



All dishes are served as smaller portions.
We recommend 5 to 6 plates for two people.

MISO SOUP (vegan)
with tofu, spring onions and seaweed
..... 9 . 0 0

COLD DISHES

UNAGI (gluten)
grilled eel, soy dashi sauce, smoked eggplant,
mushroom cream, ginger, sansho
..... 2 6 . 0 0

DAIKON TSUKEMONO (vegan)
pickled radish, yuzu vinegar marinade, shio kombu
..... 1 2 . 0 0

VEAL TATAKI (gluten)
veal tataki, green beans, crispy onions,
homemade soja-dashi sauce
..... 2 6 . 0 0

SALMON ABURI (gluten)
flambéed salmon, yuzu ponzu sauce, kumquat,
snow peas, grated ginger
..... 2 4 . 0 0

HOMEMADE GYOZA

HOMEMADE PORK GYOZA (gluten, sesame)
filled with pork, Chinese cabbage,
ginger, sesame oil
..... 1 9 . 0 0

HOMEMADE TOFU GYOZA (vegan, gluten, sesame)
filled with tofu, Chinese cabbage,
ginger, sesame oil
..... 1 9 . 0 0

SUSHI PLATES

SMALL (vegetarian or vegan possible)
sashimi mixed, 4 nigiri, 4 uramaki, 6 hosomaki
..... 7 5 . 0 0

MEDIUM
sashimi mixed, 12 nigiri, 8 uramaki, 6 hosomaki
..... 1 4 9 . 0 0

WARM DISHES

YAKI NASU (vegan, sesame)
Japanese eggplant, shiso, sesame, ginger,
homemade red pepper miso sauce
..... 2 3 . 0 0

TORI KARAAGE (gluten)
crispy fried chicken
..... 2 4 . 0 0

CUTTLEFISH
fried cuttlefish, shiso, green beans,
homemade red pepper miso sauce
..... 2 4 . 0 0

MADAI (gluten)
Japanese sea bream, Bimi broccoli, lime dashi sauce,
kombu oil, rice cracker with nori salt
..... 3 2 . 0 0

TERIYAKI SALMON FILLET (gluten)
fried salmon fillet, homemade teriyaki sauce
..... 2 8 . 0 0

GYUNIKU NIKOMI (gluten)
braised beef cheek, sugar peas, miso sauce,
green chili oil
..... 2 6 . 0 0

WILD BROCCOLI (vegan, sesame)
Bimi broccoli, sesame dressing, roasted miso cashews
..... 1 8 . 0 0

TERIYAKI-SANSHO CHICKEN (gluten)
chicken, teriyaki sansho sauce, green beans
..... 2 4 . 0 0

CROQUETTES (gluten, lactose)
potato croquettes, cabbage,
homemade tonkatsu sauce
..... 2 3 . 0 0

BUTA SHOGAYAKI (gluten)
fried pork, cabbage, onions,
homemade ginger sauce
..... 2 9 . 0 0

TASTING MENU (FISH/MEAT)

..... 1 1 0 . 0 0

AMUSE BOUCHE

UNAGI

grilled eel, soy-dashi sauce, smoked eggplant,
mushroom cream, ginger, sansho

SUMMER AGEBITASHI

lightly sautéed and marinated vegetables,
onsen egg, dashi sauce

TERIYAKI-SANSHO CHICKEN

chicken, teriyaki-sansho sauce, snow peas

VEAL TATAKI

veal tataki, green beans, crispy onions,
homemade soja-dashi sauce

MADAI

Japanese sea bream, Bimi broccoli, lime dashi sauce,
kombu oil, rice cracker with nori salt

MATCHA PANNA COTTA

with blueberry sauce

TASTING MENU (VEGETARIAN)

..... 9 6 . 0 0

AMUSE BOUCHE

VARIATION OF TOMATOES

five different varieties of tomatoes, shio tofu,
shiso, lime-dashi vinaigrette

SUMMER AGEBITASHI

lightly sautéed and marinated vegetables,
onsen egg, dashi sauce

URAMAKI

marinated cucumber, tomato tartare, chives

WILD BROCCOLI

Bimi broccoli, sesame dressing,
roasted miso cashews

YAKI NASU

Japanese eggplant, shiso, sesame, ginger,
homemade red pepper miso sauce

MATCHA PANNA COTTA

with blueberry sauce

If needed, please ask our staff about allergens in our dishes

All prices are in CHF, including 8.1% VAT.

YELLOWFIN TUNA: Philippines SALMON: Norway COD: Iceland
OCTOPUS: Morocco SALMON ROE: USA LOUP DE MER: Greece
BEEF: Switzerland CHICKEN: Switzerland PORK: Switzerland