BERGER
STREET
FOOD
FUSION SUSHI



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 € MUST TRY

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



Tuna Aburi 18,00 €

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



Salmon Aburi 15,00 € MUST TRY

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



Gilthead Aburi 15,00 €

With our homemade sauce and black truffle



Hamachi Aburi 18,00 € MUST TRY

With our homemade sauce and black truffle



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 fresth Nori- and Japanese Shiso leaves and rice (5 pcs)

Fresh wasabi 5,00 € extra



Tempura Moriawase 24,80 € MUST TRY

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



Miso Soup 5,50 €

With Clam (Vongole) 13,90 €

With giant shrimp 13,90 €

Extras: Spicy 0,50 €



Edamame 6,00 €



Cabbage Salad 5,00 €



Seaweed Salad 6,00 €



Potato Edamame Salad 8,00 €

Sushi Rice 4,00 €

Homemade Sauce 5,00 €

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



I27 Flamed Otoro Roll NEW

Cream cheese with umeboshi, yuzu, shiso, and avocado, garnished with torched otoro tartare and topped with homemade lotus chips.

4 pcs 13,90 €
8 pcs 25,00 €

SIGNATURE ROLLS



I26 Big Boy Roll NEW

Argentine prawns and spicy amaebi tartare, wrapped in torched scallops, garnished with finely chopped wasabi

4 St. 9,90 €
8 St. 17,90 €



I19 Black Widow MUST TRY

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 €



I16 Volcano Rolls MUST TRY

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

4 pcs 9,90 €
8 pcs 17,90 €



I9 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 MUST TRY

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

4 pcs 9,90 €
8 pcs 17,90 €

Crispy fried 2,50€ extra

SIGNATURE ROLLS



I23 Hokkaido Roll VEGAN

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 €



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 €

Crispy fried 2,50€ extra

Tempura Moriwase Don MUST TRY
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 12:00am until 2:30pm – Not on Saturdays, Sundays and Public Holidays
No changes possible. Available only for Dine-In



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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We are one 90,00 € NEW

(44 pcs) 4 Big Boy Roll, 4 Flamed Otoro Roll,
4 Hot and Cool Roll, 6 Wagyu Roll, 2 Otoro Nigiri,
2 Red Ebi Tatar Nigiri, 2 Flamed Otoro Nigiri,
8 Panierte Red Ebi Tatar Maki with miso pumpkin cream,
6 Otoro Maki, 6 Red Ebi Tatar

MENUES



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,



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



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

MENUES



Salmon on Fire (without sauce) 30,00 € MUST TRY

(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



I22 Super Mario VEGAN

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

4 pcs 9,00 €
8 pcs 14,50 €



I25 Hot & Cool Roll VEGAN

Vegan cream cheese, cucumber, pickled plums, shiso leaves, garnished with dashi oroshi (mildly spicy)

4 pcs 7,00 €
8 pcs 12,00 €



I15 Taboulé Style VEGAN

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 €



I28 1% Glück VEGAN

Leek tempura, vegan cream cheese. Garnished with cauliflower purée, leek oil, and pea shoots.

4 pcs 9,50 €
8 pcs 16,00 €



I11 Buddha Rolls VEGAN

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

4 pcs 7,00 €
8 pcs 12,00 €



I20 Smoky cherry VEGAN

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 €



I21 Sahara Rolls VEGAN

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

4 pcs 9,50 €
8 pcs 16,00 €

VEGAN



Beautiful Sunlight 27,00 € VEGAN

(18 pcs) 4 1% Glück, 4 Hot & Cool Roll,
2 Inari Corn Lime, 8 breaded avocado with miso-pumpkin cream



The Green 24,00 € VEGAN

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



Vegan for Share 52,00 € VEGAN

(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 €



M4 Pickled pumpkin 5,00 €



M5 Sweet omelette 5,00 €



M6 Surimi avocado 7,00 €



M7 Salmon 7,00 €



M8 Salmon avocado 8,00 €



M9 Salmon cucumber 7,00 €



M10 Tuna 8,00 €



M11 Cooked shrimp 6,50 €



M12 Cooked tuna 6,50 €

Crispy fried 1,50€ extra

MAKI - 6 PCS



M13 Salmon roll 9,00 €



M14 Gilthead 6,50 €



M15 Hamachi 8,00 €



M16 Grilled eel 10,00 €



M17 Mango rucola 6,50 €



M18 Tuna acovado 9,50 €



M19 Salmon truffle 13,00 €



M20 Dried tomatoe maki 6,00 €



M21 Maki otoro 12,00 €



M22 Amaebi & Red-Ebi
9,00 €



M23 Wagyu Roll
with pumpkin cream

4 pcs 8,00 €
8 pcs 13,00 €

Crispy fried 1,50€ 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

Fresh wasabi 5,00 € extra

NIGIRI - 2 APPETIZERS



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



N21 Red Ebi Tatar 9,00 €



N22 Otoro 16,00 €



N23 Flamed Otoro 16,00 €



N24 Inari Corn Lime 7,00 €

Fresh wasabi 5,00 € extra



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 €



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 €

Crispy fried 2,50 € extra

INSIDE OUT ROLLS



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 €



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 2,50 € extra

SPRINGROLL SUSHI - 8 PCS



SR1 Cucumber cream cheese
8,00 €



SR2 Avocado cream cheese
9,00 €



SR3 Mango cream cheese
9,00 €



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

TEMAKI - 1 PCS



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



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 €

DESSERTS

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

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 €
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 – Bio matcha 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 – warm or cold	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 €

Information on additives: 1 with artificial colours, 2 caffeinated, 3 contains other forms of sugar or sweetener, 4 contains taurine, 5 contains a source of phenylalanine, 6 with antioxidant agents

DRINKS

Alcoholic Drinks

Japanese beer	0,33 l	5,00 €
Japanese non-alcoholic bee	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 unfi ltered, 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 refi ned elegance. The bouquet reveals aromas of pear, melon, and banana, complemented by subtle fl oral notes – clear and harmonious.

0,7 l 55,00 €

QUALITY

CREATIVITY

LOVE

TASTE

ALLERGENLISTE

Fisch	Alle Sorten außer vegane und vegetarische Produkte.
Schalentiere	i1 | i6 | i8 | i9 | i14 | i16 | i19 | i26 | M6 | M11 | M22 | N2 | N21 | SR7 | SR8 | T6 | Beauty and the Beast | Box for Share, Deluxe | Salmon on Fire | Cali Dreams | We are one
Gluten	i2 | i5 – i17 | i18 – i22 – i24 | i28 | 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 Kartofellchips | Unagisoße | Lachs Aburi | Tuna Aburi | Strawberry cheescake | We are one | Beautiful sunlight
Milch	i3 | i5 | i6- i10 | i12 – i14 | i17 | i19 | i26 – i28 | M11 – M15 | M19 | M23 | N11 | N12 | N18 | N24 | 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 | We are one
Senf	i3 | i5 | i6- i10 | i12 – i14 | i17 | i19 | i26 – i28 | M11 – M15 | M19 | N11 | N12 | N18 | N24 | SR8 | SR9 | T2 | T4 | Sesamsamen | Mayonnaise | Beauty and the Beast | Box for Share, Deluxe | | Salmon on Fire | Cali Dreams | Vegan for Share | We are one
Sesamsamen	i1 | i3 – i5 | i6 – i11 | i26 – i28 | M13 | M16 | N1 | N3 | N8 | N15 | N16 | N24 | 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 | We are one | The Green | Kokosbällchen | Die Teller werden mit Sesamöl bestrichen, bitte geben Sie uns Bescheid, falls sie allergisch dagegen sind.
Soja	i2 | i7 – i14 | i16 – i 17 | i19 | i20 – i22 | i26 – i28 | 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 | We are one | The Green | Vegan For Share | Hamachi Lover | Edamame | Hausgemachte Soße | Alle Aburi und Tartar
Weichtiere	N14 | Beauty and the Beast | i19 | i26 – i28 | We are one
Eier	i3 | i5 | i6- i10 | i12 – i14 | i17 | i19 | i26 – i28 | 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 | We are one
Nüsse	i11 | i15 – i17 | i20 – i22 | N8 | N15 | N16 | i26 – i28 | SR1 – SR3| Kokos-Eis | Beauty and the Beast | Box for Share, Deluxe | Salmon on Fire | Tuna Lover | Vegan For Share | We are one
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 Sushiessig zubereitet.
	Bei weiteren Fragen wende Dich bitte an unser Personal.

BERGERSTREET**FOOD** BORNHEIM
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Opening Hours
Monday – Saturday 12:00 – 10:30 pm,
Sunday 1:30 – 10:30 pm

www.bergerstreetfood.de

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