

HATO Menu

Dear guests, we take any allergies or intolerances on your part very seriously. Accordingly, kindly let us know when you place your order. Please note that no guarantee can be given by HATO and that there is always a residual risk. We will be pleased to advise you in case of allergies or intolerances. Our kitchen- and bar teams are well-trained and will be delighted to prepare gluten- and lactose-free or vegan food or drinks for you.

Liebe Gäste, wir nehmen jegliche Allergien oder Unverträglichkeiten Ihrerseits sehr ernst. Bitte teilen Sie uns diese bei der Bestellung mit. Beachten Sie, dass keine Garantie seitens HATO übernommen werden kann und dass ein Restrisiko immer bestehen bleibt.

Wir freuen uns, Sie bei Allergien oder Intoleranzen beraten zu können. Unser Küchen- und Bar-Team kann Speisen oder Getränke auch gluten- und laktosefrei oder vegan für Sie zubereiten.

BEEF = AUSTRALIA, ARGENTINA GRASS FED

CHICKEN = SWITZERLAND

DUCK = FRANCE

PORK = SWITZERLAND

TUNA: NORTH PACIFIC

SALMON: SCOTLAND

HAMACHI: AUSTRALIA, DENMARK

SEABASS: GREECE

PRAWN: ARGENTINA, VIETNAM

SCALLOP: CANADA

BLACK COD: CANADA

SNOW CRAB: CANADA

SOFT SHELL CRAB: VIETNAM

 vegetarian

 vegan

Prices include 7.7% VAT and are in CHF

HATO invites its guests into an inspiring world full of exquisite delights, carefully selected ingredients and exotic aromas. After our long time Executive Chef left us to pursue a new project, Claudio Radocchia took over the lead as Head Chef. Claudio worked under Nathan as Sous Chef at HATO. He also worked at the famed Novikov in London and built his reputation in renowned establishments. Claudio loves to combine his European heritage and Italian roots together with HATO authentic Pan Asian Cuisine. Claudio Radocchia is a shooting star in the culinary scene and he and his crew share a passion for cooking and are motivated to enchant you with their cooking skills.

Claudio Radocchia

A handwritten signature in black ink, appearing to read 'Claudio', written in a cursive style.

Head Chef

Starters

Small Plates

 MISO SOUP	12
<i>traditional</i>	
EDAMAME	11 / 12
<i>seasalt, chilli or truffle</i>	

Salad

CRISPY AROMATIC DUCK SALAD	38
<i>signature dish – over 30 ingredients – for 1-2 persons</i>	
 CRISPY AROMATIC "DUCK" SALAD	36
<i>vegan version – with a surprisingly tasty soy duck</i>	
BABY SPINACH	18
<i>salad – goma dressing</i>	
MISO GLAZED EGGPLANT	18
<i>aka miso dressing & crunchy salad</i>	



Handmade Dim Sum

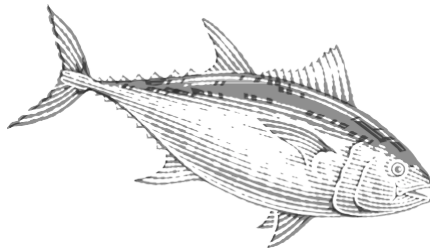
PRAWN	23
<i>Sechuan</i>	
SHIU MAI	25
<i>Chicken, prawn & truffle</i>	
CRISPY DUCK	23
 VEGETARIAN	22
<i>tofu wakame shiitake mushroom</i>	
<i>Chef Selection</i>	

Sauces included:
ponzu
blackpepper vinegar
chilli garlic

Sushi

New Style

SALMON TATAR <i>yuzu soy dressing & quail egg</i>	26
TUNA TATAR <i>avocado & wasabi soy</i>	28
HAMACHI <i>new style – yuzu truffle</i>	29
PERUVIAN STYLE CEVICHE <i>new style – mix fish, aji amarillo</i>	26



Sashimi– Nigiri

TUNA	19 / 18
SALMON	16 / 14
HAMACHI	19 / 18
SEABASS	17 / 15
EEL	17 / 16

For the Vegetarian

AUBERGINE NIGIRI	12
CUCUMBER AVOCADO <i>maki roll, 6 pcs</i>	14
GARDEN ROLL <i>asparagus, beetroot, avocado & pickled daikon, 6 pcs</i>	14

Maki Selection 6 pcs

SPICY TUNA <i>cucumber, takuan, spicy sauce</i>	26	EEL <i>Shiso, avocado, asparagus, pickled daikon, eel sauce</i>	25
SALMON <i>avocado, asparagus, beetroot</i>	24	CALIFORNIA <i>snow crab, cucumber, avocado, yuzu mayo, tobiko</i>	26
TUNA & EEL <i>Cucumber, asparagus, shiso</i>	28	CRAB & SALMON <i>leek, yuzu mayo, tobiko (without nori)</i>	26

Grill & Wok

From the Wok

GINGER HONEY CHICKEN	38
<i>honey sauce, snow peas, ginger</i>	
BLACK PEPPER BEEF	42
<i>broccoli & ginger</i>	
SINGAPORE STYLE NOODLE	38
<i>wild prawn, yellow coconut curry</i>	
 PLANTED CHICKEN	32
<i>Red curry, broccoli & eggplant</i>	

From the Grill

CORIANDER MISO CHICKEN	45
AUS. BEEF FILET 200g	64
<i>Japanese yakiniku, Chinese cabbage</i>	
USA BRAISED BEEF RIBS 250g	68
<i>baby carrots, spring onion</i>	

KING PRAWNS	42
<i>chili & garlic</i>	
BLACK COD	56
<i>yuzu miso</i>	
SALMON	38
<i>teriyaki</i>	



Charcoal Grill

Choose your Side-Dish

VEGETARIAN FRIED RICE	14
KIMCHEE FRIED RICE	16
STIR-FRIED WILD BROCCOLI	18
<i>chilli, garlic, ginger</i>	
BAKED CAULIFLOWER	16
<i>cashew nuts and miso mayo</i>	
STIR FRIED UDON NOODLE	21
<i>Mushroom and baby spinach</i>	

#hato-restaurants