

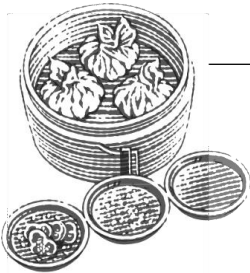


# Starters

## 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 &amp; 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*



# 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  
*with caviar*

## 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 <i>avocado, takuwan, spicy mayo</i>	34
SALMON 8pc <i>avocado, wasabi mayo</i>	28
SOFT SHELL CRAB 6pc <i>cucumber, chive, spicy mayo</i>	28
RAINBOW 8pc <i>snow crab, yuzu mayo</i>	34
SPICY TUNA 8pc <i>with caviar</i>	50
HOSOMAKI OMAKASE 9pc <i>tuna, salmon, whitefish</i>	24

# 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

*mix of tree chocolates,  
matcha icecream*

16

## CHOCOLATE MOUSSE

*mango passion fruit gelee  
vanille icecream*

16

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