



GINGER ANNIVERSARY BOX 6 8 . 0 0

A harmonious composition of nine artfully arranged culinary delights inspired by the Kaiseki tradition.

TASTING MENU PER PERSON

fish and meat

6 COURSE MENU 1 1 5 . 0 0

AMUSE BOUCHE

HAMACHI SPRING COMBO

hamachi nigiri, crispy soja-bonito flakes, shiso, gari, lime caviar and spring salad

WHITE ASPARAGUS

seaweed emulsion, cornflower, roasted panko

SHIRASU SALAD / WILDRIVER PRAWNS

salad with shirasu, julienne vegetables, kombu, shiso, arare and house dressing

seaweed salad, umibudo, snack cucumber and homemade sesame dressing

ABURI HOTATE

flambéed scallops, barba di frate, homemade sakura vinaigrette, lime caviar and pickled red onions

PORK BELLY

homemade Teriyaki jus, passion fruit and green asparagus

MATCHA ICE CREAM

with crumble

TASTING MENU PER PERSON

vegetarian

6 COURSE MENU (v) 9 5 . 0 0

AMUSE BOUCHE

VEGGIE SPRING COMBO

vegetarian nigiri, shiso, gari, lime caviar and spring salad

WHITE ASPARAGUS

seaweed emulsion, cornflower, roasted panko

POTATO SALAD / GYOZA

cucumber, potato, carrot, egg, mayo, chives and sprout mix

tofu, china cabbage, ginger, sesame oil with homemade yuzu sauce

TOFU BRÛLÉE

tofu, caramelized yuzu-miso paste, romanesco, chives, cornflowers

YAKI NASU

oven-baked Japanese eggplant, shiso, sesame, gari and homemade pepperoni-miso sauce

MATCHA ICE CREAM

with crumble



All dishes are served in smaller portions.
Our recommendation for 2 people is 5 to 6 plates.

COLD DISHES

SHIRASU SALAD (v)

salad with shirasu, julienne vegetables, kombu, shiso,
arare and house dressing

..... 1 5 . 0 0

GYUNIKU NIGIRI (2 PCS.) (v)

beef nigiri

Topping: kombu and grated ginger

..... 1 4 . 0 0

RAW MARINATED TUNA OR SALMON

green chili, pickled lotus root
and yuzu-dashi shoyu dressing

..... 2 6 . 0 0

HAMACHI SPRING COMBO

two hamachi nigiri, crispy soja-bonito flakes,
shiso, gari, lime caviar and spring salad

..... 1 9 . 0 0

WHITE ASPARAGUS (v)

seaweed emulsion, cornflower, roasted panko

..... 2 1 . 0 0

JAPANESE POTATO SALAD (v)

cucumber, potato, carrot, egg, mayo,
chives and sprout mix

..... 1 4 . 0 0

SPECIALS

SUZUKI UROKO-YAKI

crispy fried loup de mer, spinach,
tomato-kombu-dashi sauce and lime caviar

..... 2 9 . 0 0

KOUSHI HOHONIKU

braised veal cheeks with sansho pepper,
kombu-shiitake jus and physalis

..... 2 5 . 0 0

WARM DISHES

YUZU-MISO SALMON

tempered salmon, homemade yuzu-miso sauce,
carrot salad, chives

..... 2 8 . 0 0

TOFU BRÛLÉE (v)

tofu, caramelized yuzu-miso paste,
romanesco, chives, cornflowers

..... 2 3 . 0 0

PORK BELLY

homemade Teriyaki jus, passion fruit and
green asparagus

..... 2 7 . 0 0

BABY-SEPIA

sautéed baby-sepia with soy-spiced almonds,
saikyo miso - butter sauce, chives oil
and capuchin cress

..... 2 6 . 0 0

ENTRECÔTE

with sukiyaki sauce, onions, rocket salad,
shimeji mushrooms, egg yolk sauce

..... 3 0 . 0 0

WILDRIVER PRAWNS

seaweed salad, umibudo, snack cucumber
and homemade sesame dressing

..... 2 9 . 0 0

ABURI HOTATE

flambéed scallops, barba di frate,
homemade sakura vinaigrette, lime caviar
and pickled red onions

..... 2 7 . 0 0

YAKI NASU (v)

oven-baked Japanese eggplant, shiso, sesame, gari
and homemade pepperoni-miso sauce

..... 2 3 . 0 0

HOMEMADE PORK OR TOFU GYOZA (v)

filled with pork or tofu, china cabbage, ginger,
sesame oil and homemade yuzu sauce

..... 1 9 . 0 0

(v) vegetarian or vegetarian option available

If needed, please consult our staff for information on allergens in our dishes.

All prices are in CHF and include 8.1% VAT.



SMALL SOUPS

MISO SOUP (v)

with tofu, spring onions and seaweed

. 9 . 0 0

LOBSTER-MISO SOUP

chives, ginger-chili oil

. 1 2 . 0 0

SUSHI PLATE

SMALL (v)

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

(v) vegetarian or vegetarian option available

ORIGIN

YELLOWFIN TUNA: Philippines, wild-caught, FOS certified SALMON: Norway
 KINGFISH: Australia, farm-raised, FOS certified WILD RIVER PRAWNS: Argentina BABY-SEPIA: Italy, wild-caught OCTOPUS: Morocco, wild-caught
 SALMON ROE: USA, wild-caught, MSC certified SHIRASU: China SCALLOPS: Canada, wild-caught LOUP DE MER: Greece
 BEEF: Switzerland VEAL: Switzerland PORK: Switzerland