English

www.akito-ansbach.com

Akito あきと

Japanese Restaurant

あきと

Liebe Gäste,
für Speisen, die im Restaurant konsumiert werden und anschließend eingepackt werden sollen, wird pro Verpackung 1 Euro berechnet.
Vielen Dank

Zahlungsmöglichkeiten:

- EC-Kartenzahlung ab 20 €
- Kreditkartenzahlung ab 30 € (Visa, Mastercard)

American Express not accepted

Alle Preise inkl. MwSt.

Alles auch zum mitnehmen.

LUNCH MENU (10.30 to 15.00 h) HIRU NO TEISHOKU

Alle Mittagsmenüs werden mit Miso-Suppe serviert.

45.	**Sushi Mix** 4 Nigiri + 1 Uramaki (4 pcs salmon, 4 pcs tuna)	11,50€
46.	**Akito Sushi Mix** 2 Hosomaki (tuna, avocado), 1 Uramaki (salmon-cucumber, 8 pcs)	11,50€
47.	**Guriru Mix** 4 grilled skewers (2 vegetable, 1 shrimp, 1 duck or chicken) with salad and rice	9,90€
48.	**Shifudo** tempura with shrimps, fish, fresh vegetables, with rice	10,90€
49.	**Supeisu Curry** with chicken, salad and rice, slightly spicy SCHARF	10,00€
50.	**Supeisu Curry** vegetarian, with tofu, salad and rice, slightly spicy VEGGIE SCHARF	9,50€
51.	**Lunch Bento Sake Teriyaki** mixed box with salmon teriyaki, 4 pcs. sushi salmon with avocado, salad, Tamago, rice	11,50€
52.	**Lunch Bento Ente Teriyaki** mixed box with duck teriyaki, 4 pcs. sushi salmon with avocado, salad, tamago, rice	11,50€
53.	**Akito Menu** weekly change of different menus. Please ask the service!	11,50€
54.	**Spezial Akito Box** Nigiri (salmon, gilthead), sashimi (salmon, tuna), 4 pcs. sushi chicken with cucumber, tempura, grilled salmon, salad	16,50€
55.	**Akito Zensai Box** sushi roll Noji, salad with shrimp, redfish with coconut sauce	12,90€

Our fish come from sustainable fishing / sustainable catch and are always served fresh.

WARM APPETIZER - ZENSAI ONSEI

1.	**Gyoza** fried dumplings with Chicken and fresh vegetables	6,90€
2.	**Ebininku** prawns in garlic sauce	7,00€
3.	**KohYoh** [5] glass noodle salad with prawns, octopus and vegetables	6,90€
4.	**Chikin** baked chicken breast	6,50€
5.	**Potato** prawns in crispy potato coat	6,90€
6.	**Harumaki** spring rolls with salmon, Tuna or vegetables (2 pcs.)	6,90€
7.	**Chiri** [5] baked octopus with chili-lime sauce	7,00€
8.	**Sekani** seaweed without rice, stuffed with avocado and crabmeat, deep-fried	6,90€
9.	**Nasun** eggplant in sweet and sour ginger soy sauce VEGGIE	5,90€
10.	**Tsuki** baked dumplings with shrimp filling	6,90€
11.	**Mushig-Gyo** steamed dumplings with shrimp filling	6,50€
12.	**Akari** crispy chicken with cucumber and sesame sauce	6,90€
332.	**Sweet Potato** fried sweet potato with homemade sauce VEGGIE	6,50€

COLD APPETIZER - ZENSAI REISEI

13.	**Tuna-Goma** roasted tuna in sesame crust		12,90€
14.	**Edamame** steamed green soybeans with seasalt	VEGGIE	6,00€
15.	**Horengo** spinach with sesame, with peanut sauce	VEGGIE	5,90€
16.	**Kaiso**[1] fine salmon carpaccio with ginger and soy sauce		6,90€
17.	**Tuna-Patcho** tender carpaccio of tuna with ginger soy sauce		8,90€
18.	**Sake-Patcho** fine salmon carpaccio with ginger and soy sauce		8,50€
19.	**Maguka** [5] fruity mango stripes with octopus, shrimp, mint and coriander		7,20€
20.	**Sarada** marinated tuna with octopus, shrimp, mint and coriander		12,90€
21.	**Asupara Salat** Salad of green asparagus with soy lime dressing, refined with chives	VEGGIE	6,50€
331.	**Kimchi** Chinese cabbage, radish, Spring onions, sesame, hot	VEGGIE SCHARF	6,40€

NOODLES

40.	**Yakisoba** [1] fried egg noodles with chicken breast, vegetables and egg		10,50€
41.	**Yakisoba Yasai** [1] with vegetables and egg	VEGGIE	9,50€
42.	**Udon Chikin** japanese wheat noodles with chicken breast, vegetables and egg		10,90€
43.	**Udon-Yasai** japanese wheat noodles with vegetables and egg	VEGGIE	9,90€

EXTRAS

66.	**Gohan rice**		3,00€
67.	**Teriyaki sauce**		1,50€
68.	**Ginger**		1,50€
69.	**sprout salad,** large	VEGGIE	3,00€

Main Dishes

(warm)

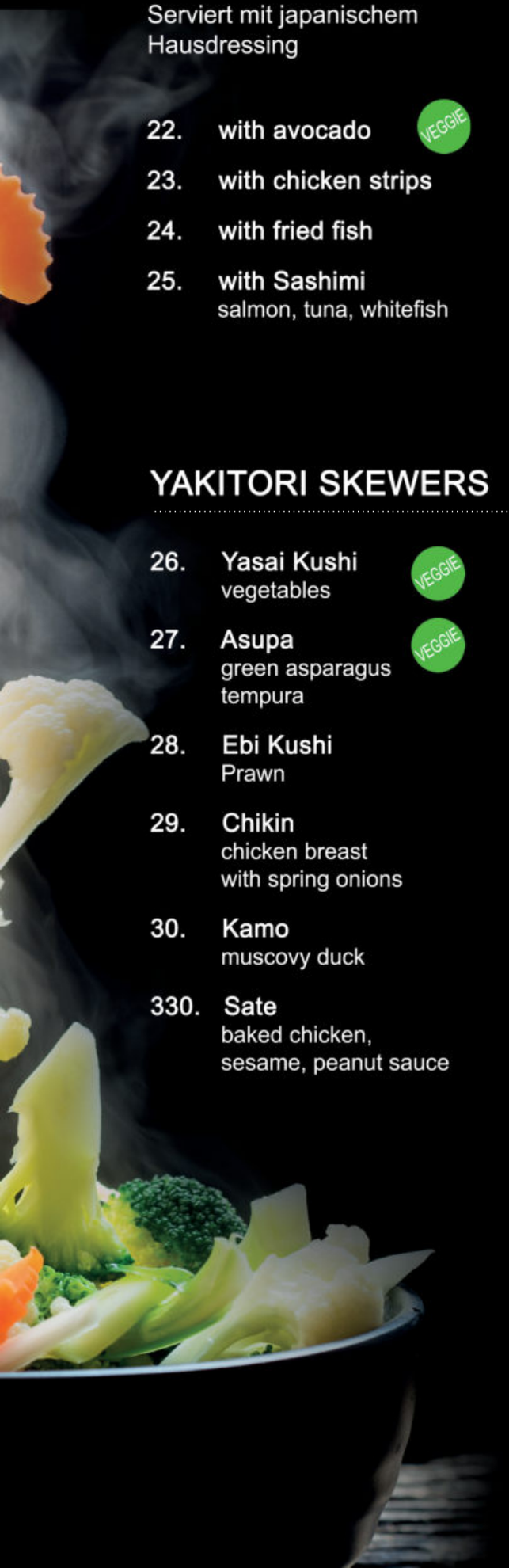
61. **Sake-Teriyaki** 15,90€
salmon with teriyaki sauce,
mangetout, pak-choi,
served with rice

62. **Chikin-Teri** 14,90€
chicken breast
with teriyaki sauce,
green asparagus and leek,
served with rice

63. **Hadokku** 14,50€
redfish with spicy
coconut sauce
snow peas and broccoli,
served with rice

64. **Kamomaso** 17,50€
barbarie duck breast with
fruity mango miso sauce
green asparagus,
served with rice

65. **Ahiru** 12,90€
Salad with duck cubes,
Herbs, coriander,
Onions,
red pepper,
served with rice



SALADS

Serviert mit japanischem Hausdressing

22.	**with avocado**	VEGGIE	7,20€
23.	**with chicken strips**		9,50€
24.	**with fried fish**		9,20€
25.	**with Sashimi** salmon, tuna, whitefish		12,90€

YAKITORI SKEWERS 2 pcs

26.	**Yasai Kushi** vegetables	VEGGIE	3,90€
27.	**Asupa** green asparagus tempura	VEGGIE	4,90€
28.	**Ebi Kushi** Prawn		5,50€
29.	**Chikin** chicken breast with spring onions		4,90€
30.	**Kamo** muscovy duck		5,90€
330.	**Sate** baked chicken, sesame, peanut sauce		5,50€

TEMPURA

31.	**Sama-Yasai** different vegetables tempura	VEGGIE	13,50€
32.	**Shifudo** shrimp, fish and vegetable tempura		15,50€
33.	**Ebi-Tempura** king prawns tempura		16,90€

SOUPS SHIRUMONO

34.	**Miso Daizu** bean soup with tofu and seaweed	VEGGIE	4,00€
35.	**Tomyam** [1,2] shrimps with vegetables and cilantro	SCHARF	6,90€
36.	**Chikin Udon** japanese wheat noodles, with chicken breast and vegetables		7,20€
37.	**Chikin Ramen** egg noodle with chicken breast and vegetables		7,20€
38.	**Tempura-Udon** japanese wheat noodles with vegetables and tempura		10,00€

Sushikarte

NIGIRI SUSHI (1 piece)

70. Sake
salmon
3,00€

71. Maguro
tuna
3,50€

72. Ebi
shrimp
3,20€

73. Hirame
turbot
3,00€

74. Saba
mackerel
2,60€

75. Ika
squid
2,40€

76. Tai
sea bream
3,00€

77. Suji
sea wolf
2,90€

78. Tako
octopus
2,70€

79. Kani
crabmeat
2,20€

80. Tobiko
flight fish caviar
3,20€

81. Ikura
salmon caviar
3,50€

82. Unagi
fresh water eel
3,60€

83. Tamago
omelet
2,20€

84. Inari
fried tofu
2,40€

85. Hokkigai
trough shell
2,60€

AKITO SPECIAL NIGIRI (2 pcs)

86. Kizanda Sake
salmon tartar
7,50€

87. Shikan Lachs
Salmon on green asparagus, flambe
7,40€

88. Homaya Tuna
tuna on avocado, flambe
7,80€

89. Eba Butter-Mackerel
butter-mackerel, flambe with chili threads
5,90€

HOSOMAKI (6 pcs)

90. Kappa
cucumber,
sesame
3,60€
VEGGIE

91. Kanpyo
japanese
pumpkin
4,00€
VEGGIE

92. Avocado
avocado
4,20€
VEGGIE

93. Shinko
pickled
radish
4,20€
VEGGIE

94. Asupa
green
asparagus
4,20€
VEGGIE

95. Horensoko
spinach,
sesame,
peanut sauce
4,20€
VEGGIE

96. Sake
salmon
4,90€

97. Tekka
tuna
5,20€

98. Tetuna
tuna, chives
5,30€

99. Kaiba
tuna, salmon,
chives, chili
5,50€

100. Ika Spezial
squid,
salmon caviar,
radish with
chili sauce
5,50€

101. Tuna spicy
tuna spicy,
sesame, chives
5,50€

URA-MAKI (8 pcs)

110. Sake-Kawa
roasted salmon skin,
cucumber, sesame
6,50€

111. Alasuka
salmon, cucumber,
sesame
6,90€

112. California
cucumber, avocado,
shrimp, flying fish caviar
7,20€

113. Philadelphia
shrimp, arugula,
cream cheese
7,20€

114. Kyoh VEGGIE
eggplant tempura,
chives, red perilla
and fruity miso sauce
6,50€

115. Tempura
fried shrimp,
avocado, sesame
7,90€

116. Pirikara
spicy tuna
with avocado
7,50€

117. Shiso
flying fish roe, marinated
salmon, perilla leaves,
salmon caviar
7,50€

118. Sake-Mango
salmon, mango
(or avocado)
6,80€

119. Doshiso VEGGIE
salmon, chives,
ginger, red perilla
7,20€

120. Kirimu
asparagus, cream
cheese, arugula,
black sesame
6,90€

121. Shumoku
smoked salmon,
apple, cream cheese,
coriander
7,50€

122. Unaky
eel, cucumber,
sesame
7,50€

123. Tamago
omelet,
cucumber, sesame
5,50€

333. Kichi
zucchini tempura,
cream cheese,
Chives, red shiso,
fruity miso sauce
6,50€

FUTOMAKI-SUSHI (6 pcs)

124. King Kani
fried crab
with avocado,
cucumber and
flying fish caviar
8,20€

125. Noji
crabmeat, avocado,
cream cheese,
fried in tempura batter
with teriyaki sauce
7,20€

126. Nasui VEGGIE
avocado,
cream cheese,
mango, deep-fried
in tempura dough
with teriyaki sauce
6,80€

127. Mori
baked roll with shrimp,
cucumber, avocado,
chives, Tobiko
and chilli sauce
8,20€

128. Noji Sake
salmon, cream cheese,
avocado, fried
with eel sauce
7,50€

SPEZIAL ROLLEN (8 pcs)

130. Ahiru
duck tempura
with sesame,
chives and
chilli sauce
9,50€

131. Akemi
salmon skin,
cucumber,
cream cheese,
eel and
salmon caviar
12,10€

132. Ebi Avocado
king prawns,
salad, avocado,
shiso
11,50€

133. Haruna VEGGIE
avocado,
asparagus tempura,
cream cheese
8,90€

134. Hyozan
spicy tuna,
avocado,
onion, tomatoes
12,10€

135. Kaji
flamed salmon,
shrimp, asparagus,
avocado, Tobiko
12,10€

SPECIAL MIX

(for 2 persons)

36,50€

148. Niji Mix

8 pcs Yogan (Nr. 147)
4 pcs. Midori (Nr. 138)
4 pcs. Monoko (Nr. 143)
Sashimi (salmon, tuna)
4 pcs. Nigiri

SPECIAL ROLLS (8 pcs)

136. Kazan 12,10€
avocado, cucumber,
mango strips,
salmon tartare, lemon

137. KohYoh 9,00€
baked chicken,
mango strips,
cucumber, sesame

138. Midori 14,20€
flambéed tuna, asparagus,
avocado, spicy sauce,
tuna tartare, wasabi,
flying fish caviar

139. Sakiiro 12,10€
crab with avocado,
cucumber, eggplant,
lemon, fly fish caviar

140. Sate-Rolls 10,20€
baked chicken,
avocado, sesame,
peanut sauce

141. Wakai Me 12,10€
tuna, avocado,
asparagus, sesame,
smoked salmon

334. Tuna Rama 12,10€
tuna spicy,
avocado mix, radish,
chives

142. Sake-Pizza 6,90€
cucumber,
avocado,
flying fish caviar,
chives, salmon, eel

143. Monoko 13,10€
mango,
salmon tartare,
cucumber, tobiko,
flambéed salmon,
spicy sauce

144. Chirashi Mix 11,90€
salmon, tuna, prawns,
bream, omelette,
flying fish caviar,
crabmeat, radish,
lettuce, chives, served
with sushi rice

145. Bigboss 14,90€
Eel, avocado,
pickled radish,
covered with aubergines,
flying fish caviar, red shiso

146. Ikago A1 12,90€
fried squid, pickled radish,
flying fish caviar,
seaweed salad,
red shiso and lime,
chilli mayonnaise sauce

147. Yogan A1 9,50€
Tempura onions, mango,
cream cheese, Kimchi

VEGGIE SCHARF

335. Misako A1 12,10€
Ebi tempura, cream cheese,
Cucumbers, salmon on top

SUSHI MIX

150. **Anikawa** 19,90€
10 Nigiri +
1 Ura-Maki (8 pcs)

151. **Kokoto** 17,90€
8 Nigiri +
1 Ura-Maki (8 pcs)

152. **Usugo** 14,80€
6 Nigiri +
1 Ura-Maki (8 pcs)

153. **Okomi** 11,50€
4 Nigiki +
1 Ura-Maki (8 pcs)

SASHIMI MIX

160. **Hokkado** 29,90€
10 Nigiri +
2 Ura-Maki (16 pcs) + Sashimi

161. **Shiga** 26,90€
8 Nigiri +
2 Ura-Maki (16 pcs) + Sashimi

162. **Okazaki** 19,90€
6 Nigiri +
1 Ura-Maki (8 pcs) + Sashimi

163. **Toyohashi** 17,80€
4 Nigiri +
1 Ura-Maki (8 pcs) + Sashimi

VEGETARIAN MIX

VEGGIE

154. **Tarian** 13,90€
VEGGIE
+ Kirimumaki (nr. 120)
+ Kappamaki (Nr. 90)
+ Shinkomaki (Nr. 93)
+ Spinach-Sesame-Peanut sauce (Nr. 95)

155. **Mono** 13,80€
VEGGIE
+ 4 Nigiri
+ Tamagomaki (Nr. 123)
+ Kanpyomaki (Nr. 91)

149. **Chirashi Mix** 8,90€
VEGGIE
seaweed salad,
Spinach, beans, avo,
radish, coriander,
Tomatoes, peppers,
red onions, Peanut sauce
served with sushi rice

SASHIMI

	big	small
170. **Maguro** tuna sashimi	26,00€	15,00€
171. **Sake** salmon sashimi	23,00€	14,00€
172. **Maguro & Sake** tuna and salmon	25,00€	14,50€
173. **Akito Sashimi** mixes fish	23,00€	14,00€
174. **Trio Sutairu** sashimi, nigiri, sea bream tartar or sea wolf tartar	23,00€	

DESSERT

200.	**Kugel Eis** matcha ice cream, vanilla ice cream or Goma ice cream[1]	2,50€	VEGGIE
201.	**Matcha Eis** green tea ice cream with fresh fruit	7,20€	VEGGIE
202.	**Gomaeis** sesame ice cream with fresh fruit	7,20€	VEGGIE
203.	**Mochis** (3 pcs) japanese rice cake ice cream with cream	7,50€	VEGGIE
204.	**Dorayaki-Pfannkuchen**[1,2] japanese pancakes with sweet filling and vanilla ice cream and fresh fruit	7,50€	VEGGIE
205.	**Koko-Nattsu** coconut pudding with fresh fruit and vanilla ice cream	7,20€	VEGGIE
206.	**Baba-Nattsu** baked bananas with fresh fruit and vanilla ice cream	7,20€	VEGGIE
207.	**Dango** steamed rice flour balls with matcha ice cream and sweet soy sauce	7,50€	VEGGIE

drinks

APERITIFS

701.	Sake rice wine	0,15l	4,50€
702.	plum wine[1,9]	0,10l	3,30€
703.	Prosecco[,9]	0,10l	4,50€
704.	Hugo[1,9]		6,50€
705.	Aperol Spritz[1,3,9]		6,50€
706.	Lillet Vive[3,9]		6,50€
707.	Lillet Berry[1,3,9]		6,50€

LONGDRINKS

800.	Cuba Libre[1,8]	8,90€
801.	Moscow Mule	8,90€
802.	Monkeys Tonic[3]	10,90€
803.	Hendricks Tonic[3]	8,90€

COCKTAILS

805.	Mojito Havana club, limes, mint, sugar	8,00€
806.	Caipirinha Bacardi, limes, sugar	8,00€

BEER

LAMMSBRÄU-BEER
from the bottle

400.	Bio Pils	0,3l	3,60€
401.	Bio non-alcoholic pils	0,3l	3,60€
402.	Bio Pils	0,5l	4,20€
404.	Bio wheat beer	0,5l	4,20€
405.	Bio non-alcoholic wheat beer	0,5l	4,20€
406.	Bio light wheat beer	0,5l	4,20€
408.	Bio Radler	0,5l	4,20€
409.	Cola-Weizen	0,5l	4,20€

JAPANESE BIER

410.	Kirin (bottle)	0,33l	3,90€
411.	Asahi (bottle)	0,33l	3,90€

HOMEMADE SPECIALS

900. **Red Ichigo** 6,90€
fresh strawberries,
strawberry puree, limes, mint

901. **Guave Island** 6,90€
guava, passion fruit,
limes, soda

902. **Guaba Lover** 6,90€
passion fruit, limes,
coconut syrup, guava juice

903. **Ichigo Calpico** 6,90€
strawberries, calpico,
limes, soda

904. **Limetten Calpico** 5,90€
calpico, limes, soda

905. **Raspberry Calpico** 6,90€
raspberries, calpico, limes,
ginger, mint

906. **Orange Yuzu** 6,90€
orange, mint, orange puree

907. **Fresh Ginger** 6,90€
mint, ginger, cucumber,
limes, ginger ale

908. **Yuzu Calpis** 6,90€
fresh orange,
orange puree, calpis

909. **Momo Cha** 6,90€
Peach tea, lemon grass
and orange

SODAS & LIMOLADEN

210.	Bottled water, selectable with	0,5l	1,0l
	- mint	3,50€	5,50€
	- strawberry	3,50€	5,50€
	- lime	3,50€	5,50€
	- ginger	3,50€	5,50€
	- orange	3,50€	5,50€
211.	Bottle of water	0,25l	0,75l
	- carbonated	3,20€	6,20€
	- non-carbonated	3,20€	6,20€

		0,2l	0,4l
212.	Coca Cola [1,8]	2,60€	3,70€
213.	Cola Zero[1,5,8]	2,60€	3,70€
214.	Fanta[1]	2,60€	3,70€
215.	Sprite[5]	2,60€	3,70€
216.	Spezi[1,8]	2,60€	3,70€
217.	Bitter Lemon[3]	2,60€	3,70€
218.	Ginger Ale[1]	2,60€	3,70€

FRESHDRINK

		0,2l	0,4l
308.	Calpis Water	2,80€	3,80€
309.	Calpis Soda	2,80€	3,80€

JUICES & SPRITZERS

		0,2l	0,4l
300.	Apple juice	3,00€	4,20€
301.	Orange juice	3,00€	4,20€
302.	Passion fruit juice	3,00€	4,20€
303.	Mango juice	3,00€	4,20€
304.	Rhubarb juice	3,00€	4,20€
305.	Currant juice	3,00€	4,20€
306.	Cranberry juice	3,00€	4,20€
307.	Juice spritzer	3,00€	4,20€

TEA & COFFEE

500.	Green tea	3,30€
501.	Jasmine tea	3,30€
502.	Ginger tea (fresh)	3,80€
503.	Peppermint tea (fresh)	3,80€
504.	Black coffee	3,20€
505.	Espresso	2,70€
506.	Espresso Macchiato	2,70€
507.	Cappucino	3,50€
508.	Cappucino Special	3,70€
509.	Cafe au lait Coffee with hot milk	3,50€
511.	Latte Machiato	3,70€
512.	Schokokaffe fresh coffee with a shot of cocoa	3,70€
513.	cocoa dream	3,70€

OPEN & BOTTLE WINES

	Glass 0,2l	bottle 0,75l

WHITE WINES

600. Le petit Berticot / Sauvignon Blanc / IGP Atlantique / France Aromatic with intense aromas, balanced, light, with refreshing acidity.	6,50€	23,00€
601. Tenuta Caparzo / Chardonnay / Tuscany / Italy Young, soft, with a mild acidity, straw yellow color, medium body, dry.	6,50€	23,00€
602. Chateau Mourgues du Gres / Cuvée Costieres de Nimes / South France Lively, young wine with tropical notes of guava and bananas. Mild acid, tasty and Provencal delicious.	7,50€	25,00€
603. Dr. Gänz / Weissburgunder / Nahe / Germany Typical fruit, power and fullness, mild acidity. Elegant.	7,50€	25,00€
604. Tenuta Roveglia / Lugana / Lombardei / Italy The cult wine of Lake Garda. Fine floral scent, taste of green apples. Refreshing acidity, powerful but with finesse.	7,90€	27,90€
605. Weingut Peterhoff / Riesling / Rheingau / Germany Fine fragrance, nice fruit acidity, light, dry and elegant.	7,20€	24,00€

ROSÉ WINES

606. Valdemar rosado / Garnacha / Rioja / Spain Vibrant and intense raspberry color. The nose is dominated by red forest fruits. Fresh and fruity with subtle acidity.	6,50€	22,00€
607. Le petit Berticot rosé / Merlot rosé / IGP Atlantique / France Aromas of raspberry and strawberry in a beautiful interplay with violet aromas. A drinking pleasure with a silky structure.	6,50€	22,00€
608. Tenuta Roveglia Chiaretto Rosé / Lugana / Lombardy / Italy The cult wine of Lake Garda as rosé. Fine rose scent, hibiscus, Aromas of red delicate fruits. Refreshing acidity, powerful but with finesse.	7,90€	27,90€

RED WINES

610. Terre di Montelusa / Nero d'Avola / Sicily / Italy Strong color, fruity bouquet, taste of wild berries and cherries. Silky tannin structure.	6,90€	24,00€

611. Salcheto Chianti Biskero DOCG 6,90€ 24,00€
Tuscany/Italy
Scent of sour cherries, dried tomatoes
and some wood spice/organic quality/content, fruity

612. Valdemar Tinto 6,90€ 24,00€
Tempranillo / Rioja / Spain
Very fragrant on the nose, with aromas of blackcurrant,
Blackberry and light floral note.

613. Terre di Montelusa 6,90€ 24,00€
/ Primitivo / Apulia / Italy
Dark color, fruity bouquet,
Taste of rum pot and Amarena cherries with velvety tannin structure.

CHAMPAGNER & PROSECCO

620. Brut Reservé Premier Cru 0,375l 45,00€
/ Champagne Hugues Godmé / France
A cuvée from the classic grape varieties of Champagne, Pinot
Meunier, Chardonnay and Pinot Noir. Fantastic balanced
with a fine floral note and a delicate mousse. Certified organic!

621. Brut Reservé Premier Cru 0,75l 83,00€
/ Champagne Hugues Godmé / France
A cuvée from the classic grape varieties of Champagne, Pinot
Meunier, Chardonnay and Pinot Noir. Fantastically balanced with fine
floral note and delicate perlage. Certified organic!

622. Brut Rosé Grand Cruz 0,75l 93,00€
/ Champagne Hugues Godmé / France
Bright rosé-colored champagne with a very fine perlage. Subtle fruit flavors
of redcurrants and blackberries. Full body and very elegant.
Grand Cru and certified organic!

623. Prosecco Val d'Oca Spumante 0,1l 4,50€ 0,75l 28,00€
Excellent refreshing, fine Prosecco from Friuli.

SAKE - RICE WINE

0,1l bottle 300ml

630. Junmai Daiginjo / Daissai 50 7,50€ 22,00€
Fruity-mild with a fine aroma of muscat grapes. Shows taste components
of white wine with light acidity. Light body with a fine finish.

631. Junmai Sake Ozeki 4,70€
dry, full-bodied and has a gentle aroma.

632. Kikumasamune Koujo 6,60€ 20,00€
Kiku-Masamune Koujo Junmai is something out of the ordinary
unlike other typical Junmai sake from the Kiku-Masamune brewery.

Informations

Allergens / Additives

ADDITIVES

1. dyes
2. preservatives
3. containing chinese
4. contains a phenylanine source with sweeteners
5. antioxidant
6. barley malt
7. yeast
8. contains caffeine
9. sulphites

ALLERGEN LABELLING

A Cereals containing gluten
(wheat, rye, barley, oats, spelt)
A1 Wheat
A2 Barley
B Crustaceans and products thereof
C Eggs and products thereof
D Fish and products thereof
E Peanuts and products derived therefrom
F Soya(beans) and products thereof
G of milk and products derived therefrom
H Nuts
I Celery and products thereof
J Mustard and products thereof
K Sesame seeds and products thereof
L sulphur dioxide and sulphites
M lupines and products thereof
N Molluscs and products thereof

Soy and teriyaki sauces contain gluten (wheat).
All foods may contain traces of sesame.

Wasabi and pickled ginger contain preservatives and colorants.

いらっしゃいませ

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www.akito-ansbach.com

Öffnungszeiten:
Mo. - Do.: 10.30 - 15.00 Uhr
& 17.00 - 22.30 Uhr
Fr. - Sa.: 10.30 - 22.30 Uhr
Sonn-, Feiertag:
17.00 - 22.00 Uhr