



# Sushi menu

## Sashimi

Sashimi Moriawase small each three pieces	32 CHF
Sashimi Moriawase Big each five pieces	52 CHF
Whole Dorade Sashimi and nigiri Platte	65 CHF
Special Omakase Sashimi	80 CHF

## Nigiri (2 pieces)

Shake (Salmon)	10 CHF
Maguro (Tuna)	10 CHF
Hotate (Scallop)	12 CHF
Chu-toro (medium fat tuna)	14 CHF
Avocado/Okra	8 CHF
Shime sabe (cured mackerel)	12 CHF
Tamago (sweet omelette)	10 CHF

## Hosomaki (6 pieces)

Hosomaki Salmon	9 CHF
Hosomaki Tuna	9 CHF
Hosomaki Takuan (picked radisch)	7 CHF
Hosomaki Avacado	7 CHF
Hosomaki Tamago	8 CHF

## Uramaki (8 pieces)

Gyu Aburi (beef)	26 CHF
Shake Ikura	26 CHF
California	24 CHF
Maguro taro/Shake taro	22 CHF
Yasai futomaki (vegi)	22 CHF
Maguro Shiso aburi	26 CHF
with Chu-toto	35 CHF
Tamago	25 CHF

## Sushi plate

SHO five pieces Nigiri, four pieces Hosomaki	36 CHF
DAI eight Nigiri Sushi, four pieces Hosomaki	54 CHF
Omakase plate for 2 person Mixed variation of 20 pieces Nigiri	75 CHF
Omakase plate for 4 person Mixed variation of 40 pieces Nigiri	140 CHF

## DINNER MENU

### STARTERS

#### EDAMAME 9

Salted green Soja beans

#### TORI KARAAGE 14

crispy fried chicken pieces

#### DAIKON SALAD 11

raddish salad with sesame dressing

#### SEAWEED SALAD 14

Algae mix with mixed lettuce topped  
with yuzu dressing

#### EDO SALAD 16

Pickled vegetables on mixed lettuce  
with wasabi or sesame dressing

#### SALMON, TUNA or AVOCADO Tatar 18

with our spicy house sause

#### HAMACHI CARPACCIO 24

thinly sliced Hiramasa kingfish with ponzu

#### BEEF TATAKI 22

beef shortly grilled on the sides with onions,  
peeled tomato and ponzu

#### GYOZA 15

five pieces of homemade Japanese dumplings  
filled with pork

#### MISO SOUP 3

Miso soup with wakame, negi and tofu



### FISH

#### HAMACHI CARPACCIO 38

thinly sliced Hiramasa kingfish with ponzu,  
rice

#### ABURI SHAKE 36

flamed salmon with onions and ikura  
on ponzu, with rice

#### SHAKE TERIYAKI 38

grilled salmon with teriyaki sauce on  
wok vegetables with rice

#### JAPANESE STYLE GRILLED EEL 39

served with house-made eel sauce,  
pickled vegetables with rice

#### EBI TEMPURA 37

six big shrimps and vegetables in batter  
with rice and ten tsuyu sauce

#### EBI TEMPURA UDON 34

three big shrimps and vegetables in batter  
served on top of our hot udon noodle soup  
with goma salad on the side

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## MEAT

### GYOZA 30

ten pieces of homemade Japanese dumplings filled with pork

### JAPANESE CURRY 32

beef and vegetables in an aromatic-fruity currysauce

### BEEF TATAKI 42

entrecôte shortly grilled on the sides with onions, tomato and ponzu served with rice

### YAKINIKU 39

Beef seared in yakiniku sauce on wok vegetables with rice

### BEEFTATAR 28

With a pepper sauce

### CHICKEN KATSU 35

deep-fried chicken cutlet with cabbage salad on goma dressing

### CHICKEN KATSU CURRY 36

aromatic-fruity curry served with deep-fried chicken cutlet served with rice

### Kamo Curry 34

aromatic-fruity curry served with smoked duck strips, served with rice

## VEGI

### YASAI GYOZA 28

ten pieces of homemade Japanese dumplings vegetable filling

### JAPANISCHES CURRY 28

steamed Japanese eggplant and cooked vegetables in an aromatic-sweet currysauce with rice

### YASAI TEMPURA UDON 28

deep-fried vegetables in batter served on top of our hot udon noodle soup with goma salad on the side

### TOFU TERIYAKI 30

Fired tofu with teriyaki sauce on wok vegetables with rice

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## DESSERT

### MOCHI ICE CREAM 6

one Mochi with potted seasonal fruit

### MOCHI ICE CREAM MIX 16

three pieces of mochi (omakase) with potted seasonal fruit

### HOMEMADE CHEESECAKE 9

seasonal taste

### ICE CREAM 6

green, tea black sesame  
white sesame

### SORBET 6

yuzu, umeshu (plum)  
ginger lemon