



Mo – Fr  
11:30 – 14:30

## LUNCH MENU

serviert mit Miso-Suppe  
*served with Miso soup*

**SUSHI MIX** 12 €  
4 Nigiri, 1 Uramaki

250



**VEGGIE MIX** 10 €  
4 Nigiri, 1 Uramaki

251



**NIGIRI MIX** 10 €  
6 Nigiri

252



**KAISEN BOWL** 10 €  
Roher Fisch Mix, Sushi-Reis  
*Raw fish mix, Sushi rice*

253



**SAKE BENTO** 12 €  
Lachs, Uramaki, Salat, Reis  
*Salmon, Uramaki, salad, rice*

254



255

**KAMO BENTO** 12 €  
Ente, Uramaki, Salat, Reis  
*Duck, Uramaki, salad, rice*



256

**TORIKARA BOWL** 10 €  
Hühnerkeule knusprig, Reis  
*Crispy chicken leg, rice*



257

**GYU BOWL** 12 €  
Rindfleisch, Zwiebeln,  
Reis, Ingwer, Ei  
*Beef, onions,  
rice, ginger, egg*



258

**DRAGON BOWL** 15 €  
Aal, Sansho-Pfeffer, Reis  
*Eel, Sansho pepper, rice*



259

**WILDKRÄUTER CURRY** 10 €  
Hähnchen, Gemüse,  
Wildkräutersalat, Reis  
*Chicken, vegetables,  
wild herb salad, rice*

Auch  
mit Tofu  
erhältlich  
Available  
with tofu

S  
P  
U

260

**TEISHOKU-SET** 12 €  
Reisschale mit wechselndem  
Topping und Mixed Pickles  
(Bitte fragen Sie bei der  
Bedienung nach)  
*Rice bowl with changing  
topping and mixed pickles  
(Please ask the waiter)*

# VORSPEISEN

WARM

<p><b>GYOZA</b> 6€ Teigtaschen gebraten, Huhn, Gemüse <i>Fried dumplings, chicken, vegetables</i></p>	1	
<p><b>SPRING GYOZA</b> 6€ Teigtaschen, Gemüse <i>Dumplings, vegetables</i></p>	2	<p>VEGGIE</p> 
<p><b>TSUKI</b> 7€ Teigtaschen frittiert, Garnelen, Spicy Mayo <i>Deep-fried dumplings, prawn, spicy mayo</i></p>	3	
<p><b>HOT BASKET</b> 6€ Teigtaschen gedämpft, Garnelen, Gemüse <i>Steamed dumplings, prawns, vegetables</i></p>	4	
<p><b>EDAMAME</b> 6€ Grüne Sojabohnen, Meersalz <i>Green soy beans, sea-salt</i></p>	5	<p>VEGAN</p> 
<p><b>YUME</b> 9€ Thunfisch gebacken, Spicy Mayo <i>Baked tuna, spicy mayo</i></p>	6	

	7	<p><b>POPPUKON</b> 6€ Mais Tempura, Ponzu <i>Corn Tempura, Ponzu</i></p>
	8	<p><b>YUBA</b> 10€ Lachs in Yubamantel, Spinat, Miso-Sauce <i>Salmon in Yuba coat, spinach, Miso sauce</i></p>
	9	<p><b>MR. TAKO</b> 15€ Oktopus gegrillt, Sesam <i>Grilled octopus, sesame</i></p>
	10	<p><b>NASU</b> 6€ Aubergine, Miso <i>Eggplant, Miso</i></p> <p>VEGAN</p>
	11	<p><b>KARAAGE</b> 7€ Hähnchen frittiert, Spicy Mayo <i>Deep-fried chicken, spicy mayo</i></p>
	12	<p><b>CRISPY EBI</b> 8€ Garnelen frittiert, Spicy Mayo, Ponzu <i>Deep-fried prawns, spicy mayo, ponzu</i></p>
	13	<p><b>ASUPARA KUSHI</b> 7€ Grüner Spargel in Tempurateig <i>Green asparagus in Tempura dough</i></p> <p>VEGGIE</p>
	14	<p><b>SAKE KUSHI</b> 7€ Lachs Spieße, Teriyakisauce, 2 Stk. <i>Salmon skewers, Teriyaki sauce, 2 pcs.</i></p>

<p><b>SATÉ BITES</b> 7€</p> <p>Saté Hühnchen frittiert, Erdnusssauce <i>Saté chicken filet bites, peanut sauce</i></p>	15		21	<p><b>UMI</b> 12€</p> <p>Thunfisch-Carpaccio, Ingwer, Sojasauce, Sesam, Schnittlauch <i>Tuna Carpaccio, ginger, soy sauce, sesame, chives</i></p>
<p><b>AGEDASHI TOFU</b> 6€</p> <p>Seidentofu frittiert, Dashi-Brühe, Daikon <i>Deep-fried silky tofu, Dashi broth, Daikon radish</i></p>	16		22	<p><b>SORA</b> 10€</p> <p>Lachs-Carpaccio, Ingwer, Sojasauce, Sesam, Schnittlauch <i>Salmon Carpaccio, ginger, soy sauce, sesame, chives</i></p>
<p><b>SHOJINAGE TEMPURA</b> 16€</p> <p>Gemüse der Saison in Tempurateig <i>Seasonal vegetables in Tempura dough</i></p>	17		23	<p><b>ASUPARA</b> 7€</p> <p>Grüner Spargel, Ponzu, Sesam <i>Green asparagus, Ponzu, sesame</i></p>
<p><b>MORIAWASE TEMPURA</b> 18€</p> <p>Gemüse der Saison, Fisch und Garnele in Tempurateig <i>Seasonal vegetables, fish and prawn in Tempura dough</i></p>	18		24	<p><b>TAKO 994</b> 15€</p> <p>Nikkei Style Ceviche mit Oktopus, Zwiebeln, Tomaten, Avocado, Koriander <i>Nikkei style ceviche with octopus, onions, tomatoes, avocado, cilantro</i></p>
<p><b>PANKO EBI</b> 20€</p> <p>Garnelen frittiert im Panko-Teig <i>Deep-fried prawns in Panko dough</i></p>	19		25	<p><b>TUNA TATAKI</b> 16€</p> <p>Thunfisch leicht gegrillt, Sesam, Wasabi, Sojasauce <i>Lightly grilled tuna, sesame, Wasabi, soy sauce</i></p>
<p><b>HANA</b> 9€</p> <p>Frittierter Baby-Oktopus <i>Deep-fried Baby octopus</i></p>	29		26	<p><b>BEEF TATAKI</b> 15€</p> <p>Rinderfilet leicht gegrillt, Ponzu, Knoblauchchips <i>Lightly grilled beef filet, Ponzu, garlic chips</i></p>
		<p><b>KALT / COLD</b></p>	27	<p><b>BANGKOK BABY</b> 12€</p> <p>Entenwürfel pikant, Limetten, Fischsauce, Chili, Europagras, Koriander, Zwiebeln, Reis geröstet <i>Spicy duck cubes, lime, fish sauce, chili, long coriander, coriander, onions, roasted rice</i></p>
<p><b>KIRO</b> 10€</p> <p>Seewolf-Carpaccio, Aji de Amarillosauce, Maracuja <i>Sea bass Carpaccio, Aji de Amarillo sauce, passionfruit</i></p>	20		28	<p><b>YURI</b> 14€</p> <p>Thunfischwürfel mariniert, Avocado <i>Marinated tuna dices, avocado</i></p>

# SALATE

SALADS

## AOKI'S CHOICE

Seetangsalat  
*Seaweed salad*

6€

30

VEGETARIAN



## SECRET GARDEN SALAD

Wildkräutersalat, roher Fisch,  
Avocado, Hausdressing  
*Wild herbs salad, raw fish,  
avocado, house salad dressing*

15€

31



## AVOCADO SALAD

Wildkräutersalat, Avocado,  
Hausdressing  
*Wild herbs salad, avocado,  
house salad dressing*

9€

32

VEGETARIAN



## HORENSO

Babyspinat, Ponzu,  
Trüffelöl, Knoblauchchips  
*Baby spinach, Ponzu,  
truffle oil, garlic chips*

8€

33

VEGETARIAN



# SUPPEN

SOUPS

35

VEGETARIAN



## MISO

Tofu, Seetang, Frühlingszwiebeln  
*Tofu, seaweed, spring onions*

5€

36

SPICY



## TOM YAM

Garnelen, Gemüse, Koriander  
*Prawns, vegetables, coriander*

7€

37



## UDON

Dashi, Udonnudeln, Hühnerfleisch,  
Frühlingszwiebeln, Sesam  
*Dashi broth, Udon noodles,  
chicken, spring onions, sesame*

8€

38

LARGE SOUP



## TEMPURA UDON

Udon Suppe, Garnelen-  
& Gemüse-Tempura  
*Udon soup, prawn  
& shrimp Tempura*

15€

39



## KAISEN MISO

Fisch, Seetang, Frühlingszwiebeln  
*Fish, seaweed, spring onions*

7€

# HAUPTSPEISEN

MAIN DISHES

**SAKE** 18 €

Lachsfilet gebraten, Pak Choi,  
Teriyakisauce, Reis  
*Fried salmon filet, Pak Choi,  
Teriyaki sauce, rice*



41

**KAMO** 20 €

Barbarie Entenbrust, Gemüse,  
Mango-Miso-Sauce, Reis  
*Barbarie duck breast, vegetables,  
mango Miso sauce, rice*



42

**TORI** 16 €

Hähnchenbrust,  
Sesam-Teriyakisauce,  
Gemüse, Reis  
*Chicken breast,  
sesame Teriyaki sauce,  
vegetables, rice*



43

**MISO BEEF** 28 €

200g Neuseeländisches Rinderfilet,  
Guacamole, Gemüse der Saison,  
Miso-Teriyakisauce, Reis  
*200g beef filet from New Zealand,  
Guacamole, seasonal vegetables,  
Miso Teriyaki sauce, rice*



44

Auch  
mit Tofu  
erhältlich  
Available  
with tofu



46

**YAKI UDON** 14 €

Udonnudeln gebraten,  
Hühnchen, Gemüse, Ei  
*Fried Udon noodles,  
chicken, vegetables, egg*



47

**VEGGIE YAKIUDON** 12 €

Udonnudeln gebraten,  
Gemüse, Ei  
*Fried Udon noodles,  
vegetables, egg*

VEGGIE

Auch  
mit Tofu  
erhältlich  
Available  
with tofu



48

**SWEET POTATO CURRY** 16 €

Hähnchen Curry, Süßkartoffeln,  
Gemüse, Reis  
*Chicken curry, sweet potatoes,  
vegetables, rice*

SPICY



49

**DUCK & CURRY** 18 €

Knusprige Ente,  
Gemüse der Saison, Reis  
*Crispy duck, seasonal  
vegetables, rice*

SPICY

# SUSHI

Alle Sushi Sorten werden mit Wasabi und Ingwer serviert  
*Sushi is accompanied by wasabi and ginger*

## SASHIMI

8 Scheiben / *slices*

**SAKE** 16 €  
 Lachs  
*Salmon*

100



**MAGURO** 18 €  
 Thunfisch  
*Tuna*

101



**SUZUKI** 16 €  
 Seewolf  
*Sea bass*

102



**MORIAWASE** 22 €  
 Lachs, Thunfisch, Seewolf,  
 Oktopus, Garnele  
*Salmon, tuna, sea bass,  
 octopus, prawn*

103



Sushi-Reis, Tamago, Shinko, Ingwer, Wasabi, wählbar mit: **CHIRASHI BOWL**  
*Sushi rice, Tamago, Shinko, ginger, Wasabi, selectable with:*

60



**ABOKADO** 7 €  
 Avocado

61



**SUZUKI** 13 €  
 Seewolf  
*Sea bass*

62



**SAKE** 13 €  
 Lachs  
*Salmon*

63



**MAGURO** 15 €  
 Thunfisch  
*Tuna*

64



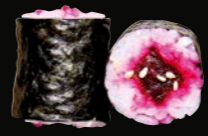








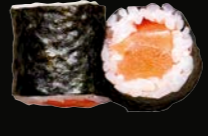


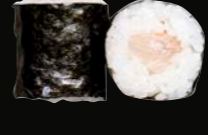
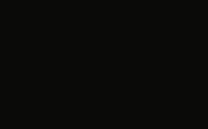

**MORIAWASE** 18 €  
 Lachs, Thunfisch, Seewolf, Ikura  
*Salmon, tuna, sea bass, Ikura*

**NIGIRI**

2 Stück / pieces

<b>MAGURO</b> Thunfisch <i>Tuna</i>	7€	50	
<b>TAKO</b> Oktopus <i>Octopus</i>	6€	51	
<b>SAKE</b> Lachs <i>Salmon</i>	6€	52	
<b>SUZUKI</b> Seewolf <i>Sea bass</i>	6€	53	
<b>IKURA</b> Lachskaviar <i>Salmon caviar</i>	7€	54	
<b>UNAGI</b> Aal <i>Eel</i>	7€	55	
<b>EBI</b> Garnele <i>Prawn</i>	6€	56	
<b>ABOKADO</b> Avocado	5€	57	
<b>ASUPARA</b> Spargel <i>Asparagus</i>	5€	58	
<b>KINOKO</b> Kräuterseitling, Misoauce <i>King trumpet mushroom, Miso sauce</i>	5€	59	
<b>INARI</b> Tofu friettiert <i>Deep-fried tofu</i>	5€	65	
<b>TAMAGO</b> Omlette süß <i>Sweet omlette</i>	5€	66	

6 Stück / pieces

	70	
	71	
	72	
	73	
	74	
	75	
	76	
	77	
	78	

**HOSOMAKI**

<b>BITSU</b> Rote Beete, Sesam <i>Beetroot, sesame</i>	4€
<b>KAPPA</b> Gurken, Sesam <i>Cucumber, sesame</i>	4€
<b>ABOKADO</b> Avocado	4€
<b>SHINKO</b> Rettich eingelegt <i>Pickled radish</i>	4€
<b>TEKKA</b> Thunfisch <i>Tuna</i>	7€
<b>SAKE</b> Lachs <i>Salmon</i>	6€
<b>ASUPARA</b> Spargel <i>Asparagus</i>	5€
<b>SUZUKI</b> Seewolf <i>Sea bass</i>	6€
<b>AKI</b> Mango <i>Mango</i>	4€



**URAMAKI**

8 Stück / pieces

**SACHIKO** 7€  
Lachs, Mango, Gurken, Ingwer, Shiso  
*Salmon, mango, cucumber, ginger, Shiso*

80



**JUNKO** 6€  
Lachshaut gebraten, Philly-Cheese, Gurken, Sesam  
*Fried salmon skin, cream cheese, cucumber, sesame*

81



**SAYURI** 6€  
Spargel, Philly-Cheese, Rucola, schwarzer Sesam  
*Asparagus, cream cheese, rocket salad, black sesame*

82



**PIRIKARA** 10€  
Thunfisch pikant, Schnittlauch, Sesam, Chilisauce  
*Spicy tuna, chive, sesame, chili sauce*

83



**KAORI** 6€  
Auberginen-Tempura, Miso-Sauce  
*Eggplant Tempura, Miso sauce*

84



**PHILADELPHIA** 7€  
Garnelen, Philly-Cheese, Rucola  
*Prawns, cream cheese, rocket salad*

85



**CALIFORNIA** 8€  
Garnelen, Gurke, Avocado, Tobikko  
*Prawns, cucumber, avocado, fish roes*

86



6 Stück / pieces

310



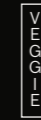
**NAO** 7€  
Krebsfleisch, Philly-Cheese, Avocado, Tonkatsu Sauce, paniert  
*Crab meat, cream cheese, avocado, Tonkatsu sauce, Panko-breaded*

311



**MR. CRAB** 11€  
Taschenkrebis frittiert, Avocado, Gurken, Tobikko, Rettich  
*Deep-fried edible crab, avocado, cucumber, fish roes, pickled radish*

312



**MAYUMI** 8€  
Avocado frittiert, Philly-Cheese, Gurke, Tomatenflocken  
*Deep-fried avocado, cream cheese, cucumber, tomato flakes*

313



**DANA** 7€  
Lachs, Avocado, Rote Beete, Tonkatsu Sauce, paniert  
*Salmon, avocado, beetroot, Tonkatsu sauce, Panko-breaded*

8 Stück / pieces

320



**HARUNA** 9€  
Spargel-Tempura, Avocado, Philly-Cheese, Sesam  
*Asparagus Tempura, avocado, cream cheese, sesame*

321



**TOMOKO** 12€  
Enten-Tempura, Sesam, Schnittlauch, Chili, Chilisauce  
*Duck Tempura, sesame, chives, chili, chili sauce*


322



**YOKO** 10€  
Hühnchen, Mango, Gurke, Sesam, Unagi-Sauce  
*Fried chicken, mango, cucumber, sesame, Unagi sauce*

**994's BIG ROLLS**

**994's SIGNATURES**

<p><b>SATÉ ROLL</b> 10 €  Saté Hühnchen,  Avocado, Erdnusssauce  <i>Saté chicken, avocado,  peanut sauce</i></p>	<p><b>323</b></p> 	<p><b>331</b></p>  <p style="writing-mode: vertical-rl; transform: rotate(180deg);">VEGGIE</p>	<p><b>TAO</b> 9 €  Tamago, Gurke, Philly-Cheese,  Inari on top, Tonkatsusauce  <i>Tamago, cucumber, cream cheese,  Inari, Tonkatsu sauce</i></p>
<p><b>SMOKEY SALMON</b> 10 €  Räucherlachs, Philly-Cheese,  Apfel, Mango, Gurken,  Koriander, Unagi-Sauce  <i>Smoked salmon, cream cheese,  apple, mango, cucumber,  coriander, Unagi sauce</i></p>	<p><b>324</b></p> 	<p><b>332</b></p>  <p style="writing-mode: vertical-rl; transform: rotate(180deg);">VEGAN</p>	<p><b>CHICHI</b> 8 €  Mango, Gurke, Apfel,  Avocado on top  <i>Mango, cucumber, apple,  avocado on top</i></p>
<p><b>SPICY TIGER</b> 12 €  Garnelen-Tempura, Rettich,  Chili-Mayo, Salat, Sesam  <i>Prawn Tempura, radish,  Chili-Mayo, salad, sesame</i></p>	<p><b>325</b></p> <p style="writing-mode: vertical-rl; transform: rotate(180deg);">SPICY</p> 	<p><b>333</b></p> 	<p><b>MT. FUJI</b> 13 €  Mango, Shinko, Gurke,  Philly-Cheese, Shisoblatt,  Lachstartar on top, Chilisauce  <i>Mango, Shinko, cucumber,  cream cheese, Shiso leaf,  salmon tartar on top, chili sauce</i></p>
<p><b>YUKIKO</b> 14 €  Aal, Lachshaut, Gurken,  Philly-Cheese, Lachs,  Ikura, Unagi-Sauce  <i>Eel, salmon skin, cucumber,  cream cheese, salmon,  Ikura, Unagi sauce</i></p>	<p><b>326</b></p> 	<p><b>334</b></p> 	<p><b>HIKARI</b> 14 €  Krebsfleisch, Avocado, Rettich,  Tobikko, Lachs &amp; Thunfisch on top,  Unagisauce  <i>Crab meat, avocado, radish, Tobikko,  salmon &amp; tuna on top, Unagi sauce</i></p>
<p><b>MOMO</b> 13 €  Lachstatar pikant, Mango,  Gurken, Lachs flambiert, Tobikko,  Chili-Mayo, Unagi-Sauce  <i>Spicy salmon tatar, mango,  cucumber, salmon flambé,  fish roes, chili mayo, Unagi sauce</i></p>	<p><b>327</b></p> <p style="writing-mode: vertical-rl; transform: rotate(180deg);">SPICY</p> 	<p><b>335</b></p> 	<p><b>EMIKO</b> 14 €  Krebsfleisch, Tobikko, Mango,  Gurke, Philly-Cheese, Avocado  &amp; Oktopus on top  <i>Crab meat, Tobikko, mango,  cucumber, cream cheese, avocado  &amp; octopus on top</i></p>
<p><b>MIDORI</b> 14 €  Thunfischtatar pikant, Spargel,  Avocado, Thunfisch flambiert,  Tobikko, Chili-Mayo, Unagi-Sauce  <i>Spicy tuna tatar, asparagus,  avocado, tuna flambé, fish roes,  chili mayo, Unagi sauce</i></p>	<p><b>328</b></p> <p style="writing-mode: vertical-rl; transform: rotate(180deg);">SPICY</p> 		
<p><b>EBISU</b> 14 €  Garnele paniert, Salat,  Avocado, Tonkatsu Sauce  <i>Panko-breaded prawn, salad,  avocado, Tonkatsu sauce</i></p>	<p><b>329</b></p> 		
<p><b>DAIKI</b> 14 €  Garnele, Avocado, Spargel,  Lachs flambiert, Tobikko,  Chili-Mayo, Unagi-Sauce  <i>Prawn, avocado, asparagus,  salmon flambé, fish roes,  chili mayo, Unagi sauce</i></p>	<p><b>330</b></p> 		

994's SELECTION PLATE

Die Zusammenstellung der  
Zutaten erfolgt durch den Koch  
*Chef's Choice*

**TSUKIJI** 18€  
6 Nigiri

93



**GINZA** 18€  
4 Nigiri, 1 Uramaki

94



**TOKYO** 25€  
4 Nigiri, 1 Uramaki, Sashimi

95



**KABUKI** 18€  
Tekka, Avocado, Sachiko

96



**SHINJUKU** 50€  
6 Nigiri vom Lachs, Thunfisch,  
Garnele, Sashimi vom Lachs  
und Thunfisch, Haruna, Momo  
*6 Nigiri of salmon, tuna, prawns,  
Sashimi of salmon and tuna,  
Haruna, Momo*

97



**SHIBUYA** 18€  
3 Nigiri, Tamago Uramaki,  
Avocado Hosomaki

98

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DESSERTS



110

**MATCHA CRÈME BRÛLÉE** 8€  
Matcha, Crème Brûlée

111

**MATCHA** 3€  
Grünteeeis  
*Green tea ice cream*

112

**GOMA** 3€  
Sesameis  
*Sesame ice cream*



113

**MOCHI SELECTION** 10€  
Reiskuchen, Eisfüllung  
*Rice cake, ice cream filling*



114

**COCOS PANNA COTTA** 7€  
Kokosnussmilch, Mangosauce  
*Coconut milk, mango sauce*



115

**ROCO COCO** 6€  
Schwarzer Klebreis,  
Kokosnussmilch, Früchte  
*Black rice, coconut milk, fruits*

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116

**YUZU** 3€  
Yuzueis  
*Yuzu ice cream*



117

**KUDAMONO** 9€  
Früchte der Saison  
*Seasonal fruits*

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Alle Speisen können Spuren  
von Gluten und Sesam enthalten.  
Bei Fragen zu enthaltenen  
Allergenen wenden Sie sich bitte  
an unser Personal.

*All dishes can contain traces  
of gluten and sesame.  
Please ask our staff if you  
need additional information  
on food allergenes.*