

SUKOSHI

H A T O

Small Plates

Edamame CHF 9
Spicy or Salty (v)

BBQ Pork Ribs CHF 18
Hoi-sin Sauce

Steamed Aubergine CHF 12
Chilli & coriander (v)

Salad

Crispy Aromatic Duck Salad CHF 19
Signature Dish with over 30 Ingredients

Crispy Aromatic Mock Duck Salad CHF 19
Crispy tofu skin (V)

Quinoa and Watermelon Salad CHF 15
Pomegranate & mustard dressing (v)

Tempura

Tiger Prawn CHF 25

Vegetable (v) CHF 20

Sauces
Spicy Mayo or Yuzu Mayo

Handmade Dim Sum – 4pc

Har Gao CHF 18
Prawn

Black Calamari CHF 18
Black ink squid

Vegetarian (v) CHF 16
Shiitake Mushroom

Sauces – Ponzu, black pepper vinegar, Chilli Garlic

Steamed Bao Bun – 1pc

Pulled Pork CHF 14
Pickled carrots

Aromatic Duck CHF 15
Lychee, pomegranate, chilli

Aubergine & Zucchini CHF 13
Grilled vegetables, chilli-coriander (v)



SUSHI

Tatar/ Ceviche

Tuna CHF 32

Tatar – wasabi soy, quail egg

New Style Ceviche CHF 25

Ponzu – Micro salad

Nigiri

4 Omakase Nigiri CHF 25

4 Omakase Aburi CHF 26

2 Nigiri Tuna CHF 22

2 Nigiri Salmon CHF 15

2 Nigiri Unagi CHF 15

Hiramasa CHF 16

Ikura (Salmon caviar) CHF 16

Sashimi

9pc Omakase CHF 37

15pc Omakase CHF 58

Tuna CHF 26

Salmon CHF 18

Hiramasa CHF 20

Patagonian Prawn CHF 20

Ikura (Salmon Caviar) CHF 20

Unagi (Eel) CHF 19

Maki Selection – 8pc

Spicy Tuna CHF 32

Avocado, Takuan, Spicy sauce

Salmon CHF 28

Avocado, Wasabi mayo

California CHF 32

Snow Crab, yuzu mayo

Tiger Prawn Tempura CHF 28

Cucumber, mustard mayo

For the Vegetarian

3 Kind Vegetarian Nigiri Omakase CHF 14

Omakase Vegetarian Hosomaki 9pcs CHF 16

Asparagus, Kampyo, Cucumber



LARGE PLATES

Wok

Chicken Kung Pao CHF 28
Spicy sauce, bell peppers

Black Pepper Beef CHF 32
Mixed Mushrooms, garlic chips, spring onion

Both Wok dishes can be made with Tofu

Grill

Salmon Teriyaki CHF 28
Grilled or Steamed

Black Cod CHF 55
Yuzu Miso

Butterfly seabass CHF 52
Thai Spices

Short Rib of Beef CHF 58
Slow Cooked

Thai Curry Soup
With rice

Vegetable CHF 20

Prawn CHF 28

Chicken CHF 25

Choose your Side Dish

Veggie Fried Rice CHF 12

Chicken Fried Rice CHF 14

Prawn Fried Rice CHF 16

Steam Vegetable Basket CHF 12

Yasmine Steamed Rice CHF 7



DESSERTS

Warm Chocolate Fondant CHF12
Matcha green tea ice cream

Poached Apple CHF12
kissable apple, plum-compote, pistachio,
sesame-oil, black cardamon

Mochi CHF 4 per pc
Ice Cream in a Japanese rice dough

Chocolate
Green Tea
Mango
Coconut
Vanilla

Dessert Cocktails

Espresso Martini CHF 18
Vanilla Vodka, kahlua, espresso shot

Cherry Blossom CHF 18
Vodka, amaretto, cream, raspberries

Jam Jar Daiquiri CHF 18
Rum, lime juice, orgeat, peach jam

*Fancy a nice whiskey, Cognac ask to see
our bar menu*

Coffees/ Teas

| | CHF |
|--------------------|------|
| Espresso | 5 |
| Double Espresso | 7.50 |
| Kaffee Crema | 5 |
| Cappuccino | 6.50 |
| Latte Macchiato | 6.00 |
| Black Tea | 5.50 |
| Pepper Mint Tea | 5.50 |
| Green Tea | 5.50 |
| Jasmin Tea | 5.50 |
| Ginger & Lemon Tea | 5.50 |
| Verveine Tea | 5.50 |
| Chamomile | 5.50 |

