

# 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: 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

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>	
(v) EDAMAME	12	(v) CRISPY AROMATIC "DUCK" SALAD	38
<i>Sea-salt or chilli</i>		<i>vegan version – with a surprisingly tasty soy duck</i>	
BBQ SPARE RIBS	26	CUCUMBER SEAWEED SALAD	19
<i>hoisin &amp; coca cola</i>		<i>goma dressing</i>	
GRILLED AUBERGINE	18	KING CRAB AVOCADO SALAD	58
<i>Red miso glazed</i>		<i>Yuzu dressing</i>	
BEEF TATAKI	26		
<i>ponzu daikon</i>			

## Handmade Dim Sum 4pcs



HAR GAU	20
SQUID	20
(v) VEGETARIAN	18
(v) SPINACH SWEET POTATO	20
SIU MAI	22

Sauces included:

ponzu  
black pepper vinegar  
chilli garlic

*Chef Selection*

## Tempura

**Sauces for Tempura:**

yuzu  
wasabi yogurt  
spicy mayo  
tempura sauce

additional sauce 4

VEGETABLE	22
TIGER PRAWN	26
ROCK SHRIMPS	24
SOFT SHELL CRAB	28
KING CRAB LEG	125



# Sushi

## Sashimi 3pc Nigiri 2pc

TUNA – AKAMI	30	28
TUNA – CHUTORO	34	32
SALMON	21	19
HAMACHI KAGOSHIMA	24	22
WILD MACKEREL	20	18
UNAGI	22	20
YARI IKA	18	16
PATAGONIAN PRAWNS	20	18
TURBOT	26	23
JAPANESE WAGYU A5+		45

## Omakase

Sashimi		Nigiri	
9pc	42	4pc	28
15pc	64	8pc	50
21pc	85		

## Tartare

BLUE FIN TUNA <i>with caviar</i>	42
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## Usuzukuri

*thin slices sashimi*

HAMACHI USUZUKURI	30
TURBOT USUZUKURI	33

## 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
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SALMON 8pc <i>avocado, wasabi mayo</i>	28
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SOFT SHELL CRAB 6pc <i>cucumber, chive, spicy mayo</i>	34
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RAINBOW 8pc <i>snow crab, yuzu mayo</i>	36
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NEGI TORO CAVIAR 6pc <i>Tuna tartare hosomaki with caviar</i>	50
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HOSOMAKI OMAKASE 9pc <i>tuna, salmon, whitefish</i>	24
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# Main Dishes

## From the Grill

WHOLE SWISS BABY CHICKEN <i>spicy miso</i>	54	BLACK COD <i>marinated saikio miso, truffle yuzu fennel salad</i>	65
35 DAYS MOULD IBERICO BEEF FILLET 200G <i>truffle teriyaki</i>	68	SALMON <i>teriyaki</i>	38
BRAISED SHORTRIB BEEF	70	BUTTERFLY SEA BASS <i>with thai spices</i>	68
WAGYU A5 STRIPLOIN <i>with truffle teriyaki</i>	220	HAMACHI KAMA <i>Hamachi cheek with yuzu kosho</i>	38
		CAULIFLOWER 3 WAY <i>Matcha puree and steak</i>	35



## From the Wok

BLACK PEPPER BEEF <i>argentinian beef, mushroom, sugar snap</i>	48
HONEY CHICKEN <i>honey sauce, ginger, peppers, water chesnuts</i>	45
 CRISPY TOFU <i>sweet chilli, ponzu salsa salad</i>	38
BEEF RENDANG <i>spicy, rich creamy, malaysian curry</i>	46

## Choose your Side-Dish

VEGETARIAN FRIED RICE	14
JASMINE RICE	8
KIMCHEE FRIED RICE	15
BOK CHOI	15
STIR FRIED VEGETABLE <i>ginger, garlic, chilli sauce</i>	18

# Desserts

CHOCOLATE FONDANT 16  
*mix of three chocolates,  
matcha ice-cream*

JASMIN, MATCHA, PARFAIT 16  
*Macadamia, coconut-lime sorbet*

CHERRY BOMB 16  
*White chocolate, cherry mousse, almond  
flake, shiso cress*



## Mochi

GREEN TEA

COCONUT

MANGO

all 6 per pc

VANILLA

CHOCOLATE

PASSION FRUIT

## Ice Sorbet

all 6

MANGO PASSION FRUIT

COCONUT-LIME

RASPBERRIES-YUZU

## Ice Cream

all 6

GREEN TEA

VANILLA

SESAME



#hato-restaurants