



THE SUSHI BAR

BY TAKEHIKO YOSHIKAWA

Summer Season

Open 10th Jun 2022 - 2nd October 2022

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
- **Home made Tofu** - 16
Home made Tofu with grated ginger and chives

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
- **Summer Roll** - 22
Vegetables rolls with rice paper
Rohe Gemüse mit Reispapier
Rouleaux de légumes avec feuille de riz
- **Kaiso Salad** - 16
Seaweed / Algen/ Algues

MAINS

- **Teriyaki Chicken** - 28
Teriyaki chicken thighs with vegetables
Teriyaki-Hähnchenschenkel mit Gemüse
Cuisse de poulet façon Teriyaki aux légumes

RICE & SOUPS

Steamed rice Gedünsteter Reis <i>Riz naturel</i>	served as side dish	8
Sushi rice Sushi-Reis <i>Riz sushi</i>	served as side dish	9
Miso soup Miso-Suppe <i>Soupe miso</i>	served as side dish	9

SASHIMI

- 6 pieces -

Red tuna Roter Thunfisch <i>Thon rouge</i>	30
Semi fatty tuna Halbfetter Thunfisch <i>Thon mi-gras</i>	48
Fatty tuna Fetter Thunfisch <i>Thon gras</i>	68
Salmon Lachs <i>Saumon</i>	25
Sea bass Wolfsbarsch <i>Loup de mer</i>	28
Horse mackerel Holzmakrele <i>Chinchard</i>	28
Pike perch Zander <i>Sandre</i>	28
Yellow Tail Bernsteinmakrele <i>Sériole</i>	28
Octopus Pulpo <i>Poulpe</i>	30
 Aburi : Japanese style seared	6

ASSORTED SASHIMI

Chef's selection of assorted sashimi

Assortierte Sashimi-Auswahl
Sélection de sashimi du chef

- 7 pieces Sashimi -	28
- 12 pieces Sashimi -	52

SASHIMI MENU

- 14 pieces -	75
Chef's selection of assorted sashimi	
Assortierte Sashimi-Auswahl <i>Sélection de sashimi du chef</i>	

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>	18
Semi fatty tuna Halbfetter Thunfisch <i>Thon mi-gras</i>	22
Aburi Semi fatty tuna Aburi Halbfetter Thunfisch Aburi <i>Thon mi-gras</i>	24
Fatty tuna Fetter Thunfisch <i>Thon gras</i>	32
Aburi Fatty tuna Aburi Fetter Thunfisch Aburi <i>Thon gras</i>	34
Salmon Lachs <i>Saumon</i>	14
Horse mackerel Holz-makrele <i>Chinchard</i>	16
Pike perch Zander <i>Sandre</i>	16
Sea bass Wolfsbarsch <i>Loup de mer</i>	16
Yellow Tail Bernsteinmakrele <i>Sériole</i>	16
Mackerel marinated Makrele mariniert <i>Maquereau marine</i>	16
“Ruby” Shrimp “Ruby” Krevette <i>Crevette “Ruby”</i>	28
Red Shrimp 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>Calmar</i>	16
Squid arms (cooked) Tintenfischarme <i>Bras de calmar</i>	14
Octopus (cooked) Pulpo <i>Poulpe</i>	16
Beef (half cooked) Rindsfleisch <i>Boeuf</i>	22
Eel Aal <i>Anguille</i>	18
Japanese omelette Japanisches Omelett <i>Omelette japonaise</i>	14
Aburi : Japanese style seared	2

GUNKAN MAKI SUSHI

Salmon caviar Lachsrogen <i>Oeufs de saumon</i>	18
Spicy red tuna Roter Thunfisch scharf <i>Thon rouge piquant</i>	20

ASSORTED SUSHI

Chef's selection of assorted sushi

Assortierte Sushi-Auswahl

Sélection de sushi du chef

- 7 pieces Nigiri Sushi -	38
- 8 pieces Nigiri Sushi & 4 pieces Ura Maki Sushi -	52

SUSHI MENU

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

- 8 pieces Nigiri Sushi & 8 pieces Maki Sushi -	75
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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 caviar Lachsrogen <i>OEufs 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 Kürbistreifen <i>Lamelles de gourde</i>	12
Pickled Daikon Eingelegter Daikon <i>Daikon marine</i>	12

ASSORTED HOSO MAKI SUSHI

- 3 x 6 pieces - 42

Chef's selection of assorted hoso maki sushi

Assortierte Hoso Maki Sushi - Auswahl

Sélection du chef de hoso maki sushi

URA MAKI SUSHI

- Inside-out, 8 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
Shrimp tempura Tempura-Garnele <i>Crevette Tempura</i>	28

ASSORTED URA MAKI SUSHI

- 3 x 8 pieces - 66

Chef's selection of assorted ura maki sushi

Assortierte Ura Maki Sushi - Auswahl

Sélection du chef de ura maki sushi

MAKI SUSHI

FUTO MAKI SUSHI

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

TE MAKI SUSHI

- **Hand-roll, 1 piece** -
Red tuna | Roter Thunfisch | *Thon rouge* 18
Semi fatty tuna with chives | Halbfetter Thunfisch mit Schnittlauch | 22
Negi 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** - 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 sur demande*

- **Daifuku** - 14
Mochi with red beans | Mochi mit roten Azukibohnen | *Mochi et haricots rouges*

ALCOHOLIC BEVERAGES

JAPANESE BEER

Asahi extra dry, 5%	33cl	8
Kirin Ichiban, 5%	33cl	9

SPARKLING SAKE (NIHONSHU)

- Small bottle, 15.5%	30cl	
Sparkling Sake „MIO“ - Sweet		24

HOT OR COLD SAKE (NIHONSHU)

- Glass or bottle, 15 - 17,5% -	16cl	30cl	72cl
Kikusui (Junmai)	- Light, smooth, rich	20	78
Eikoh (Junmai)	- Tingling, sharp	24	90
Ichinokura (special junmai)	- Full-body, well-rounded	26	98
Kouiku No. 54 (Junmai Ginjo)	- Fruity, dry	32	120
Dassai 45 (Junmai Daiginjo)	- Aromatic, dry	36	132
Dassai 39 (Junmai Daiginjo)	- Smooth, mellow, dry	52	198
Dassai 23 (Junmai Daiginjo)	- Elegant, aromatic, delicate		348
Dassai Beyond			1160
Ichinokura (aged sake) small bottle-	Mellow, rich	28	48
Yamabuki 1994 (aged sake)	- Mature, complex, strong		760
Lou Guichou, «Vin» du riz			
Colombard, Riz fermenté, 2019 France		15	75

UMESHU

- Takara Original, 12%	- 10cl	9
Plum wine		
Pflaumenwein		
<i>Vin de prune</i>		

SHOCHU

- Tomino Hozan, 25%	- 5cl	9
Sweet potato liquor		
Süsskartoffel-Schnapps		
<i>Spiritueux à la patate douce</i>		

WHISKY

- 43% -		4cl
Suntory Hibiki	Harmony	40
	12 years	80
Suntory Yamazaki	Distiller's Reserve	32
	12 years	65
	18 years	120

NON-ALCOHOLIC BEVERAGES

JAPANESE ICE TEA

- Sencha - Japanese green tea Japanischer Grüntee <i>Thé vert japonais</i>	<i>3ocl</i>	7
- Sweet Jasmine - Jasmine green tea Jasmin-Grüntee <i>Thé vert au jasmin</i>	<i>3ocl</i>	7
- Oolong - Semi-fermented tea Halbfermentierter Tee <i>Thé semi-fermenté</i>	<i>3ocl</i>	7

JAPANESE HOT TEA

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

JAPANESE LEMONADE

- Ramune - Japanese lemonade Japanische Limonade <i>Limonade japonaise</i>	<i>2ocl</i>	7
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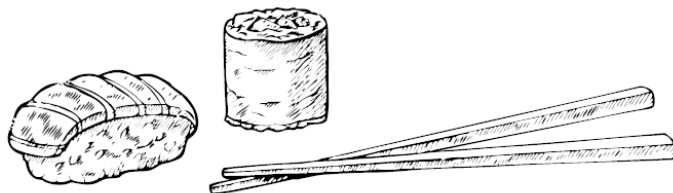
Our service staff will be happy to provide you with further information on all allergens within our menu.
Für weitere Auskünfte zu allen Allergenen in unserer Speisekarte stehen Ihnen unsere Servicemitarbeiter zur Verfügung.

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.



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