



**BERGER
STREET
FOOD**
FUSION SUSHI

STARTER - TATAR AND ABURI



Marinated Tartare Variation 18,00 €

Fine pieces of hamachi and gilthead in extra virgin olive oil, finely sliced apple, red onion and cucumber garnished with fresh coriander and mint



Salmon Tartare 17,00 €

Salmon and avocado cubes in extra virgin olive oil garnished with cucumber, fresh pomegranate and our avocado truffle cream



Tuna Tartare 18,50 €

Fine pieces of tuna and avocado, red onion, grated ginger, thai basil and our lightly spiced homemade sauce

MUST TRY



Tuna Aburi 18,00 €

In our homemade sauce garnished with onion flakes, finely chopped ginger, green apples and chives



Salmon Aburi 15,00 €

In our homemade sauce garnished with onion flakes, finely chopped ginger, green apples and chives

MUST TRY



Gilthead Aburi 15,00 €

With our homemade sauce and black truffle



Hamachi Aburi 18,00 €

With our homemade sauce and black truffle

MUST TRY

STARTER - SASHIMI



Sashimi Hamachi 17,90 €

Served with fresh Nori- and Japanese Shiso leaves and rice



Sashimi Gilthead 13,90 €

Served with fresh Nori- and Japanese Shiso leaves (5 pcs)



Sashimi Salmon 13,90 €

Served with fresh Nori- and Japanese Shiso leaves and rice (5 pcs)



Sashimi Tuna 19,90 €

Served with fresh Nori- and Japanese Shiso leaves and rice (5 pcs)

STARTER



Potato Edamame Salad 8,00 €



Hijiki Salad 6,00 €



Edamame 6,00 €



Cabbage Salad 5,00 €



Seaweed Salad 6,00 €



Miso Soup 5,50 €
With Clam (Vongole) 13,90 €
With giant shrimp 13,90 €
Extras: Spicy 0,50 €



Sushi Rice 4,00 €



Homemade Sauce 5,00 €



Tempura Moriawase 24,80 €

Tempura shrimps
3 pcs giant shrimps 15,50 €

EXTRA – Wasabi 2,00 €, Ginger 3,00 €, Teriyaki Sauce 1,50 €, Spicy Mayo 1,00 €, Chilli Sauce 1,00 €

STARTER



Edamame 6,00 €



Sushi Rice 4,00 €



Homemade Sauce 5,00 €



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EXTRA – Wasabi 2,00 €, Ginger 3,00 €, Teriyaki Sauce 1,50 €, Spicy Mayo 1,00 €, Chilli Sauce 1,00 €

SIGNATURE ROLLS

**I19 Black Widow**

Deep fried soft shell crab, tamago, masago and cream cheese with a finish of mayonnaise and chives served with our warm, homemade sauce

10 pcs 19,90 €

**I17 Meatlover Rolls**

Enoki mushroom, mozzarella, tomatoes, avocado and cream cheese topped with grilled beef and our homemade pesto italian style

4 pcs 9,90 €

8 pcs 17,90 €

**I23 Hokkaido Roll**

Sweet potato tempura, vegan cream cheese, avocado, topped with aubergine, pumpkin cream and tempura flakes

4 pcs 9,50 €

8 pcs 16,00 €

**I24 TNT Roll, mittel scharf**

Tempura shrimp, cream cheese and avocado, topped with flambéed, pickled mackerel, grated ginger and chives

4 pcs 9,90 €

8 pcs 17,90 €

**I16 Volcano Rolls**

Tempura shrimp, avocado and cream cheese topped with flambéed tuna tartare, purple potato chips and pepper

4 pcs 9,90 €

8 pcs 17,90 €

**I19 Rainbow Deluxe**

Grilled eel, surimi, avocado, cucumber and cream cheese topped with jumbo prawn, tuna, salmon and avocado

4 pcs 9,90 €

8 pcs 17,90 €

**I10 Sake Supreme**

Salmon, avocado and cucumber topped with salmon slices, delicate, lightly spiced salmon tartare and cress

4 pcs 9,90 €

8 pcs 17,90 €

**I13 French Touch Roll**

Tempura shrimp, cream cheese and avocado, topped with flambéed gilthead, tartar sauce and fresh kumquat slices

4 pcs 9,90 €

8 pcs 17,90 €

**I18 Snow Flakes**

Tempura shrimp, cream cheese and avocado, topped with flambéed hamachi tartar, tempura flakes

4 pcs 9,90 €

8 pcs 17,90 €

SIGNATURE ROLLS

STARTERS AND SIDE DISHES

Tempura Moriwase Don
Big shrimps and vegetables
17,90 €

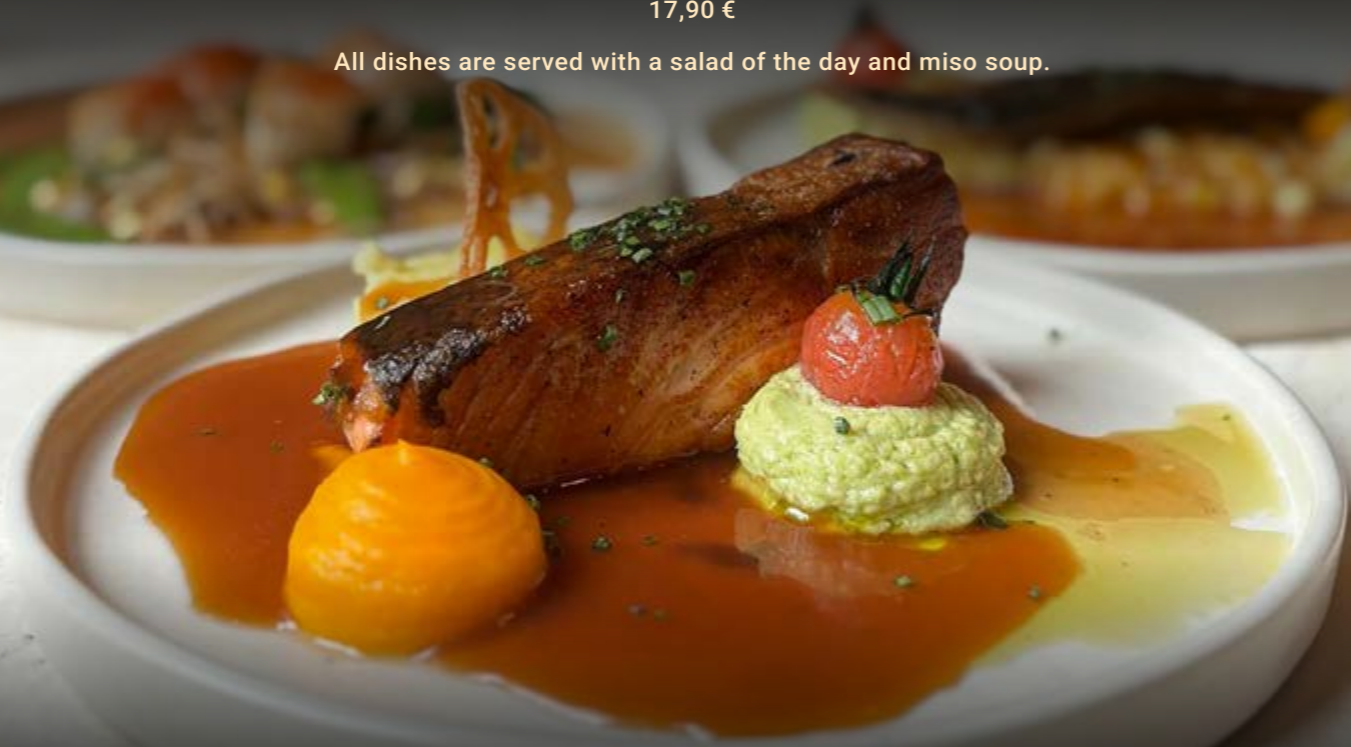
Lachs Teriyaki
17,90 €

Yaki Shimesaba
Crispy mackerel
16,00 €

Hotategai Shichimi Shoyuyaki
Crispy scallops
17,90 €

Gilthead Tempura Don
Crispy gilthead and vegetables
17,90 €

All dishes are served with a salad of the day and miso soup.



Only from Monday to Friday 11:30am until 2:30pm – Not on Saturdays, Sundays and Public Holidays
No changes possible. Available only for Dine-In

LUNCH MENU



Lunch Menu 1 | 15,00 €

(17 pcs) Edamame, cabbage salad and miso soup,
4 Salmon Tobiko, 4 Crispy maki, 6 Cucumber maki,
3 Avocado maki



Lunch Menu 2 | 16,00 €

(14 pcs) Edamame, cabbage salad and miso soup,
4 Ebi New Style, 4 Crispy maki, 3 Tuna maki,
3 Salmon maki



Lunch Menu 3 | 16,00 €

(13 pcs) Edamame, cabbage salad and miso soup,
8 Salmon avocado springroll, 4 Crispy maki,
1 Temaki salmon



Lunch Menu 4 | 15,00 €

(Vegan, with seaweed salad instead of miso soup)
(15 pcs) Edamame, cabbage salad and seaweed salad,
4 Taboulé Style, 4 Crispy avocado maki, 3 Cucumber maki,
3 Avocado maki, 1 Tofu Nigiri

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Beauty and the Beast 63,90 €

(26 pcs) 4 Meatlover, 4 Sake Supreme, 10 Black Widow,
2 Flambéed scallop nigiri, 2 Flambéed hamachi nigiri,
2 White Tulip nigiri, 2 Flambéed gilthead nigiri



Box for Share Deluxe 68,00 €

(42 pcs) 4 French Touch Roll, 4 Snow Flakes,
4 TNT Roll (medium spicy), 4 Vulkano Rolls,
4 Meatlover, 6 Salmon truffle maki,
8 Crispy salmon maki, 8 Crispy avocado maki



Box for Share 55,00 €

(40 pcs) 6 Salmon maki, 6 Cucumber maki,
4 Hot & Spicy Tuna, 4 Tempura Salmon Roll,
4 Rainbow Deluxe, 4 Volcano Rolls,
4 Sake Rucola, 8 Crispy salmon maki,



Cali Dreams 38,00 €

(20 pcs) 4 Ebi New Style, 4 Sake Rucola,
4 Hot & Spicy Tuna, 4 Snow Flakes,
4 French Touch Roll




Tuna Lover 30,00 €
 (12 pcs) 4 Tuna Deluxe, 4 Tuna avocado
 springroll, 4 Pepper Tuna Nigiri



Salmon on Fire (without sauce) 30,00 €
 (16 pcs) 4 Tempura Salmon Roll, 2 Flambéed salmon nigiri,
 6 Salmon truffle maki, 4 Salmon sashimi



Salmon Lover 24,80 € 
 (16 pcs) 2 Salmon nigiri, 6 Salmon rolls,
 4 Sake Rucola, 4 Salmon avocado springroll

VEGAN



I20 Smoky cherry



Organic black rice, red pepper and vegan feta cheese topped with flambéed cherry tomato, our homemade pesto italian style and pepper

4 pcs 9,50 €

8 pcs 16,00 €

VEGAN



I21 Sahara Rolls



Crispy king oyster mushroom, avocado and vegan cream cheese garnished with hummus, crispy kadayif threads, chives and teriyaki sauce

4 pcs 9,50 €

8 pcs 16,00 €



I22 Super Mario



Crispy king oyster mushroom and avocado garnished with marinated shiitaki mushrooms, fresh ginger and chives

4 pcs 9,00 €
8 pcs 14,50 €



I11 Buddha Rolls



Avocado, pickled pumpkin, pickled radish, cucumber and vegan cream cheese wrapped in tofu and teriyaki sauce

4 pcs 7,00 €
8 pcs 12,00 €



I15 Taboulé Style



Beetroot rice with tomato, cucumber, vegan cream cheese, red onion, coriander and mint garnished with dried onion and chilli sauce

4 pcs 6,00 €
8 pcs 10,00 €



The Green 24,00 €



(23 pcs) 4 Buddha Rolls, 4 Taboulé Style, 8 Crispy avocado maki, 1 Tofu nigiri, 6 Mango rucola maki,



Vegan for Share 52,00 €



(40 pcs) 4 Taboulé Style, 4 Buddha Rolls, 4 Super Mario, 4 Sahara Rolls, 4 Hokkaido Roll, 6 dried tomatoe maki, 8 Crispy avocado maki, 6 Avocado maki

MAKI - 6 PCS



M1 Cucumber 4,00 €



M2 Avocado 5,00 €



M3 Pickled raddish 5,00 €



M10 Tuna 8,00 €



M11 Cooked shrimp 6,50 €



M12 Cooked tuna 6,50 €



M13 Salmon roll 9,00 €



M4 Pickled pumpkin 5,00 €



M5 Sweet omelette 5,00 €



M6 Surimi avocado 7,00 €



M14 Gilthead 6,50 €



M15 Hamachi 8,00 €



M16 Grilled eel 10,00 €



M17 Mango rucola 6,50 €



M7 Salmon 7,00 €



M8 Salmon avocado 8,00 €



M9 Salmon cucumber 7,00 €



M18 Tuna avocado 9,50 €



M19 Salmon truffle 12,00 €



M20 Dried tomatoe maki 6,00 €

Crispy fried 2,50 € extra

Crispy fried 2,50 € extra

NIGIRI - 2 APPETIZERS



N1 Avocado 6,00 €



N2 Shrimp 6,80 €



N3 Tofu 6,00 €



N4 Salmon 6,80 €



N5 Omelette 6,00 €



N6 Tuna 9,00 €



N7 Gilthead 6,80 €



N8 Eel 9,00 €



N9 Hamachi 9,00 €



N10 Flambéed Gilthead
8,00 €
(Miso Yuzu Sauce)



N11 White Tulip 6,80 €
Cream cheese wrapped in
thinly sliced cucumber



N12 Tulip Salmon Tartare
9,00 €
Salmon Tartare wrapped in
thinly sliced avocado



N13 Flambéed Hamachi
9,00 €
(Miso Yuzu Sauce)



N14 Flambéed Scallop 9,00 €
(Miso Yuzu Sauce)



N15 Pepper Salmon 8,00 €
Lightly smoked salmon garnished
with teriyaki sauce, spring onion
and pepper



N16 Pepper Tuna 9,00 €
Lightly smoked yellowfin tuna
garnished with teriyaki sauce, sesame
oil, spring onion and pepper



N17 Mackerel 6,80 €
Pickled mackerel, grated
ginger and chives



N18 Gunkan Salmon
spicy 8,00 €
Salmon tartar, avocado, spicy
Mayo, Fish roe and spring
onion



N19 Gunkan Tuna
spicy 9,00 €
Tuna tartar, avocado, Chilli
sauce, sesame oil and
spring onion



N20 Beef Fuoco 9,00 €
Lightly smoked flank steak
garnished with our homemade
pesto italian style, teriyaki
sauce, and pepper

Flambéed 1,00 € extra

Flambéed 1,00 € extra

INSIDE OUT ROLLS

INSIDE OUT ROLLS



I1 California

Surimi, avocado and cucumber topped with sesame seeds

4 pcs 7,00 €
8 pcs 12,00 €



I2 Salmon Tobiko

Salmon, avocado, cucumber and tobiko

4 pcs 8,00 €
8 pcs 14,00 €



I3 Sake Rucola

Salmon, avocado and cucumber topped with rucola

4 pcs 8,00 €
8 pcs 14,00 €



I7 Unagi Salmon

Salmon, avocado and cream cheese cucumber wrapped in grilled eel with teriyaki sauce and spring onion

4 pcs 10,90 €
8 pcs 17,90 €



I8 Tempura Salmon

Tempura shrimp, avocado and cream cheese wrapped in slices of salmon and avocado, garnished with spicy mayonnaise, teriyaki sauce and spring onion

4 pcs 9,50 €
8 pcs 16,00 €



I4 Tuna Deluxe

Tuna, cucumber and avocado topped with thinly sliced tuna, avocado and sesame seeds

4 pcs 9,90 €
8 pcs 17,90 €



I5 Hot & Spicy Tuna

Spicy tuna tartare and cucumber wrapped in avocado slices and spicy mayonnaise

4 pcs 9,50 €
8 pcs 16,00 €



I6 California Supreme

Avocado, surimi and cucumber topped with sesame seeds, jumbo prawns, minced shrimp and purple potato chips

4 pcs 9,50 €
8 pcs 16,00 €



I12 Avocado Deluxe

Avocado, salmon, cucumber, masago and cream cheese wrapped in thinly sliced avocado with a finish of mayonnaise and chives

4 pcs 9,50 €
8 pcs 16,00 €



I14 Ebi New Style

Minced shrimp, surimi and cucumber topped with teriyaki sauce and French purple potato chips

4 pcs 8,00 €
8 pcs 14,00 €

Crispy fried 3,50 € extra

Crispy fried 3,50 € extra

SPRINGROLL SUSHI - 8 PCS

TEMAKI - 1 PCS



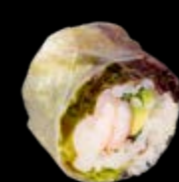
**SR1 Cucumber
cream cheese**
8,00 €



**SR2 Avocado
cream cheese**
9,00 €



**SR3 Mango
cream cheese**
9,00 €



**SR7 Jumbo prawns
avocado** 13,00 €
With coriander and mint



SR8 Negi Ebi 11,00 €
Minced shrimp and surimi,
spicy mayonnaise, coriander
and spring onion



SR9 Salmon spicy 13,00 €
Salmon tartare with spicy Mayo
and cucumber



**SR4 Cooked tuna
avocado** 10,00 €
With spring onion



SR5 Salmon avocado
12,00 €
With coriander and mint



SR6 Tuna avocado
14,00 €
With coriander and mint



SR10 Tuna spicy 14,00 €
Spicy tuna tartare with
avocado



SR11 Gilthead avocado
12,00 €
With coriander and mint



SR12 Hamachi avocado
14,00 €
With coriander and mint



Flower Power

Organic black rice filled with mango,
garnished with maple syrup, fresh figs,
dried rose and cornflower blossoms

4 pcs 9,00 €

- VEGAN
✶
Coconut Balls 2 pcs. 5,50 €
- Coconut Gelato – with homemade avocado cream
and roasted peanuts 7,00 €
- Mochi Blond Chocolate 2 pcs. 6,00 €
- Strawberry Cheesecake Mochi Ice Cream 2 pcs. 6,00 €
- Green Tea Ice Cream 5,50 €
- Ginger Ice Cream 5,50 €
- Yuzu Sorbet 5,50 €
- Black Forest – Matcha Affogato
with black sesame ice cream 7,00 €
- VEGAN
✶
Daifuku Mochi – Green Tea MUST TRY 2 pcs. 7,50 €
- VEGAN
✶
Daifuku Mochi – Mango 2 pcs. 7,50 €
- VEGAN
✶
Daifuku Mochi – Coconut 2 pcs. 7,50 €
- VEGAN
✶
Daifuku Mochi – Mix of 3 varieties 2 pcs. 11,00 €

DRINKS

Homemade Drinks

French Kiss – Lavender, fresh lime juice and dried corn flower	0,3 l	8,50 €
Fresh Infusion – Cucumbers, ginger, limes, mint	0,3 l	8,50 €
African Soul – freshly pressed organic sugarcane juice	0,3 l	8,50 €
Ruby Rush – fresh pomegranate juice	0,3 l	8,50 €
Golden Twist – frische Kumquats	0,3 l	8,50 €
Lime Fizz – fresh lime and mint juice	0,3 l	8,50 €
Passion Wave – fresh passion fruit juice	0,3 l	8,50 €
Yuzu Spritz – Yuzu juice, soda	0,3 l	8,50 €
Liquid Wake up – fresh ginger, green tea, limes	0,3 l	8,50 €
Golden Matcha Breeze – fresh pineapple, matcha, jasmine	0,3 l	8,50 €
Coco Zen – with coconut water	0,3 l	7,00 €

Softdrinks / Water

Coke ^{1,2}	0,2 l	4,20 €
Coke Zero	0,2 l	4,20 €
Bottle Taunusquelle	0,2 l	4,20 €
Bottle Taunusquelle	0,75 l	9,00 €

Hot Drinks

Jasmintea	0,45 l	5,00 €
Green tea Genmaicha (with unpolished, roasted rice) from Japan	0,45 l	5,00 €
Green Tea Sencha from Japan	0,45 l	5,00 €
Matcha Zen	0,45 l	5,00 €
Fresh Ginger Mint Tea	0,45 l	5,50 €
Fresh Mint Tea	0,45 l	5,00 €
Fresh Lime and Honey Tea	0,45 l	5,50 €
Yuzu Tea with Honey	0,45 l	5,50 €
Lotus Tea	0,45 l	5,50 €
Teapot set for 2 people	0,55 l	7,00 €

DRINKS

Alcoholic Drinks

Japanese beer	0,33 l	5,00 €
Japanese non-alcoholic beer	0,33 l	5,00 €
Sake small 14 % Vol. (warm or cold)	100 ml	7,00 €
Sake large 14 % Vol. (warm or cold)	200 ml	12,50 €
Japanese rice wine 14.5 % Vol. Yukiguni Ginjyo (dry)	0,1 l	7,50 €
Bottle	0,72 ml	30,00 €

Cocktails – Gin / Wodka

Evergreen – Basil, Gurke, Gin	0,3 l	12,00 €
Empress Matcha Sour – Gin	0,3 l	12,00 €
Kyoto sparkle – Yuzu ,Sake, Soda	0,3 l	14,00 €
Lime Brezze – mit Berliner Dry Gin	0,3 l	14,00 €
Sunshine Elixir – mit absolut 100 Vodka	0,3 l	14,00 €

Mio Sparkling Sake

(5 % Vol.)

Sho Chiku Bai MIO Sparkling Sake captivates with its refreshingly fruity character, perfectly balancing delicate sweetness and lively acidity. A subtle aroma of muscat grapes and apple lends this sake an exceptional touch of sophistication.

0,3 l 12,00 €

L'Atelier du Sake-Daiginjo

(17,5 % Vol., dry)

this exceptional sake, brewed from highly polished Gohyakumangoku rice (50%), combines the elegance of a premium Daiginjo with the powerful expressiveness of an unfiltered, undiluted sake. On the nose and palate, vibrant aromas of apple, melon, and tropical fruits unfold, supported by a delicate dryness and full-bodied depth.

0,1 l 9,00 €

0,5 l 36,00 €

Junmai Daiginjo Sake

(15,5 % Vol., dry)

Brewed in the storied Hyōgo region, is a masterful expression of Japanese sake craftsmanship. With a polishing ratio of 45% and 15.5% alcohol, it combines a powerful structure with refined elegance. The bouquet reveals aromas of pear, melon, and banana, complemented by subtle floral notes – clear and harmonious.

0,7 l 55,00 €

ALLERGENLISTE



Fisch

Alle Sorten außer vegane und vegetarische Produkte.



Schalentiere

i1 | i6 | i8 | i9 | i14 | i16 | i19 | M6 | M11 | N2 | SR7 | SR8 | T6 | Beauty and the Beast | Box for Share, Deluxe | Salmon on Fire | Cali Dreams



Gluten

i2 | i5 – i17 | i18 – i22 – i24 | M3 – M5 | M11 | M16 | M19 | N1 | N3 | N5 | N8 | N12 | N15 | N16 | N18 | N19 | N20 | SR8 | SR9 | T4 | Algensalat | Alle Mochi Eis Beauty and the Beast | Box for Share, Deluxe | | Salmon on Fire | Cali Dreams | Tuna Lover | Salmon Lover | The Green | Vegan For Share | Tuna Tartar Variation | Hausgemachte Soße | Sojasoße | Lilane Kartoffelchips | Unagisoße | Lachs Aburi | Tuna Aburi | Strawberry cheesecake



Milch

i3 | i5 | i6- i10 | i12 – i14 | i17 | i19 | M11 – M15 | M19 | N11 | N12 | N18 | SR8 | SR9 | T2 | T4 | Mayonnaise | Alle Mochi Eis | Kokos-Eis Beauty and the Beast | Box for Share, Deluxe | | Salmon on Fire | Cali Dreams | Salmon Lover | The Green | Lilane Kartoffelchips | Alle Eis- und Mochi-Sorten



Senf

i3 | i5 | i6- i10 | i12 – i14 | i17 | i19 | M11 – M15 | M19 | N11 | N12 | N18 | SR8 | SR9 | T2 | T4 | Sesamsamen | Mayonnaise | Beauty and the Beast | Box for Share, Deluxe | | Salmon on Fire | Cali Dreams | Vegan for Share



Sesamsamen

i1 | i3 – i5 | i6 – i11 | M13 | M16 | N1 | N3 | N8 | N15 | N16 | SR – SR4 | T6 | Algensalat | Beauty and the Beast | Box for Share, Deluxe | | Salmon on Fire | Cali Dreams | Tuna Lover | Salmon Lover | The | Vegan For Share | The Green | Kokosbällchen | Die Teller werden mit Sesamöl bestrichen, bitte geben Sie uns Bescheid, falls sie allergisch dagegen sind.



Soja

i2 | i7 – i14 | i16 – i17 | i19 | i20 – i22 | M16 | M19 | N1 | N3 | N8 | N10 | N13 – N16 | N20 | SR8 | SR9 | T4 | T6 | Sojasoße Unagisoße | Algensalat | Miso Suppe | Tuna Tartar Variation | Alle Mochi Eis | Beauty and the Beast | Box for Share, Deluxe | | Salmon on Fire | Cali Dreams | Tuna Lover | Salmon Lover | The Green | Vegan For Share | Hamachi Lover | Edamame | Hausgemachte Soße | Alle Aburi und Tartar



Weichtiere

N14 | Beauty and the Beast | i19



Eier

i3 | i5 | i6- i10 | i12 – i14 | i17 | i19 | M11 – M15 | M19 | N10 | N11 | N12 | N13 | N14 | N18 | SR8 | SR9 | T2 | T4 | Mayonnaise | Kokosbällchen | | Beauty and the Beast | Box for Share, Deluxe | Salmon on Fire | Cali Dreams | Salmon Lover



Nüsse

i11 | i15 – i17 | i20 – i22 | N8 | N15 | N16 | SR1 – SR3 | Kokos-Eis | Beauty and the Beast | Box for Share, Deluxe | Salmon on Fire | Tuna Lover | Vegan For Share

Panierte Rollen

enthalten Gluten, Eier, Soja.

Lunch Menüs

Alle genannten Allergene sind in Lunch Menüs enthalten, außer Lunch Menü 4 (ohne Eier) – außer Nüsse.



Glutenfrei

Unser Sushi Reis wird mit glutenfreiem Sushieisig zubereitet.

Bei weiteren Fragen wende Dich bitte an unser Personal.

QUALITY

CREATIVITY

LOVE

TASTE

BERGERSTREETFOOD BORNHEIM

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Opening Hours

Monday – Saturday 12:00 – 10:30 pm,

Sunday 1:30 – 10:30 pm

www.bergerstreetfood.de

