



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

## 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

MADAI (gluten)  
Japanese sea bream, green asparagus, 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 asparagus  
..... 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

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

## COLD DISHES

MOYASHI SALAD (vegan, gluten, sesame)  
Japanese soybean sprout salad, snack cucumbers,  
soy sesame sauce  
..... 1 0 . 0 0

WHITE ASPARAGUS (vegan possible)  
white asparagus, shrimp flakes, edamame,  
shio koji tofu sauce, lemon zest  
..... 2 6 . 0 0

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

CUTTLEFISH  
fried cuttlefish, shiso, green beans,  
homemade red pepper miso sauce  
..... 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,  
BBQ cayenne mayonnaise  
..... 2 6 . 0 0

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

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**TASTING MENU (FISH/MEAT)**

..... 1 1 0 . 0 0

**AMUSE BOUCHE**

**UNAGI**

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

**WHITE ASPARAGUS**

white asparagus, shrimp flakes, edamame,  
shio koji tofu sauce, lemon zest

**TERIYAKI-SANSHO CHICKEN**

chicken, teriyaki-sansho sauce, green asparagus

**VEAL TATAKI**

veal tataki, green beans, crispy onions,  
BBQ cayenne mayonnaise

**MADAI**

Japanese sea bream, green asparagus, lime dashi sauce,  
kombu oil, rice cracker with nori salt

**MATCHA PANNA COTTA**

with blueberry sauce

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**TASTING MENU (VEGETARIAN)**

..... 9 6 . 0 0

**AMUSE BOUCHE**

**MOYASHI SALAD**

Japanese soybean sprout salad, snack cucumbers,  
soy-sesame sauce

**WHITE ASPARAGUS**

white asparagus, shrimp flakes, edamame,  
shio koji tofu sauce, lemon zest

**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