

HATO invites its guests into an inspiring world full of exquisite delights, carefully selected ingredients and exotic aromas. Executive Chef Maciej Darowski is the artistic mastermind behind the restaurant's creative Fine Asian Cuisine, an alluring concept unparalleled in St. Moritz. He leads a six-man kitchen crew and has built his reputation at London's it-place Novikov and Sexy Fish.



In 2015, together with Natan Dallimore, opened Alice Choo in Zürich. One year later HATO Zürich and St. Moritz.

Maciej Darowski

Executive Chef

Starters

Starters & Salads



MISO Soup	11	CRISPY AROMATIC "DUCK" SALAD	38
		<i>signature dish – over 30 ingredients – for 1-2 persons</i>	
 EDAMAME	11	 CRISPY AROMATIC "DUCK" SALAD	36
<i>Seasalt or chilli</i>		<i>vegan version – with a surprisingly tasty soy duck</i>	
BBQ SPARE RIBS	26	CUCUMBER SEAWEED SALAD	18
<i>hoisin & coca cola</i>		<i>goma dressing</i>	
GRILLED AUBERGINE	18	KING CRAB AVOCADO	55
<i>Red miso glazed</i>		<i>Yuzu dressing</i>	
BEEF TATAKI	26		
<i>ponzu daikon</i>			

Handmade Dim Sum 4pcs



Sauces included:

ponzu
black pepper vinegar
chilli garlic

PRAWN	19
SQUID	19
 VEGETARIAN	17
 SPINACH SWEET POTATO	19

Chef Selection

Tempura

Sauces for Tempura:

yuzu
wasabi yogurt
spicy mayo
tempura sauce

additional sauce 4

VEGETABLE	22
SOFT SHELL CRAB	25
TIGER PRAWN	27
ROCK SHRIMPS	24
KING CRAB LEG	135



Sushi

Sashimi 3pc Nigiri 2pc

BLUE FIN TUNA	28	26
SALMON	18	16
YELLOW TAIL	20	18
WILD MACKEREL	20	18
EEL	19	17
WILD SEA BASS	18	16
PATAGONIAN PRAWNS	20	18

Omakase

Sashimi		Nigiri	
9pc	37	4pc	28
15pc	60	8pc	50
21pc	85		

Tartar

BLUE FIN TUNA	38
<i>with caviar</i>	

Usuzukuri

thin slices sashimi

HAMACHI USUZUKURI	28
SEA BASS USUZUKURI	24

For the Vegetarian

3 KIND OMAKASE NIGIRI	18
VEGETARIAN OMAKASE MAKI	22

Caviar

OSSETRA PRESTIGE 50g 200

Festive caviar with subtle and nutty flavours.

Its amber grains are good regular size.

They are loose and shine with an anthracite bronze reflection.

KRISTAL 50g 220

It is quite simply stunning, golden with grey flashes. Rich flavours, firm grains with an almond flavours.

OSSETRA GOLD 50g 322

An amazing caviar from Russian Sturgeon.

Its loose golden round grains are distinguished, by their very delicate sweet taste and good length on palate.

Maki

SPICY TUNA 8pc	34
<i>avocado, takuwan, spicy mayo</i>	

SALMON 8pc	28
<i>avocado, wasabi mayo</i>	

SOFT SHELL CRAB 6pc	28
<i>cucumber, chive, spicy mayo</i>	

RAINBOW 8pc	34
<i>snow crab, yuzu mayo</i>	

SPICY TUNA 8pc	50
<i>with caviar</i>	

HOSOMAKI OMAKASE 9pc	24
<i>tuna, salmon, whitefish</i>	

Main Dishes

From the Grill

WHOLE SWISS BABY CHICKEN <i>spicy miso</i>	53	BLACK COD marinated saikio miso, truffle yuzu fennel salad	62
35 DAYS MOULD IBERICO BEEF FILLET 200G <i>truffle teriyaki</i>	65	SALMON teriyaki	38
BRAISED SHORTRIB BEEF	68	BUTTERFLY SEA BASS <i>with thai spices</i>	68
WAGYU A5 STRIPLOIN with truffle teriyaki	220	CAULIFLOWER 3 WAY <i>smoked puree and steak</i>	35



From the Wok

BLACK PEPPER BEEF argentinian beef, mushroom	48
HONEY CHICKEN honey sauce, ginger, mix vegetable	45
 CRISPY TOFU sweet chilli, ponzu salsa salad	38

Choose your Side-Dish

VEGETARIAN FRIED RICE	12
JASMINE RICE	7
KIMCHEE FRIED RICE	15
BOK CHOI	15
STIR FRIED VEGETABLE ginger, garlic, chilli sauce	18

Desserts

CHOCOLATE FONDANT 16
*mix of tree chocolates,
matcha icecream*

CHOCOLATE MOUSSE 16
*mango passion fruit gelee
vanille icecream*



Mochi

GREEN TEA all 5 per pc
COCONUT
MANGO
VANILLA
CHOCOLATE

Ice Sorbet

MANGO PASSIONSFRUIT all 6
COCONUT-LIME
RASPBERRIES-YUZU

Ice Cream all 6

GREEN TEA
VANILLA
SESAME

BEEF: ARGENTINA *, SPAIN

CHICKEN: SWITZERLAND

DUCK: FRANCE

PORK: SWITZERLAND

TUNA: NORTH PACIFIC

SALMON: SCOTLAND

HAMACHI: AUSTRALIA, JAPAN

SEABASS: GREECE

PRAWN: ARGENTINA, VIETNAM

SCALLOP: CANADA

COD: CANADA

SNOW CRAB: CANADA

 vegetarian

 vegan

 glutenfree

* Kann mit nichthormonellen Leistungsförderern, wie Antibiotika erzeugt worden sein.

Prices include 7.7% VAT and are in CHF