

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: ARGENTINA, SPAIN

CHICKEN: SWITZERLAND

DUCK: FRANCE

PORK: SPAIN

TUNA: NORTH PACIFIC

SALMON: SCOTLAND

HAMACHI: AUSTRALIA, DENMARK

SEABASS: GREECE

PRAWN: ARGENTINA, VIETNAM

SCALLOP: CANADA

COD: CANADA

SNOW CRAB: CANADA

 vegetarian

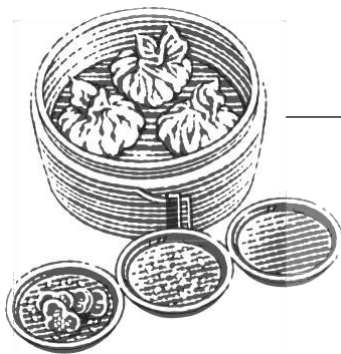
 vegan

 gluten

Starters

Starters & Salads

<p>(v) EDAMAME 9/11/12 <i>sea salt, chilli or truffle</i></p> <p>TAN TAN SOUP 14 <i>tofu, wakame, noodle</i></p> <p>SPINACH SALAD 21 <i>green apple, goma dressing</i></p> <p>(u) CRISPY AROMATIC DUCK SALAD 38 <i>signature dish – over 30 ingredients – for 1-2 persons</i></p> <p>(u) PULLED PORK BAO 2pcs 25 <i>chile poblano, achiote, chipotle mayo</i></p>	<p>BABY BACK PORK RIBS 25 <i>korean gochujang</i></p> <p>(u) ROCK SHRIMP TEMPURA 26 <i>spicy mayo</i></p> <p>(u) (v) VEGETABLE TEMPURA 23 <i>tempura & kaeshi sauce</i></p> <p>GRILLED OCTOPUS 26 <i>cerichera</i></p> <p>(u) SOFT SHELL CRAB BAO 2pcs 24 <i>tempura, yuzu mayo, lime</i></p> <p>(u) (v) CELERY BAO 2pcs 22 <i>panko, tonkatsu sauce, yuzu mayo</i></p>
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Handmade Dim Sum 4pcs

(u) SIU MAI 25
chicken, spring onion

HAR GAU 23
prawns

Sauces included: **(u)** **(v)** VEGETARIAN 22
ponzu, champignon, shiitake mushroom, black pepper vinegar, spring onion, chilli garlic

Chef Selection

Sushi

New Style

HAMACHI 26
usuzukuri – yuzu truffle

CEVICHE 24
*hamachi, sweet potatoe leche de tigre,
sweet potatoe chips*

TUNA 18
crispy nori, kizami wasabi

SCALLOPS 25
almond buttermilk, sobacha, finger lime

CHUTORO TATAKI 38
yuzukosho ponzu, kizami wasabi

Maki Selection *8 pcs*

SPICY TUNA 32
avocado, spicy sauce

SALMON MARINATED 28
*homemade pickled cucumber, daikon,
avocado*

 SPICY EEL 28
avocado, panko-ebi, yuzu kosho mayo

BEEF 36
avocado, asparagus, shiso, rocoto

SHURINPU 34
*rockshrimp, avocado, daikon, eggplant panko
tobiko, hamachi*

 SALMON TEMPURA (6pcs) 28
avocado, eel sauce

Sashimi *3 pcs* – Nigiri *2 pcs*

TUNA 19/18

SALMON 16/14

HAMACHI 19/18

SEABASS 17/15

CHUTORO 22/20

SALMON ABURI 16

BEEF 18

EEL 18

For Vegetarians


NASU 22
eggplant, shitakee, avocado, takuan

AVOCADO CUCUMBER 21
avocado, kizami wasabi, cucumber, black truffle

EGGPLANT NIGIRI 12

Main Dishes

From the Grill


BABY CHICKEN
 anticuchera, coriander shiso sauce

46


BLACK COD
 yuzu miso

56

BEEF FILET 160g
 yuzu hollandaise, tosazu

56

CATCH OF THE DAY
 ask your service angel

WOK

KUNG PAO
 beef, mushrooms, jasmine rice

42

HONEY CHICKEN
 honey sauce, ginger
 jasmine rice

38

KIKKOMAN
 rice noodle, prawns, pak choy, soy su

36



SIDE DISH

VEGETARIAN FRIED RICE 12

KIMCHEE FRIED RICE 14

JASMINE RICE 7

WILD BROCCOLI 18

YUCA
 parmesan, truffle 21


PORTOBELLO MUSHROOM 34
 Porcini cream, toffee, seasonal mushroom,
 enoki tempura


BAKED CAULIFLOWER 21

#hato-restaurants