strawberry shake 0.4l 4.90
Strawberries, milk, condensed milk and natural yoghurt
watermelon shake

Watermelon Shake 0,4l 4,50
Watermelon, water, Mint, brown sugar with ice cubes

APERITIF

Strawberries Mojito (alcohol free) 4.50
fresh strawberries, limes, brown sugar, mint and mineral water

Hugo 5.50
Sparkling wine, mint, limes and elderberry syrup

Mojito 5.90
fresh limes, brown sugar, mint, mineral water and sake (Japanese rice wine)

BEER	Bottle	
Asahi Beer	0,33l	3,90
Kirin Beer	0,33l	3,90
Warsteiner Pils	0,33l	3,50
Franziskaner Hefe	0,50l	4,50
Franziskaner Kristall	0,50l	4,50
Franziskaner Alk. freis	0,50l	4,50

Open white wines

Riesling	Weingut H. Spindler	Pfalz	0,20l	5,90 €
Bio-Wein & Vegan				
Grauer Burgunder	Villa Hochdörfer	Pfalz	0,20l	5,90 €
Vegan				
Chardonnay	Villa Mura	Veneto	0,20l	5,90 €
Chardonnay				

Open red wines

Cabernet Sauvignon	Cave Domerval	Languedoc	0,20l	5,90 €
100% Cabernet Sauvignon				
Primitivo	Torre Vento	Apulien	0,20l	5,90 €
100% Primitivo				

Open wines Rose

Fado Rose	Terra D Alter	Portugal	0,20l	5,90 €
Touriga National, Aragonez				

Sake Jap. Rice Wein	**0,10l**	**3,20**

Bottled wines

white wines

Riesling Riesling 11% Vol.	Reichsgraf von Kesselstatt	Mosel	24,50 €
Grauburgunder Bio-Wein & Vegan	Weingut Pfannebecker	Rheinhessen	23,50 €
Chardonnay Chardonnay	Cave Domerval	Languedoc	22,50 €

Red wines and rose

Rosé trocken Ökologischer Anbau,Vegan Spätburgunder, Merlot und Cabernet Sauvignon	Weingut Pfannebecker	Pfalz	24,00 €
Côtes du Rhône Rouge Syrah, Grenache & Mouvèdre	Domaine Joubert	Rhone	23,50 €
Rumors Roble 98% Tempranillo, 2% Cabernet Sauvignon	Quinta el Refugio	D.O.Torro	23,00 €

DEKLARATIONSPFLICHTIGE ZUSATZSTOFFE UND ALLERGENE

DEKLARATIONSPFLICHTIGE ZUSATZSTOFFE

MIT KONSERVIERUNGSSTOFFEN	1
MIT FARBSTOFF	2
MIT ANTIOXIDATIONSMITTELN	3
MIT NITRTIPÖKELSALZ UND NITRAT	4
MIT GESCHMACKSVERSTÄRKER	5
GESCHWEFELT	6
GESCHWÄRZT	7
GEWACHST	8
MIT SÜSSUNGSMITTELN	9
ENTHÄLT EINE PHENYLALALINQUELLE	10
MIT PHOSPHAT	11
KOFFEINHALTIG	12
ALKOHOLHALTIG	13

ALLERGENE

GLUTENHALTIGE GETREIDE UND GETREIDEERZEUGNISSE
KREBSTIERE UND KREBSTIERERZEUGNISSE
EIER UND EIERERZEUGNISSE
FISCH UND FISCHERZEUGNISSE
ERDNÜSSE UND ERDNUSSERZEUGNISSE
SOJA UND SOJAERZEUGNISSE
MILCH UND MILCHERZEUGNISSE
SCHALENFRÜCHTE UND SCHALENFRUCHTERZEUGNISSE
(Mandeln, Hasel-, Wal-, Cashew-, Pecan-, Para-Macadamia-, Queenslandnuss, Pistazie, Pinienkerne)
SELLERIE UND SELLERIEERZEUGNISSE
SENF UND SENFERZEUGNISSE
SESAM UND SESAMERZEUGNISSE
SCHWEFELDIOXID UND SULFIDE
in einer Konzentration >10 mg/kg oder 10 mg/l als S2O
LACTOSE
WEICHTIERE
LUPINE

SUPPEN

Speise Nr.		
01; 02; 03		
04	1,5,9	

FINGERFOOD

Speise Nr.		
05 in Soße	1,5,9	
07		
05 in Soße	1,5,9	
12	1,2,5,9	
14 in Soße	1,5,9	

ZUTATEN

12	1,5,9	

UDON/ RAMEN

Speise Nr.		
20; 21; 22	5,9	
in Soße	1,5,9	

Änderungen vorbehalten! Diese Aufstellung ist nicht abschließend.
Rezepturänderungen ergänzen wir regelmäßig.
Es kann keine Garantie für eine 100%ige Vollständigkeit der Angaben übernommen werden. Kreuzkontamination bei den einzelnen Zutaten sowie technologisch unvermeidbare Verunreinigungen einzelner Produkte sind nicht auszuschließen

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