

Mo – Fr
11:30 – 14:30

LUNCH MENU

serviert mit Miso-Suppe
served with Miso soup

SUSHI MIX 13,5 €
4 Nigiri, 1 Uramaki



250

VEGGIE MIX 12 €
4 Nigiri, 1 Uramaki



251

VEGGIE

NIGIRI MIX 11,5 €
6 Nigiri



252

KAISEN BOWL 12 €
Roher Fisch Mix, Sushi-Reis
Raw fish mix, Sushi rice



253

254



SAKE BENTO 14 €
Lachs, Uramaki, Salat, Reis
Salmon, Uramaki, salad, rice

255



KAMO BENTO 14 €
Ente, Uramaki, Salat, Reis
Duck, Uramaki, salad, rice

259



Auch mit Tofu erhältlich
Available with tofu

SAUCE

WILDKRÄUTER CURRY 13 €
Hühnchen, Gemüse, Wildkräutersalat, Reis
Chicken, vegetables, wild herb salad, rice

260



KATSU TORI 14 €
Japanisches Hähnchenschnitzel, Weißkohl mit Sesam-Erdnussauce, Zitrone, Senf, Tonkatsu Sauce, Spicy Mayo, Reis
Japanese Panko-breaded chicken cutlet, cabbage with sesame peanut sauce, lemon, mustard, Tonkatsu sauce, spicy mayo, rice

261



GYU 17 €
Zarte Rinderhüfte geschmorrt in hausgemachter Sauce und sautiertem Gemüse, Beilagensalat, Reis
Tender rump of beef with homemade sauce and sautéed vegetables, side salad, rice

BOWLS

Jedes Set enthält
eine kleine Miso-Suppe
und einen Beilagensalat
*Every set will be
served with Miso soup
and side salad*



TORIKARA BOWL
Hühnerkeule knusprig, Reis
Crispy chicken leg, rice

13€

256



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

14€

257



DRAGON BOWL
Aal, Sansho-Pfeffer, Reis
Eel, Sansho pepper, rice

16€

258



262

TEISHOKU SET

Jedes Set enthält
eine kleine Miso-Suppe
und einen Beilagensalat
*Every set will be
served with Miso soup
and side salad*



NASU DON 12€
Reisschale, Aubergine gebraten,
Tofu frittiert, Miso-Sauce
*Rice bowl, fried eggplant,
deep-fried tofu, Miso sauce*



VEGAN

KARAAGE DON 13€
Reisschale, Hähnchen frittiert,
Tonkatsu Sauce, Spicy Mayo
*Rice bowl, deep-fried chicken,
Tonkatsu sauce, spicy mayo*



Auch
vegan
erhältlich
Also
available
in vegan

TENDON 15€
Reisschale, Garnele und Gemüse
der Saison in Tempurateig, Sauce
*Rice bowl, prawn and seasonal
vegetables in Tempura dough, sauce*



VORSPEISEN

STARTERS

WARM

GYOZA 6€
Teigtaschen gebraten,
Huhn, Gemüse
*Fried dumplings,
chicken, vegetables*

1



SPRING GYOZA 6€
Teigtaschen, Gemüse
Dumplings, vegetables

2

VEGGIE



TSUKI 7€
Teigtaschen frittiert,
Garnelen, Spicy Mayo
*Deep-fried dumplings,
prawn, spicy mayo*

3



HOT BASKET 6€
Teigtaschen gedämpft,
Garnelen, Gemüse
*Steamed dumplings,
prawns, vegetables*

4



EDAMAME 6€
Grüne Sojabohnen, Meersalz
Green soy beans, sea-salt

5

VEGAN



YUME 10€
Thunfisch gebacken, Spicy Mayo
Baked tuna, spicy mayo

6



POPPUKON 6€
Mais Tempura, Ponzu
Corn Tempura, Ponzu

7

VEGAN



8

YUBA 11€
Lachs in Yubamantel,
Spinat, Miso-Sauce
*Salmon in Yuba coat,
spinach, Miso sauce*



9

MR. TAKO 16€
Oktopus gegrillt, Sesam, Sauce
Grilled octopus, sesame, sauce



10

VEGAN

NASU 7€
Aubergine, Miso-Sauce
Eggplant, Miso sauce



11

KARAAGE 8€
Hähnchen frittiert, Spicy Mayo
Deep-fried chicken, spicy mayo



12

CRISPY EBI 9€
Garnelen frittiert,
Spicy Mayo, Ponzu
*Deep-fried prawns,
spicy mayo, ponzu*



13

VEGAN

ASUPARA KUSHI 8€
Grüner Spargel in
Tempurateig, Teriyaki Sauce
*Green asparagus in
Tempura dough, Teriyaki sauce*



14

SAKE KUSHI 8€
Lachs Spieße,
Teriyaki Sauce, 2 Stk.
*Salmon skewers,
Teriyaki sauce, 2 pcs.*



15

SATÉ BITES 8€
Saté Hähnchen frittiert,
Erdnusssauce
*Saté chicken filet bites,
peanut sauce*



16

VEGAN










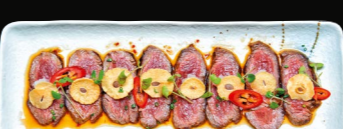





AGEDASHI TOFU 6€
Seidentofu frittiert,
Dashi-Brühe, Daikon
*Deep-fried silky tofu,
Dashi broth, Daikon radish*



17

VEGAN

SHOJINAGE TEMPURA 17€
Gemüse der Saison
in Tempurateig, Sauce
*Seasonal vegetables
in Tempura dough, sauce*

<p>MORIAWASE TEMPURA 19€ Gemüse der Saison, Fisch und Garnele in Tempurateig, Sauce <i>Seasonal vegetables, fish and prawn in Tempura dough, sauce</i></p>	<p>18</p> 	<p>22</p> 	<p>SORA 12€ Lachs-Carpaccio, Ingwer-Sojasauce, Sesam, Schnittlauch <i>Salmon Carpaccio, ginger-soy sauce, sesame, chives</i></p>
<p>PANKO EBI 20€ Garnelen frittiert im Panko-Teig, Tonkatsu Sauce, Senf <i>Deep-fried prawns in Panko dough, Tonkatsu sauce, mustard</i></p>	<p>19</p>  <p>Auch in Tempurateig möglich <i>Available in Tempura dough</i></p>	<p>23</p>  <p>VEGAN</p>	<p>ASUPARA 8€ Grüner Spargel, Ponzu, Sesam <i>Green asparagus, Ponzu, sesame</i></p>
<p>HANA 9€ Frittierter Baby-Oktopus, Spicy Mayo <i>Deep-fried Baby octopus, spicy mayo</i></p>	<p>600</p> 	<p>24</p> 	<p>TAKO 994 17€ Nikkei Style Ceviche mit Oktopus, Zwiebeln, Tomaten, Avocado, Koriander <i>Nikkei style ceviche with octopus, onions, tomatoes, avocado, coriander</i></p>
<p>SHISHITO 6€ Pimientos mit Ponzu sauce <i>Pimientos with ponzu sauce</i></p>	<p>601</p>  <p>VEGAN</p>	<p>25</p> 	<p>TUNA TATAKI 18€ Thunfisch leicht gegrillt, Sesam, Wasabi, Tataki Sauce, Unagi Sauce <i>Lightly grilled tuna, sesame, Wasabi, soy sauce, Tataki sauce, Unagi sauce</i></p>
<p>KABOCHA 8€ Hokkaido-Kürbis-Tempura mit Tonkatsauce <i>Hokkaido pumpkin tempura with tonka sauce</i></p>	<p>602</p>  <p>VEGAN</p>	<p>26</p> 	<p>BEEF TATAKI 16€ Rinderfilet leicht gegrillt, Ponzu, Knoblauchchips <i>Lightly grilled beef filet, Ponzu, garlic chips</i></p>
<p>KALT / COLD</p>		<p>27</p> 	<p>BANGKOK BABY 14€ 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>KIRO 12€ Seewolf-Carpaccio, Aji de Amarillosauce, Maracuja <i>Sea bass Carpaccio, Aji de Amarillo sauce, passionfruit</i></p>	<p>20</p>  <p>SALAD</p>	<p>28</p>  <p>SALAD</p>	<p>YURI 16€ Thunfischwürfel mariniert, Avocado <i>Marinated tuna dices, avocado</i></p>
<p>UMI 13€ Thunfisch-Carpaccio, Ingwer-Sojasauce, Sesam, Schnittlauch <i>Tuna Carpaccio, ginger-soy sauce, sesame, chives</i></p>	<p>21</p> 	<p>29</p>  <p>VEGAN</p>	<p>Ami 7€ Rote Beete Carpaccio, Ponzu Shishimi Togarashi, Sesam, Schnittlauch, Daikon <i>Beetroot Carpaccio, Ponzu, Shishimi Togarashi, sesame, chives, Daikon</i></p>

SALATE

SALADS

AOKI'S CHOICE 6€
Seetangsalat
Seaweed salad

30



SECRET GARDEN SALAD 16€
Wildkräutersalat, roher Fisch,
Avocado, Hausdressing
*Wild herbs salad, raw fish,
avocado, house salad dressing*

31



AVOCADO SALAD 10€
Wildkräutersalat, Avocado,
Hausdressing
*Wild herbs salad, avocado,
house salad dressing*

32



HORENSO 8€
Babyspinat, Ponzu,
Trüffelöl, Knoblauchchips
*Baby spinach, Ponzu,
truffle oil, garlic chips*

33

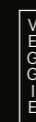


SUPPEN

SOUPS

MISO 6€
Tofu, Seetang, Frühlingszwiebeln
Tofu, seaweed, spring onions

35



TOM YAM 8€
Garnelen, Gemüse, Koriander
Prawns, vegetables, coriander

36



UDON 9€
Dashi, Udonnudeln, Hühnerfleisch,
Frühlingszwiebeln, Sesam
*Dashi broth, Udon noodles,
chicken, spring onions, sesame*

37

Auch
mit Rind-
fleisch
erhältlich
*Available
with beef*
12 €



TEMPURA UDON 16€
Udon Suppe, Garnelen-
& Gemüse-Tempura
*Udon soup, prawn
& shrimp Tempura*

38



KAISEN MISO 7€
Fisch, Seetang, Frühlingszwiebeln
Fish, seaweed, spring onions

39



HAUPTSPEISEN

MAIN DISHES

SAKE 20€

Lachsfilet gebraten, Pak Choi,
Teriyaki Sauce, 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 18€

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



43

MISO BEEF 30€

200g Neuseeländisches Rinderfilet,
Guacamole, Gemüse der Saison,
Miso-Teriyaki Sauce, 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 16€

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



47

VEGGIE YAKIUDON 14€

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

Auch
mit Tofu
erhältlich
*Available
with tofu*



48

SWEET POTATO CURRY 17€

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



49

DUCK & CURRY 20€

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

SUSHI

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

SASHIMI

8 Scheiben / slices

SAKE 18€
 Lachs
 Salmon

100



MAGURO 20€
 Thunfisch
 Tuna

101



SUZUKI 20€
 Seewolf
 Sea bass

102



MORIAWASE 25€
 Lachs, Thunfisch, Seewolf,
 Oktopus, Garnele
 Salmon, tuna, sea bass,
 octopus, prawn

103



Sushi-Reis, Tamago, Avocado, Shinko, Poké-sauce, Ingwer, Wasabi, wählbar mit: **CHIRASHI BOWL**
 Sushi rice, Tamago, avocado, Shinko, Poké sauce, ginger, wasabi, selectable with:

60

ABOKADO 8€
 Avocado



61

SUZUKI 15€
 Seewolf
 Sea bass



62

SAKE 15€
 Lachs
 Salmon



63

MAGURO 17€
 Thunfisch
 Tuna



64

MORIAWASE 20€
 Lachs, Thunfisch, Seewolf, Ikura
 Salmon, tuna, sea bass, Ikura








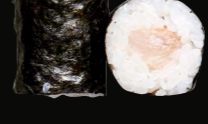
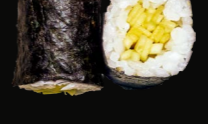


NIGIRI

2 Stück / pieces

MAGURO Thunfisch <i>Tuna</i>	7€	50	
TAKO Oktopus <i>Octopus</i>	6€	51	
SAKE Lachs <i>Salmon</i>	6€	52	
SUZUKI Seewolf <i>Sea bass</i>	6€	53	
IKURA Lachskaviar <i>Salmon caviar</i>	8€	54	
UNAGI Aal, Unagi Sauce, Sesam <i>Eel, Unagi sauce, sesame</i>	8€	55	
EBI Garnele <i>Prawn</i>	7€	56	
ABOKADO Avocado	5€	57	 <small>VEGAN</small>
ASUPARA Spargel <i>Asparagus</i>	6€	58	 <small>VEGAN</small>
KINOKO Kräuterseitling, Miso-Sauce <i>King trumpet mushroom, Miso sauce</i>	5€	59	 <small>VEGAN</small>
INARI Tofu frittiert <i>Deep-fried tofu</i>	6€	65	 <small>VEGAN</small>
TAMAGO Omlette süß <i>Sweet omlette</i>	5€	66	 <small>VEGAN</small>

6 Stück / pieces

	70	<small>VEGAN</small>
	71	<small>VEGAN</small>
	72	<small>VEGAN</small>
	73	<small>VEGAN</small>
	74	
	75	
	76	<small>VEGAN</small>
	77	
	78	<small>VEGAN</small>

HOSOMAKI

BITSU Rote Beete, Sesam <i>Beetroot, sesame</i>	5€
KAPPA Gurken, Sesam <i>Cucumber, sesame</i>	5€
ABOKADO Avocado	5€
SHINKO Rettich eingelegt <i>Pickled radish</i>	5€
TEKKA Thunfisch <i>Tuna</i>	8€
SAKE Lachs <i>Salmon</i>	6€
ASUPARA Spargel <i>Asparagus</i>	6€
SUZUKI Seewolf <i>Sea bass</i>	7€
AKI Mango <i>Mango</i>	5€

URAMAKI

8 Stück / pieces

SACHIKO 9€
Lachs, Mango,
Gurken, Shiso
*Salmon, mango,
cucumber, Shiso*

80



JUNKO 8€
Lachshaut gebraten,
Philly-Cheese,
Gurken, Sesam
*Fried salmon skin,
cream cheese,
cucumber, sesame*

81



SAYURI 8€
Spargel, Philly-Cheese,
Rucola, schwarzer Sesam
*Asparagus, cream cheese,
rocket salad, black sesame*

82



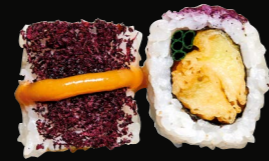
PIRIKARA 12€
Thunfisch pikant,
Schnittlauch,
Sesam, Chilisauce
*Spicy tuna, chive,
sesame, chili sauce*

83



KAORI 7€
Auberginen-Tempura,
Miso-Sauce
*Eggplant Tempura,
Miso sauce*

84



PHILADELPHIA 9€
Garnelen, Philly-Cheese,
Rucola
*Prawns, cream cheese,
rocket salad*

85



CALIFORNIA 9€
Garnelen, Gurke,
Avocado, Tobikko
*Prawns, cucumber,
avocado, fish roes*

86

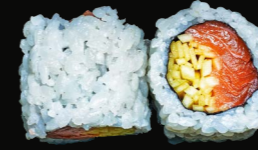


87



SAKE AVO 9€
Lachs, Avocado, Sesam
Salmon, avocado, sesame

88



SAKE MANGO 9€
Lachs, Mango
Salmon, mango

994's BIG ROLLS

6 Stück / pieces

310



NAO 9€
Krebsfleisch, Philly-Cheese,
Avocado, Tonkatsu Sauce, paniert
*Crab meat, cream cheese, avocado,
Tonkatsu sauce, Panko-breaded*

5 Stück / pieces

311



MR. CRAB 13€
Taschenkrebis frittiert,
Avocado, Gurken, Tobikko,
Rettich, Unagi Sauce
*Deep-fried edible crab,
avocado, cucumber, fish roes,
pickled radish, Unagi sauce*

5 Stück / pieces

312



MAYUMI 9€
Avocado frittiert, Philly-Cheese,
Gurke, Tomatenflocken
*Deep-fried avocado, cream cheese,
cucumber, tomato flakes*

6 Stück / pieces

313



DANA 9€
Lachs, Avocado, Rote Beete,
Tonkatsu Sauce, paniert
*Salmon, avocado, beetroot,
Tonkatsu sauce, Panko-breaded*

994's SIGNATURES

8 Stück / pieces

HARUNA 11€
Spargel-Tempura, Avocado, Philly-Cheese, Sesam, Unagi Sauce
Asparagus Tempura, avocado, cream cheese, sesame, Unagi sauce

320



TOMOKO 13€
Enten-Tempura, Sesam, Schnittlauch, Chili, Chilisauc
Duck Tempura, sesame, chives, chili, chili sauce

321



YOKO 12€
Hühnchen, Mango, Gurke, Sesam, Unagi Sauce
Fried chicken, mango, cucumber, sesame, Unagi sauce

322



SATÉ ROLL 12€
Saté Hühnchen, Avocado, Erdnusssauce
Saté chicken, avocado, peanut sauce

323



SMOKEY SALMON 12€
Räucherlachs, Philly-Cheese, Apfel, Mango, Gurken, Koriander, Unagi Sauce
Smoked salmon, cream cheese, apple, mango, cucumber, coriander, Unagi sauce

324



SPICY TIGER 14€
Garnelen-Tempura, Rettich, Chili-Mayo, Salat, Sesam
Prawn Tempura, radish, Chili-Mayo, salad, sesame

325



YUKIKO 16€
Aal, Lachshaut, Gurken, Philly-Cheese, Lachs, Ikura, Unagi Sauce
Eel, salmon skin, cucumber, cream cheese, salmon, Ikura, Unagi sauce

326



MOMO 15€
Lachstatar pikant, Mango, Gurken, Lachs flambiert, Schnittlauch, Tobikko, Chili-Mayo, Unagi Sauce
Spicy salmon tatar, mango, cucumber, salmon flambé, chives, fish roes, chili mayo, Unagi sauce

327



328



MIDORI 16€
Thunfischtatar pikant, Spargel, Avocado, Thunfisch flambiert, Schnittlauch, Tobikko, Chili-Mayo, Unagi Sauce
Spicy tuna tatar, asparagus, avocado, tuna flambé, chives, fish roes, chili mayo, Unagi sauce

329



EBISU 14€
Garnele paniert, Salat, Avocado, Tonkatsu Sauce
Panko-breaded prawn, salad, avocado, Tonkatsu sauce

330



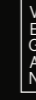
DAIKI 16€
Garnele, Avocado, Spargel, Lachs flambiert, Tobikko, Chili-Mayo, Unagi Sauce
Prawn, avocado, asparagus, salmon flambé, fish roes, chili mayo, Unagi sauce

331



TAO 11€
Tamago, Gurke, Philly-Cheese, Inari on top, Tonkatsu Sauce
Tamago, cucumber, cream cheese, Inari, Tonkatsu sauce

332



CHICHI 10€
Mango, Gurke, Apfel, Avocado on top, Pokésauce, Miso-Sauce
Mango, cucumber, apple, avocado on top, Poké sauce, Miso sauce

333



MT. FUJI 15€
Mango, Shinko, Gurke, Philly-Cheese, Shisoblatt, Lachstatar on top, Sesam, Spicy Mayo, Unagi Sauce
Mango, Shinko, cucumber, cream cheese, Shiso leaf, salmon tartar on top, sesame, spicy mayo, Unagi sauce

334



HIKARI 15€
Krebsfleisch, Avocado, Rettich, Tobikko, Lachs & Thunfisch on top, Spicy Mayo, Unagi Sauce
Crab meat, avocado, radish, Tobikko, salmon & tuna on top, spicy mayo, Unagi sauce

335



EMIKO 16€
Krebsfleisch, Tobikko, Mango, Gurke, Philly-Cheese, Avocado & Oktopus on top, Spicy Mayo, Chilisauc
Crab meat, Tobikko, mango, cucumber, cream cheese, avocado & octopus on top, spicy mayo, chili sauce

BEEF ON THE ROLL 18€

Spargel, Avocado, Rote Beete, Rindfleisch flambiert, Guacamole, Schnittlauch, Chili, Unagi Sauce
Asparagus, avocado, beetroot, flambé beef, Guacamole, chives, chili, Unagi sauce

336



KENZO 18€

Garnele paniert, Gurken, Thunfisch flambiert, Spicy Mayo, Chilisaucе, Tobikko
Panko-breaded prawn, cucumber, flambé tuna, spicy mayo, chili sauce, Tobikko

337



YOHJI 17€

Garnelen-Tempura, Shinko, Avocado, Lachs flambiert, Spicy Mayo, Miso-Sauce
Prawn Tempura, Shinko, avocado, flambé salmon, spicy mayo, Miso sauce

338



MONONOKE 14€

Avocado, Gurken, Inari, Rote Beete, Guacamole, Tonkatsu Sauce
Avocado, cucumber, Inari, beetroot, Guacamole, Tonkatsu sauce

339

VERZ



SHIRO 15€

Shinko, Avocado, Gurken, Wolfsbarsch flambiert, Limette, Spicy Mayo, Chilisaucе
Shinko, avocado, cucumber, flambé sea bass, lime, spicy mayo, chili sauce

340



NAMI 14€

Kani paniert, Gurken, Philly-Cheese, Garnelen, Avocado, Spicy Mayo, Chilisaucе
Panko-breaded Kani, cucumber, cream cheese, prawns, avocado, spicy mayo, chili sauce

341



MIYAKE 12€

Avocado paniert, Gurken, Avocado on top, Philly-Cheese, Inari, Spargel, Tonkatsu Sauce
Panko-breaded avocado, cucumber, avocado on top, cream cheese, Inari, asparagus, Tonkatsu sauce

342

VERZ



YUNA 11€

Rote Beete Tempura, gegrillte Aubergine, Miso-Sauce
Beetroot tempura, grilled aubergine, miso sauce

343

VERZ



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

994's SELECTION PLATE

93

TSUKIJI 18€
6 Nigiri



94

GINZA 21€
4 Nigiri, 1 Uramaki



95

TOKYO 28€
4 Nigiri, 1 Uramaki, Sashimi



96

KABUKI 20€
Sachiko, Tekka, Abokado Hosomaki



97

SHINJUKU 57€
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





98

SHIBUYA 25€
4 Nigiri, Tao, Abokado Hosomaki



VERZ

DESSERTS

MATCHA CRÈME BRÛLÉE Matcha, Crème Brûlée	9€	110	
MATCHA Grünteeis <i>Green tea ice cream</i>	4€	111	
GOMA Sesameis <i>Sesame ice cream</i>	4€	112	
MOCHI SELECTION Reiskuchen, Eisfüllung <i>Rice cake, ice cream filling</i>	11€	113	
COCOS PANNA COTTA Kokosnussmilch, Mangosauce <i>Coconut milk, mango sauce</i>	8€	114	
ROCO COCO Schwarzer Klebreis, Kokosnussmilch, Früchte <i>Black rice, coconut milk, fruits</i>	8€	115	
YUZU Yuzueis <i>Yuzu ice cream</i>	4€	116	
KUDAMONO Früchte der Saison <i>Seasonal fruits</i>	10€	117	

VEGAN

VEGAN

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.

