

**THE SUSHI BAR**  
BY TAKEHIKO YOSHIKAWA

**Winter Season**

Open 18th December 2019 - 14th April 2020

**Opening Hours**

Wednesday to Sunday: 12.00 - 15.00 and 18.00 - 22.00

*January: Closed on Mondays*

*March & April: Closed on Mondays and Tuesdays*

**Prices in Swiss Francs. Service and VAT included.**

Preise in Schweizer Franken inklusive Service und Mehrwertsteuer.

*Prix en francs suisses. Service et TVA inclus.*

## STARTERS

- **Octopus Kani Kyuri Sunomono** - 24  
**Octopus, crab, cucumber and algae with japanese vinaigrette sauce**  
 Pulpo, Krabbe, Gurken und Algen mit Japanisch Vinaigrette Sauce  
*Poulpe, crabe, concombre et algues, sauce au vinaigre japonais*
- **Dashi-Maki-Tamago** - (3 pieces/3 Stück/3 pièces) 24  
**Rolled Japanese Omelette (served warm)**  
 Japanisches Omelett (warm serviert)  
*Omelette japonaise roulée (servie chaude)*
- **Edamame (served warm / warm serviert/ servi chaud)** - 12

## SALADS

- **Kani Salad** - 24  
**Crab, avocado and green salad**  
 Krabbe, Avocado und grüner Salat  
*Crabe, avocat et salade verte*
- **Salmon Salad** - 22  
**Salmon, avocado and green salad**  
 Lachs, Avocado und grüner Salat  
*Saumon, avocat et salade verte*
- **Tofu Salad** - 22  
**Tofu, avocado and green salad**  
 Tofu, Avocado und grüner Salat  
*Tofu, avocat et salade verte*
- **Kaiso Salad** - 16  
**Seaweed / Algen/ Algues**
- **Beef Salad** - 32  
**Steamed beef and salad (served warm)**  
 Gedünsteter Rindsfleisch-Salat (warm serviert)  
*Salade au bœuf à la vapeur (servie chaude)*

## RICE & SOUPS

- Steamed rice | Gedünsteter Reis | Riz naturel** served as side dish 8
- Sushi rice | Sushi-Reis | Riz sushi** served as side dish 9
- Miso soup | Miso-Suppe | Soupe miso** served as side dish 9

## MAINS

### - Teriyaki Chicken -

28

Teriyaki chicken thighs with vegetables

Teriyaki-Hähnchenschenkel mit Gemüse

*Cuisse de poulet façon Teriyaki aux légumes*

## SASHIMI

### - 6 pieces -

Red tuna | Roter Thunfisch | *Thon rouge*

30

Semi fatty tuna | Halbfetter Thunfisch | *Thon mi-gras*

48

Salmon | Lachs | *Saumon*

25

Sea bass | Wolfsbarsch | *Loup de mer*

28

Yellow Tail | Bernsteinmakrele | *Sérieole*

30

Octopus | Pulpo | *Poulpe*

30

Sea urchin | Seeigel | *Oursin*

38

## ASSORTED SASHIMI

### - 6 pieces -

28

Red tuna, salmon, white fish

Roter Thunfisch, Lachs, weisser Fisch

*Thon rouge, saumon, poisson blanc*

### - 12 pieces -

52

Chef's selection of assorted sashimi

Assortierte Sashimi-Auswahl

*Sélection de sashimi du chef*

## SASHIMI MENU

### - 14 pieces -

75

Chef's selection of assorted sashimi

Assortierte Sashimi-Auswahl

*Sélection de sashimi du chef*

Sushi rice or Steamed rice, Miso soup, small dessert

Sushi-Reis oder Gedünsteter-Reis, Miso-Suppe, Kleines Dessert

*Riz sushi ou riz naturel, soupe miso, petit dessert*

## NIGIRI SUSHI

- 2 pieces -

Red tuna   Roter Thunfisch   <i>Thon rouge</i>	16
Semi fatty tuna   Halbfetter Thunfisch   <i>Thon mi-gras</i>	22
Salmon   Lachs   <i>Saumon</i>	14
Sea bass   Wolfsbarsch   <i>Loup de mer</i>	16
Yellow Tail   Bernsteinmakrele   <i>Sérieole</i>	16
Mackerel marinated   Makrele mariniert   <i>Maquereau mariné</i>	14
Red Shrimp (cooked)   Rote Krevette   <i>Crevette rouge</i>	18
White shrimp (half cooked)   Weisse Krevette   <i>Crevette blanc</i>	18
Crab (cooked)   Krabbe   <i>Crabe</i>	18
Scallop (half cooked)   Jakobsmuschel   <i>Coquille Saint-Jacques</i>	16
Squid   Tintenfisch   <i>Calamar</i>	14
Octopus (cooked)   Pulpo   <i>Poulpe</i>	16
Beef (half cooked)   Rindsfleisch   <i>Bœuf</i>	22
Eel   Aal   <i>Anguille</i>	18
Japanese omelette   Japanisches Omelett   <i>Omelette japonaise</i>	14

## GUNKAN MAKI SUSHI

Salmon eggs   Lachsrogen   <i>Œufs de saumon</i>	18
Sea urchin   Seeigel   <i>Oursin</i>	18

## ASSORTED SUSHI

**Chef's selection of assorted sushi**  
Assortierte Sushi-Auswahl  
*Sélection de sushi du chef*

- 7 pieces Nigiri Sushi - 38

- 9 pieces Nigiri Sushi & 3 pieces Maki Sushi - 52

## SUSHI MENU

**Chef's selection of assorted sushi** | Assortierte Sushi-Auswahl | *Sélection de sushi du chef*

- 9 pieces Nigiri Sushi & 6 pieces Maki Sushi - 75

Miso soup, Small dessert  
Miso-Suppe, Kleines Dessert  
*Soupe miso, Petit dessert*

## MAKI SUSHI

### HOSO MAKI SUSHI

#### - 6 pieces -

Red tuna   Roter Thunfisch   <i>Thon rouge</i>	18
Avocado - Red tuna   Avocado - Roter Thunfisch   <i>Avocat - Thon rouge</i>	20
Semi fatty tuna with chives   Halbfetter Thunfisch mit Schnittlauch   <i>Negi Toro: Thon mi-gras à la ciboulette</i>	22
Salmon   Lachs   <i>Saumon</i>	16
Avocado - Salmon   Avocado - Lachs   <i>Avocat - Saumon</i>	18
White fish   Weisser Fisch   <i>Poisson blanc</i>	18
Eel with cucumber   Aal mit Gurke   <i>Anquille et concombre</i>	20
Salmon eggs   Lachsrogen   <i>Œufs de saumon</i>	20
Japanese omelette   Japanisches Omelett   <i>Omelette japonaise</i>	14

#### - Vegetarian / Vegetarisch / *Végétarien* -

Cucumber   Gurke   <i>Concombre</i>	10
Avocado   Avocado   <i>Avocat</i>	12
Gourd slides   Kürbisstreifen   <i>Lamelles de gourde</i>	12
Pickled Daikon   Eingelegter Daikon   <i>Daikon mariné</i>	12

### ASSORTED HOSO MAKI SUSHI

#### - 3 x 6 pieces -

Chef's selection of assorted hoso maki sushi	42
Assortierte Hoso Maki Sushi - Auswahl <i>Sélection du chef de hoso maki sushi</i>	

### URA MAKI SUSHI

#### - Inside-out, 6 pieces -

Avocado - Red tuna   Avocado - Roter Thunfisch   <i>Avocat - Thon rouge</i>	28
Semi fatty tuna with chives   Halbfetter Thunfisch mit Schnittlauch   <i>Negi Toro: Thon mi-gras à la ciboulette</i>	32
Spicy red tuna   Roter Thunfisch scharf   <i>Thon rouge piquant</i>	28
Avocat - Saumon   Avocado - Lachs   <i>Avocado - Salmon</i>	26
Philadelphia Roll: Cream cheese - Salmon   Frischkäse - Lachs   <i>Fromage frais - Saumon</i>	26
California Roll: Crab - Avocado   Krabbe - Avocado   <i>Crabe - Avocat</i>	28
Breaded shrimp   Krevette paniert   <i>Crevette pannée</i>	26

## MAKI SUSHI

### FUTO MAKI SUSHI

- **Salada Maki, 5 pieces** - *speciality from MIYAZAKI state* 30  
Shrimp (cooked), salad, cucumber, omelette, gourd  
Krevette, Salat, Gurke, Omelette, Kürbisstreifen  
*Crevette, salade, concombres, omelette, gourd*

### TE MAKI SUSHI

- **Hand-roll, 1 piece** -  
Red tuna | Roter Thunfisch | *Thon rouge* 18  
Semi fatty tuna with chives | Halbfetter Thunfisch mit Schnittlauch | 22  
*Neqi Toro: Thon mi-gras à la ciboulette*  
Salmon | Lachs | *Saumon* 16  
California Roll: Crab - Avocado | Krabbe - Avocado | *Crabe - Avocat* 22  
Avocado | Avocado | *Avocat* 14

### ASSORTED TE MAKI SUSHI

- **Hand-roll, 3 pieces** - 42  
Chef's selection of assorted temaki sushi  
Assortierte Temaki Sushi - Auswahl  
*Sélection du chef de temaki sushi*

## DESSERTS

- **Sherbert - (1 cup of sake/ 1 Tasse Sake/ 1 tasse de Sake)** 14  
Yuzu sherbet | Yuzu-Sorbet | *Sorbet Yuzu*  
Ginger sherbet | Ingwer-Sorbet | *Sorbet Gingembre*
- **Mochi Ice - (2 pieces/ 2 Stück/ 2 pièces)** 14  
Glutinous rice cake filled with macha ice-cream |  
Mochi gefüllt mit Grüntee-Eiscreme | *Mochi fouré de glace au thé vert*
- Macha | Grüntee | *Thé vert*  
Vanilla | Vanille | *Vanille*  
Other varieties on request | Andere Sorten auf Anfrage | *Autres variétés sure demande*
- **Daifuku** - 14  
Mochi with red beans | Mochi mit roten Azukibohnen | *Mochi et haricots rouges*

## ALCOHOLIC BEVERAGES

### BEER

Asahi extra dry, 5%	<i>33cl</i>	8
Kirin Ichiban, 5%	<i>33cl</i>	9

### COLD SAKE

- Small bottle, 15.5% -

Shirakabegura (Junmai) - Dry -	<i>16cl</i>	18
Sparkling Sake „MIO“ - Sweet -	<i>30cl</i>	24

### HOT OR COLD SAKE

- Glass or bottle, 15 - 17,5% -

	<i>16cl</i>	<i>72cl</i>
Jozen Mizuno Gotoshi (Junmai Ginjo) - Raw Sake, creamy dry	22	84
Eikoh (Junmai) - Tingly, dry	24	90
Homare (Junmai Nama Gensyu) - Light bitter, dry	26	98
Dassai 50 (Junmai Daiginjo) - Smooth, dry	32	115
Dassai 45 (Junmai Daiginjo) - Sharp, dry	36	128

### UMESHU

- Takara Original, 12% -

Plum wine	<i>10cl</i>	9
Pflaumenwein		
<i>Vin de prune</i>		

### SHOCHU

- Tomino Hozan, 25% -

Sweet potato liquor	<i>5cl</i>	9
Süsskartoffel-Schnapps		
<i>Spiritueux à la patate douce</i>		

### WHISKY

- 43% -

Suntory Hibiki		<i>4cl</i>
	Harmony	40
	12 years	80
Suntory Yamazaki	Distiller's Reserve	32
	12 years	65
	18 years	120



## NON-ALCOHOLIC BEVERAGES

### ICED TEA

- Sencha - Japanese green tea Japanischer Grüntee <i>Thé vert japonais</i>	30cl	7
- Sweet Jasmine - Jasmine green tea Jasmin-Grüntee <i>Thé vert au jasmin</i>	30cl	7
- Oolong - Semi-fermented tea Halbfermentierter Tee <i>Thé semi-fermenté</i>	30cl	7

### JAPANESE TEA

- Sencha - Japanese green tea Japanischer Grüntee <i>Thé vert japonais</i>	pot	8
- Genmaicha - Green tea with brown rice Grüntee mit braunem Reis <i>Thé vert japonais au riz brun</i>	pot	8
- Hojicha - Roasted green tea Gerösteter Grüntee <i>Thé vert torréfié</i>	pot	8

### JAPANESE LEMONADE

- Ramune - Japanese lemonade Japanische Limonade <i>Limonade japonaise</i>	30cl	7
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**Our service staff will be happy to provide you with further information on all allergens within our menu.**

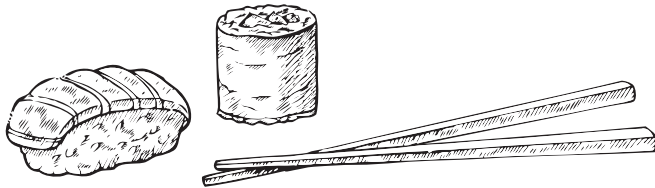
Für weitere Auskünfte zu allen Allergenen in unserer Speisekarte stehen Ihnen unsere Servicemitarbeiter zur Verfügung.

*Nos serveurs vous fourniront volontiers plus d'informations sur tous les allergènes dans notre menu.*

## SUSHI-MAKING MASTERCLASS

Join our resident Sushi Master Takehiko Yoshikawa for a masterclass in sushi making, from maki to nigiri, before sampling your freshly-made handiwork for dinner.

*All our workshops and masterclasses can be arranged on request with a minimum of four participants.*



**LE GRAND BELLEVUE**

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