

STARTER

	Euro
Butajiru soup	
• vegetarian	6,90
• with pork	7,90
Edamame with sea-salt (vegetarian / gluten free)	5,90
Pimentos (Asian paprika) with ponzu sauce	6,50
Tempura	
• vegetarian	10,90
• with king prawn (4 Stk.) with truffle teriyaki mayo	16,90
Chicken & baby spinach	14,50
• vegetarian (without chicken)	10,90
Dorade ceviche	15,90
Wagyu carpaccio with truffle ponzu sauce	18,50
Fried pork belly from "Duroc" with quinoa and sweet potatoes	13,90

SASHIMI

Sashimi - 5 pieces each	
• salmon	13,90
• sea bass	14,90
• sea bream	14,90
• tuna	16,90
• mackerel	16,90
Akaiten Sashimi á la chef	
• 12 pieces	35,90
• 18 pieces	49,50

All sashimi are served with sweet soy sauce & pickled wasabi.

HOSOMAKI

	Euro
Hosomaki 6 pieces each	
• cucumber (vegetarian)	6,00
• avocado (vegetarian)	6,90
• salmon / avocado	7,50
• sea bass / cucumber / shiso	8,90
• tuna / cucumber	9,50
NIGIRI 2 pieces each	
• salmon caviar / lemon miso / chives	8,90
• tuna	9,50
• squid ginger / chives	8,90
• sea bream ginger / chives	9,50
• sea bass with shiso	9,50
• yellowtail	9,90
• wagyu truffle ponzu sauce	10,90

Akaiten Nigiri á la chef

• 10 pieces	42,00
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INSIDE OUT ROLL

• Wagyu roll (8 pieces) king praws / Wagyu / teriyaki / hollandaise sauce	22,50
• Kei FC roll (8 pieces) crispy chicken / avocado / teriyaki mayo	16,90
• Tai roll (8 pieces) sea bream / asparagus tempura / truffle ponzu	19,50
• Yasai roll (8 pieces) asparagus tempura / tofu / seaweed caviar	14,90
• Delachs roll (8 pieces) tempura salmon / avocado / salmon Sashimi / mayo teriyaki	17,90
• California roll (8 pieces) king prawn tempura / mayo teriyaki	18,90
• Spicy Maguro roll (8 pieces) tuna / green "Huancaína" sauce	18,90

All sushi are served with ginger & wasabi.

SUSHI

	Euro
Akaiten Sushi á la chef	
• Nigiri 3x, Sashimi 2x, Inside out roll 1x	31,90
• Nigiri 6x, Sashimi 4x, Inside out roll 2x	59,50
Extra	
• Sushi ginger	1,90
• Teriyaki sauce	2,00
• Wasabi	2,00
• Truffle Teriyaki mayo	2,50

MAIN COURSE

Yurinchi ca. 180g crispy chicken / sweet and sour sauce	17,50
Salmon Saikyouyaki 150g grilled salmon marinated in miso sauce	24,90
Hamachi 150g grilled amberjack with ponzu sauce	33,90
Wagyu short Rib 180g grilled beef with Aji Amarillo Lime	39,90
SIDE DISHES	
• white rice	4,00
• fries with truffle teriyaki mayo	6,00
• green asparagus	8,00

DESSERT

Matcha ice cream	6,50
sSsame ice cream	6,50
Warm chocolate cake Raspberry sorbet	12,00
New York cheese cake Blueberry vanilla ice cream	12,00
Champagne sorbet filled with champagne	13,00

If you have allergies or intolerances, please do not hesitate to contact us.

APERITIF

	Euro
Déjà-Vu Tonic ^{1,11} wine liqueur tonic rosemary	8,50
Lillet Wild Berry ^{1,2,3}	0,2 19,50
Aperol Spritz ^{1,5,11}	0,2 19,50
Hugo ³	0,2 19,50
Champagner PrévotEAU-Perrier	12,00

DRIVER APERITIF

The Basil ^{1,3} basil-lemon-lemonade	0,33 16,80
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WINE

Weisser Burgunder	0,2 18,90
Vinery Spiess, Rheinhessen	0,75 32,00
Grauburgunder dry	0,2 18,90
Vinery Lergemüller, Pfalz	0,75 32,00
2018 Rioja Crianza, Tempranillo	0,2 11,20
Vinery LAN / Rioja	0,75 42,00
2018 Vestigo	0,2 9,80
Montepulciano d'Abruzzo DOP	0,75 39,00
Vinery Venea / Abruzzen	

TIME FOR A BEER

Radeberger Pilsener ^a	0,3 4,20
	0,4 5,80
Walter's Bio Landbier ^a	0,3 4,40
	0,4 5,80

TIME FOR A BEER

Bottle:	Euro
"Das Helle" von Tillmans ^a	0,5 16,80
„Der Weizen“ von Tillmans ^a	0,5 17,20
Aecht Schlenkerla Rauchbier ^a	0,5 16,50
Brewdog Punk IPA ^a	0,33 14,20
Asahi beer ^a	0,33 15,50

NON ALCOHOL BEER

Ü NN IPA „Über Normal Null“ ^a	0,33 14,20
„without“ Weizen von Tillmans ^a	0,5 17,20

SOFT DRINKS

Coca Cola / Zero ^{1,5,10}	0,2 4,00
Fanta ¹	0,2 4,00
Sprite ^{1,8,10}	0,2 4,00

Selters mineralwater

Selters Medium/Still	0,25 12,90
Selters Medium/Still	0,75 17,20

Van Nahmen

Appel juice	0,25 4,80
Appel juice with water	0,25 5,40
	0,5 7,20
Rhubarb nectar	0,25 4,80

Thomas Henry

Ginger Ale ^{1,5}	0,2 4,00
Bitter Lemon ^{3,11}	0,2 4,00
Tonic Water ¹¹	0,2 4,00

WHISKEY

Suntory Whiskey Toki	4 cl 9,50
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GIN

Roku	4cl 9,50
Ki No Bi Gin	4 cl 9,50
Ki No Bi Tea Gin	4 cl 12,50

SAKE

JUNMAI ^a (without addition)	Euro
UIJIN HIGEBU 300 ml 17% VOL	39,00
720 ml 17% VOL	89,00

Brauerei Furuhashi, Region Shimane

A very tasty Junmai Sake, which thanks to its mild, But refreshing acidity never gets boring.

JUNMAI GINJO^a (without addition)

UIJIN JUNMAI GINJO 300 ml 16% VOL	34,00
720 ml 16% VOL	109,00

Brauerei Furuhashi, Region Shimane

Refreshing and fruity Sake with a mild, full-bodied character and lots of umami.

JUNMAI DAIGINJO^a (without addition)

GEKKEIKAN HORIN 300 ml 15,5% VOL	49,00
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Brauerei Gekkeikan, Region Kyoto

Masterpiece of the Gekkeikan Brewery, supplier to the Japanese Imperial Court.

HONJOZO^a (with some extra alcohol)

KENBISHI KUROMATSU „SCHWARZER KIEFER“	
180 ml 17% VOL	24,00
900 ml 17% VOL	89,00

Brauerei Kenbishi, Region Hyogo

For more than five centuries, Kenbishi has been known as "the Sake". It has outlived many fads and feels like coming home to many Japanese people.

GINJO^a (with some extra alcohol)

YOSHINO GAWA GINJO GOKUJO	
300 ml 15% VOL	35,00
900 ml 15% VOL	79,00

Brauerei Yoshiogawa, Region Niigata

Crisp, fresh, aromatic Sake with notes of peach, nectarine and a hint of fennel.

DAIGINJO^a (with some extra alcohol)

MASUMI KURO BLACK	
300 ml 15% VOL	39,00
720 ml 15% VOL	89,00

Brauerei Masumi, Region Nagano

Fragrant with notes of apple and banana, a body with enough umami to support any dish and a clean, dry finish.

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