

HATO Menu

Take Away

Orders only from 5pm till 6pm
Pick up until 6.30pm and 7pm

„During very busy times, we may not be able to take Tak-Away orders. For which we apologize in advance.“

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 & 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



Sauces included:

ponzu

black pepper vinegar

chilli garlic

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

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

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|--------------------|----|----|
| 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

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

thin slices sashimi

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| HAMACHI USUZUKURI | 30 |
| TURBOT USUZUKURI | 33 |

For the Vegetarian

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|-------------------------|----|
| 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

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| 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

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| 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 48
argentinian beef, mushroom, sugar snap

HONEY CHICKEN 45
honey sauce, ginger, peppers, water chesnuts

 CRISPY TOFU 38
sweet chilli, ponzu salsa salad

BEEF RENDANG 46
spicy, rich creamy, malaysian curry

Choose your Side-Dish

VEGETARIAN FRIED RICE 14

JASMINE RICE 8

KIMCHEE FRIED RICE 15

BOK CHOI 15

STIR FRIED VEGETABLE 18
ginger, garlic, chilli sauce

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