



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

ASARI SAKAMUSHI
Clams steamed in sake broth, chives
..... 2 7 . 0 0

SOY-BUTTER PORCINI (v)
sautéed porcini mushrooms, soy-butter sauce,
homemade miso cashew nuts, spring onions
..... 2 2 . 0 0

COD WITH YUZU-PONZU
steamed cod, yuzu-ponzu, shimeji mushrooms,
bonito flakes shichimi, spring onions
..... 2 9 . 0 0

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

GYUNIKU NIKOMI
braised beef in soy-sake stock, spring onions
..... 2 6 . 0 0

KABOCHA CROQUETTES (v)
pumpkin croquettes, cabbage,
homemade tonkatsu sauce
..... 2 3 . 0 0

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

ENTRECÔTE
Entrecôte, homemade pearl barley miso paste
..... 2 9 . 0 0

TORI KARAAGE
crispy fried chicken
..... 2 4 . 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

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

SESAME TAKO
cooked octopus, sesame dressing, umeboshi,
lemon zest, celery
..... 2 5 . 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

RAW MARINATED TUNA
raw marinated tuna cubes, green chili, kombu,
chives, yuzu-ponzu
..... 2 6 . 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

SOY-BUTTER PORCINI

sautéed porcini mushrooms, soy-butter sauce,
homemade miso cashew nuts, spring onions

KABOCHA CROQUETTES

Pumpkin croquettes, cabbage, homemade tonkatsu sauce

CHOOSE BETWEEN

COD WITH YUZU-PONZU / MINI ONIGIRI

steamed cod, yuzu-ponzu, shimeji mushrooms,
bonito flakes shichimi, spring onions

OR

GYUNIKU NIKOMI / MINI ONIGIRI

braised beef in soy-sake stock, spring onions

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

HOMEMADE TOFU GYOZA

filled with tofu, Chinese cabbage, ginger, sesame oil

SOY-BUTTER PORCINI

sautéed porcini mushrooms, soy-butter sauce,
homemade miso cashew nuts, spring onions

KABOCHA CROQUETTES

Pumpkin croquettes, cabbage, homemade tonkatsu sauce

YAKI NASU (v) / MINI ONIGIRI

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