



いただきます

guten appetit

**CU
BO**



**JAPANESE
HOME COOKING
AND SUSHI BAR**



START

SUPPEN

- 1. Miso Shiru Soup** 3,90
Japanese Soybean Paste , silken Tofu ,
Seaweed and Scallion

- 2. Miso Sake Soup** 4,90
Japanese Soybean Paste , Salmon ,
Seaweed and Scallion

- 3. Miso Mutsu (Butterfish) Soup** 4,50
Japanese Soybean Paste , Butterfish ,
Seaweed , pickled Ginger and Scallion

FINGERFOOD

- 5. Yakitori** 4,90
3 grilled home-made Chicken Skewers

- 6. Gyoza (5 pcs)** 4,50
Home-made fried Japanese Dumplings with
Vegetable Filling, Chives and Chicken

- 7. Chicken Karaage** 4,50
Crispy deep-fried Chicken leg and spicy Sauce
with the Traditional Recipe

- 8. Sushi Riceroll (2 pcs)** 4,50
Filled with Lettuce , Shiro Leaf , Omelet and home-made Miso
Mango Sauce . 3 Options with:

 - A. Braised Tofu** 3,90
 - B. Fresh Salmon** 5,50
 - C. Grilled Duck Breast Fillet** 4,90

- 9. Vegetables Tempura** 4,50

- 10. Vegi Gyoza (5 pcs) Dumplings with Vegetables Filling** 4,50



Salads

11. Edamame 3,90

Crispy Japanese Beans blanched in salted Water

12. Goma Wakame Salad 4,90

Japanese Seaweed and home-made sesame and Carrot Dressing

13. Kimuchi 3,90

Japanese pickled Cabbage with spicy Spicest



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 11,90

21. Tekka Don with Tuna 12,50

22. Sake-Maguro Don with Salmon and Tuna 12,50

23. Chirashi Don with 5 different Fish Species :
Salmon, Tuna, Tai ,
Butterfish, Shrimp and Omelet 12,90

24. Unagi Don with Grilled Eel and Unagi Sauce 13,50

25. Sashimi Don Salmon, Tuna, Tai,
Butterfish, Fish Roe,
fried Shrimp and Omelet 15,50



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	12,50
B. Ebi Tempura	Breaded Prawns	12,90
C. Kamo	Grilled Duck-Breast Fillet	13,50
D. Seafood		12,50
E. Chicken-Seitan	Wheat Protein	11,90
F. Enten-Seitan	Wheat Protein	11,90

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	12,50
B. Chicken Teriyaki	Grilled Chicken-Breast Fillet	11,90
C. Kamo	Grilled Duck-Breast Fillet	13,50
D. Chicken-Seitan	Wheat Protein	11,90
E. Enten-Seitan	Wheat Protein	11,90

32. Udon yaki

Fried Udon with stir-fried vegetables.

A. Chicken Katsu	Breaded Chicken Breast Fillet	12,50
B. Chicken Teriyaki	Grilled Chicken-Breast Fillet	11,90
C. Kamo	Grilled Duck-Breast Fillet	13,50
D. Chicken-Seitan	Wheat Protein	11,90
E. Enten-Seitan	Wheat Protein	11,90



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	12,50
B. Chicken Teriyaki	Grilled Chicken-Breast Fillet	11,90
C. Kamo	Grilled Duck-Breast Fillet	13,50
D. Chicken-Seitan	Wheat Protein	11,90
E. Enten-Seitan	Wheat Protein	11,90

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	12,50
B. Chicken Teriyaki	gegrillte Hühnerbrustfilet	11,90
C. Kamo	gegrilltes Entenbrustfilet	13,50
D. Chicken-Seitan	Weizenprotein	11,90
E. Enten-Seitan	Weizenprotein	11,90





BENTO




BENTO

40. Vital Bento 14,50

- . 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 14,50

- . 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 15,90

- . 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 16,90

- . Miso Soup with Soy Paste and Seaweed
- . 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 17,90

- . Miso Soup with Soy Paste, Seaweed
- . Seasonal Salad with Sesame 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 14,50

- . 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 14,90

- . 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 14,90

- . 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 19,90

- . Miso Mutsu Soup:
Soy Paste, Seaweed & Butterfish
- . 2 Tuna Nigiri
- . Tempura Salmon Fillet
- . Sashimi with 3 pecies of Fish
- . Kimchi
- . Wakame Salad

47. Elemental 18,90

- . 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	14,90
B. Beef	15,90
C. Chicken Seitan	14,90
D. Enten Seitan	14,90
E. Tofu	13,90

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	13,90
B. Beef	14,90
C. Chicken Seitan	13,90
D. Enten Seitan	13,90
E. Tofu	12,90



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 **11,50**

51. Sake Terriyaki Tempura Salmon **13,90**

52. Vegetarisch

A.Chicken-Seitan Wheatprotein **11,50**

B.Enten-Seitan Wheatprotein **11,50**

C.Tofu **10,90**



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 **12,50**

B. Tofu **11,50**

C. Kamo Grilled Duck-Breast Fillet **13,50**

D. Chicken-Seitan Wheat Protein **12,50**





SUSHI MENÜ



A1
8,90 €

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

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



A2
12,50 €

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



A3
12,50 €

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



A4
10,90 €

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



A5
10,50 €



A6
12,90 €

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



A7
13,90 €

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



A8
14,90 €

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



A9
13,90 €



A10
12,90 €

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



A11
12,90 €

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





SUSHI Menü

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

A 12
12,90 €



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

A 13
14,90 €



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

A 14
13,90 €

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

A 15
14,90 €



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

A 16
13,90 €



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

A 17
14,50 €



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

A 18
16,90 €



A 19
16,90 €

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

EVENING MENU FOR 2 Per.

CUBO 1: without soups 30,90€
with 2 miso soups 33,90€

- 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** **34,90€**
 with 2 miso mutsu soups **37,90€**

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** **38,90€**
 with 2 miso sake soups **41,90€**

6 pcs. nigiri of salmon, tuna, tai
 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** **46,90€**
 with 2 Miso Sake soups **49,90€**

8 pcs. Nigiri from Tai, 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 **64,90€**
With 3 miso mutzu soups **68,90€**

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, Bonito flakes, Spicy Mayonaise Sauce

S1
7,50€



S7 Black Tiger New Generation Roll

Tuna tempura, cucumber, Avocado, Cream Cheese , coated with Shrimps , Tobiko, Avocado, Mayonaise

S7
7,00€



S6 Tai New Generation Roll

Salmon Tempura, Avocado, Cream Cheese , fish Roe, coated with Tai, Tobiko

S6
7,50€



S3 Dragon

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

S3
7,50€



S2 Sake Special

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

S2
7,50€



S9 Rainbow New Generation Roll

Avocado, Cucumber, Surimi, Omelet, Cream Cheese, Tobiko Fish, Sesame, coated with Salmon, Tuna, Butterfish and Dynamite Sauce (slightly spicy)

S9
7,00€



S8 Tropical New Generation Roll

Salmon Tempura, Prawns, Avocado, Cream Cheese. Coated with Mango and Mango – Sauce

S8
7,00€



S4 Futo New Generation Roll

Salmon, Tuna, Prawns, Avocado, Cucumber, Radish, Pumkin, Omelet, Fish Roe and Cream Cheese

S4
7,50€



S10 Craps Green Roll

Fried Soft-Shell Crab , Avocado , Cream Cheese , Tobiko and Mayonaise

S10
7,50€



S5 Mutsu New Generation Roll

Avocado Tempura , Cucumber , Surimi , Cream Cheese, Fish Roe , coated with flambéed white Tuna and Miso Sauce

S5
6,50€



S11 Vegi Roll

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

S11
6,00€





S12
6,50€

Ebi Tempura Nigiri

Tuna Tartar Nigiri

S13
7,90€



Flambéed Tuna Nigiri

S14
5,90€



Tai Nigiri

S15
5,90€



Flambéed Mutsu Nigiri

S16
5,10€



Ikura Nigiri

S17
7,90€



Salmon Tartar Nigiri

S18
7,50€



SASHIMI (9 big slices with rice)



15,90€

170. Salmon Sashimi

171. Tuna Sashimi

16,90€



173. Salmon Tuna Sashimi

16,90€



174. Salmon Tuna Butterfish Sashimi

16,90€



177. Mix Sashimi Salmon, Tuna, Tai, Butterfish, Octopus

28,90€



Classic Sushi

NIGIRI 1 pcs

101.	Avocado Nigiri	2,40
102.	Tofu-Bag Nigiri	2,40
103.	Omelet Nigiri	2,40
104.	Mango Nigiri	2,40
105.	Salmon Nigiri	2,90
106.	Tuna Nigiri	3,10
107.	Big Shrimp Nigiri	2,90
108.	Butterfish Nigiri	2,70
109.	Eel Nigiri	3,30



MAKI 6 pcs

120.	Salmon Maki	4,10
121.	Salmon Avocado Maki	4,30
122.	Tuna Maki	4,30
123.	Tuna Avocado Maki	4,50
124.	Large Shrimp Maki	4,30
125.	Large Shrimp Avocado Maki	4,50
126.	Freshwater Eel Maki	4,60
127.	FreshWater Eel Avocado Maki	4,80
128.	Butterfish Maki	3,90
129.	Spicy Tuna Maki	4,50
130.	Salmon Spicy Maki	4,50
131.	California Maki	4,10

Vegetarian Maki 6 pcs

111.	Avocado Maki	3,50
112.	Cucumber Maki	3,50
113.	Tofu-bag maki	3,50
114.	Omelet Maki	3,50
115.	Pickled Pumkin Maki	3,50
116.	Pickled Radish Maki	3,50
117.	Mango Maki	3,50
118.	Grilled Paprika Maki	3,50



INSIDE OUT 4pcs, with Sesame and Fish Roe

Vegetarian only with Sesame

140.	Avocado Cucumber Inside Out	3,90
141.	Horenso Inside Out (with tofu bag, Spinach and Cream Cheese)	4,10
142.	Avocado Eiomelette Inside Out	4,10
143.	California Inside Out	4,10
144.	Salmon Avocado Inside Out	4,50
145.	Eel Cucumber Inside Out	4,70
146.	Eal Avocado Inside Out	4,90
147.	Tuna Cucumber Inside	4,70
148.	Garnele Avocado Inside Out	4,50
149.	Butterfish Cucumber Inside Out	4,50
150.	Spicy Tuna Inside Out	4,70
151.	Salmon Spicy Inside Out	4,70
152.	Alaska Inside Out (Salmon, Avocado, Cream Cheese)	4,50

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 :	3,00 €
Udon noodles :	3,90 €
Sushi ginger :	1,00 €
Sauce :	1,00 €
Wasabi :	1,00 €

TEKMAKI



160.	Salmon Avocado Fish Roe	4,50
161.	Tuna Cucumber Fish Roe	4,50
162.	Garnele Avocado Fish Roe	4,30
163.	Unagi Cucumber Fish Roe	4,90
164.	California : Avocado Cucumber Surimi Fish Roe	4,10





- 60. Matcha (Green Tea) Ice-Cream** **6,50**
3 Coops Matcha (Green Tea) Ice-Cream
- 61. Mochi** **5,50**
2 pcs Rice Cake made from Sticky rice
- 62. Mochi Ice-Cream** **5,50**
2 pcs Rice Cake made from Sticky Rice
(in Ice-Cream Form)

Ask us about our daily offer!

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 according 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** **3,50**
With condensed milk
- Eiskaffee** **3,90**
With condensed milk and Ice-cubes



TEE (cup)

- Ginger lemongrass tea** **3,50**
made with fresh ginger, lemongrass, limes and forest honey
- Ginger mint tea** **3,50**
made with fresh ginger, mint and forest honey
- orange tea** **3,50**
made with fresh ginger, lemongrass, fresh orange and forest honey
- jasmine tea** **3,50**
Gentle green tea refined with Asian jasmine blossoms
- Sencha tea** **3,50**
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** **3,50**
is a green Bancha tea with grilled rice grains and puffed rice added
- Matcha Tea** **3,50**
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. 3,00 0,4l Fl. 4,50

Cola^{1,2,6}

water still or with carbonic acid 0,2l 2,50 0,75l Fl. 5,50

Apoco Jap. Soft drink (cold and warm) 0,3l 3,50

JUICES

Orange juice, apple juice,

apple spritzer, 0,2l 3,00 0,4l 4,50

Apfelsaft, Mango 0,2l 3,00 0,4l 4,50

Apfelschorle, Mangoschorle 0,4l 4,50

HOME MADE- EXOTIIC DRINKS

Fresh lemonade 0,4l 5,40

Lime, brown sugar, mint and mineral water

Berry ice Tea 0,4l 5,40

Lime, brown Sugar, Mint and Fruit tea

Cubo Ice Tea 0,4l 5,40

Lime, brown Sugar, Mint and red Tea

Cookie Cream 0,4l 5,90

Oreo biscuit, milk, condensed milk, ice cubes, whipped cream & cocoa

Matcha Cream 0,4l 5,90

Matcha tea, milk, condensed milk, ice cubes, cream & Matcha

Mango Shake 0,4l 5,90

Mango puree, milk, condensed milk and natural yoghurt

Avocado Shake 0,4l 5,90

Avocado, milk, condensed milk and natural yoghurt

Strawberry shake 0,4l 5,90

Strawberries, milk, condensed milk and natural yoghurt

watermelon shake

Watermelon Shake 0,4l 5,90

Watermelon, water, Mint, brown sugar with ice cubes

APERITIF

Strawberries Mojito (alcohol free) 5,40

fresh strawberries, limes, brown sugar, mint and mineral water

Hugo 6,50

Sparkling wine, mint, limes and elderberry syrup

Mojito 6,50

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



BEER

Bottle

Asahi Beer 0,33l 4,50

Kirin Beer 0,33l 4,50

Warsteiner Pils 0,33l 3,90

Franziskaner Hefe 0,50l 4,90

Franziskaner Kristall 0,50l 4,90

Franziskaner Alk. freis 0,50l 4,90

Open white wines

Riesling Weingut H. Spindler Pfalz 0,20l 6,50 €

Bio-Wein & Vegan

Grauer Burgunder Villa Hochdörfer Pfalz 0,20l 6,50 €

Vegan

Chardonnay Villa Mura Veneto 0,20l 6,50 €

Chardonnay

Open red wines

Cabernet Sauvignon Cave Domervall Languedoc 0,20l 6,50 €

100% Cabernet Sauvignon

Primitivo Torre Vento Apulien 0,20l 6,50 €

100% Primitivo

Open wines Rose

Fado Rose Terra D Alter Portugal 0,20l 6,50 €

Touriga National, Aragonez

Sake Jap. Rice Wein 0,10l 4,20

Bottled wines

white wines

Riesling Riesling 11% Vol.	Reichsgraf von Kesselstatt	Mosel	25,50 €
Grauburgunder Bio-Wein & Vegan	Weingut Pfannebecker	Rheinhessen	24,50 €
Chardonnay Chardonnay	Cave Domerval	Languedoc	23,50 €

Red wines and rose

Rosé trocken Ökologischer Anbau,Vegan Spätburgunder, Merlot und Cabernet Sauvignon	Weingut Pfannebecker	Pfalz	25,00 €
Côtes du Rhône Rouge Syrah, Grenache & Mouvèdre	Domaine Joubert	Rhone	24,50 €
Rumors Roble 98% Tempranillo, 2% Cabernet Sauvignon	Quinta el Refugio	D.O.Torro	24,00 €

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 PHENYLALANINQUELLE	10
MIT PHOSPHAT	11
KOFFEINHALTIG	12
ALKOHOLHALTIG	13

ALLERGENE

GLUTENHALTIGE GETREIDE UND GETREIDEERZEUGNISSE
KREBSTIERE UND KREBSTIERERZEUGNISSE
EIER UND EIERERZEUGNISSE
FISCH UND FISCHERZEUGNISSE
ERDNÜSSE UND ERDNUSSEERZEUGNISSE
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		
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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

**Alle Preise in Euro, Inkl. MwSt und Service
Irrtümer und Druckfehler vorbehalten**