



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

## MISO SOUP (v)

with tofu, spring onions and seaweed

..... 9 . 0 0

## WARM DISHES

### LOTUS ROOT WITH MISO-SHICHIMI SAUCE (v)

lotus root, miso-shichimi sauce, edamame, chili

..... 1 8 . 0 0

### YAKI NASU (v)

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

..... 2 3 . 0 0

### TORI KARAAGE

crispy fried chicken

..... 2 4 . 0 0

### COD WITH MISO NABE

cod, miso, Chinese cabbage,  
shimeji mushrooms, spring onions

..... 2 9 . 0 0

### TERIYAKI SALMON FILLET

fried salmon fillet, homemade teriyaki sauce

..... 2 8 . 0 0

### GYUNIKU NIKOMI

braised beef, soy-sake stock, spring onions

..... 2 6 . 0 0

### WILD BROCCOLI WITH SESAME DRESSING (v)

Bimi broccoli, sesame dressing,  
roasted miso cashews

..... 1 8 . 0 0

### TERIYAKI-SANSHO CHICKEN WITH KALE

chicken, teriyaki-sansho sauce,  
blanched kale, kale chips

..... 2 4 . 0 0

### CROQUETTES (v)

potato croquettes, cabbage, homemade tonkatsu sauce

..... 2 3 . 0 0

### ENTRECÔTE ,YAKINIKU STYLE'

Entrecôte, homemade yakiniku sauce

..... 2 9 . 0 0

### HOMEMADE PORK OR TOFU GYOZA (v)

filled with pork or tofu, Chinese cabbage, ginger, sesame oil

..... 1 9 . 0 0

## SUSHI PLATES

### SMALL

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

### KYABETSU SALAD (v)

cabbage salad, shio kombu, sesame oil

..... 1 0 . 0 0

### RAW MARINATED TUNA

raw marinated tuna cubes, green chili, kombu,  
chives, yuzu-ponzu

..... 2 6 . 0 0

### YUZU KOSHO TAKO

cooked octopus, yuzu kosho vinaigrette,  
pickled Chioggia beetroots, Sakina clementine

..... 2 6 . 0 0

### CUCUMBER TSUKEMONO (v)

pickled sesame-soy cucumbers

..... 1 2 . 0 0

### JAPANESE POTATO SALAD (v)

potatoes, cucumber, carrots, egg, mayo, chives

..... 1 4 . 0 0

### BEEF TARTARE WITH RICE CRACKER

spicy beef tartare, rice cracker, sesame, egg yolk,  
pickled red onions, chives

..... 2 6 . 0 0

### TOMATO TARTARE WITH RICE CRACKER (v)

spicy tomato tartare, rice cracker, sesame,  
pickled red onions, chives

..... 2 4 . 0 0

### SALMON ABURI

flambéed salmon, yuzu-ponzu, kumquat, grated ginger

..... 2 4 . 0 0

### SASHIMI (9 PCS)

tuna, salmon, hamachi

..... 2 6 . 0 0

## TASTING MENU (FISH/MEAT)

. . . . . 9 8 . 0 0

### AMUSE BOUCHE

#### CUCUMBER TSUKEMONO

pickled sesame-soy cucumbers

#### BEEF TARTARE WITH RICE CRACKER

spicy beef tartare, rice cracker, sesame, egg yolk,  
pickled red onions, chives

#### SALMON ABURI

flambéed salmon, yuzu-ponzu, kumquat, grated ginger

#### WILD BROCCOLI WITH SESAME DRESSING

Bimi broccoli, sesame dressing, roasted miso cashews

#### CROQUETTES

potato croquettes, cabbage, homemade tonkatsu sauce

### CHOOSE BETWEEN

#### COD WITH MISO NABE

cod, miso, Chinese cabbage,  
shimeji mushrooms, spring onions

### OR

#### TERIYAKI-SANSHO CHICKEN WITH KALE

chicken, teriyaki-sansho sauce,  
blanched kale, kale chips

#### MOCHI ICE CREAM

2 Pieces

## TASTING MENU (VEGETARIAN)

. . . . . 7 8 . 0 0

### AMUSE BOUCHE

#### CUCUMBER TSUKEMONO

pickled sesame-soy cucumbers

#### TOMATO TARTARE WITH RICE CRACKER

spicy tomato tartare, rice cracker, sesame,  
pickled red onions, chives

#### LOTUS ROOT WITH MISO-SHICHIMI SAUCE

lotus root, miso-shichimi sauce, edamame, chili

#### HOMEMADE TOFU GYOZA

filled with tofu, Chinese cabbage, ginger, sesame oil

#### CROQUETTES

potato croquettes, cabbage, homemade tonkatsu sauce

#### YAKI NASU (v)

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

#### MOCHI ICE CREAM

2 Pieces

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 CLAMS: Netherlands  
OCTOPUS: Morocco SALMON ROE: USA LOUP DE MER: Greece  
BEEF: Switzerland CHICKEN: Switzerland PORK: Switzerland