

THE SUSHI BAR

BY TAKEHIKO YOSHIKAWA

Winter Season

Open 16th December 2022 - 10th April 2023

Opening Hours

12 : 00 - 15 : 00 and 18 : 00 - 22 : 00

High season : Closed on Mondays

Low season : Closed on Mondays and Tuesdays

STARTERS

- Octopus Kani Kyuri Sunomono- 24
 Octopus, crab, cucumber and seaweed 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)
- Home made Japanese Pickles (Spicy + CHF 2.00) 8
- 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*

MAINS

- Teriyaki Chicken - 28
 Teriyaki chicken thighs with vegetables
 Teriyaki-Hähnchenschenkel mit Gemüse
Cuisse de poulet façon Teriyaki aux légumes
- Home made Atsumugi Noodle Soup - (served warm) 42
 Atsumugi (wheat flower) noodles with “Wagyu” Beef and hot soup
 Atsumugi -Nudeln mit Wagyu-Rindfleisch in scharfer Suppe
Nouilles Atsumugi (fleur de blé) au bœuf «Wagyu» et soupe piquante

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	12

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>Séριοle</i>	30
Octopus Pulpo <i>Poulpe</i>	30
Sea urchin Seeigel <i>Oursin (3 - 4 pieces)</i>	38

Aburi : Japanese style seared + CHF 6.00

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

ASSORTED SUSHI

ASSORTED NIGIRI 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

Miso soup, Small dessert

Miso-Suppe, Kleines Dessert

Soupe miso, Petit dessert

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

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

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

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 Holzmakrele <i>Chinchard</i>	16
Pike perch Zander <i>Sandre</i>	16
Sea bass Wolfsbarsch <i>Loup de mer</i>	16
Yellow Tail Bernsteinmakrele <i>Séριοle</i>	18
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 + CHF 2.00	

GUNKAN MAKI SUSHI

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

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>Anguille 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 Kürbisstreifen <i>Lamelles de gourde</i>	12
Pickled Daikon Eingelegter Daikon <i>Daikon marine</i>	12

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

MAKI SUSHI

FUTO MAKI SUSHI

- SALADA Maki, 5 pieces - *speciality from MIYAZAKI prefecture* 30
Crab (cooked), salad, cucumber, omelette, gourd
Krabbe, Salat, Gurke, Omelette, Kürbissstreifen
Crabe, salade, concombre, 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
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

Supplements : cucumber or avocado etc,,, + CHF 2.00

DESSERTS

- Sherbert - (2 pieces or 1 sake cup) 14
Ginger sherbet | Ingwer-Sorbet | *Sorbet Gingembre*

- HOME MADE Ice cream - (1 pieces) 9
Ginger & Soy ice cream | Ingwer & Soja -Eiscreme | *Glace au Gingembre & Soja*

- Mochi Ice - (2 pieces) 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 - (2 pieces) 14
Mochi with red beans | Mochi mit roten Azukibohnen | *Mochi et haricots rouges*

- HOME MADE Fried Daifuku - (1 pieces) 9
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

日本酒 NIHONSHU SAKE SMALL BOTTLE

- Small bottle, 15 % -		30cl
MIO (Spakling sake), 5% - Sweet		24
Kikumasamune Koujo (Junmai) - Dry, smooth		28
Ichinokura Shozen (古酒, <i>Vintage sake</i>) - Mellow, rich		48

梅酒 UMESHU

- UMESHU Takara Original, 12% -	8cl	9
Plum wine		
Pflaumenwein		
<i>Vin de prune</i>		

焼酎 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

日本酒 NIHONSHU

HOT OR COLD SAKE

- Glass or bottle, 14 - 16.9% -		16cl	72cl
Kikusui (Junmai)	<i>Rich refreshing sake</i>	20	78
- Light, well-balanced, rich			
Eikoh Shusen (Junmai)	<i>Refreshing sake</i>	24	90
- Tingling, Sharp			
Ichinokura (special junmai)	<i>Refreshing sake</i>	26	98
- Full-body, well-rounded			
Kubota Senjyu (Junmai Ginjo)	<i>Rich sake</i>	30	110
- Light Dry, mellow			
Kouiku No. 54 (Junmai Ginjo)	<i>Rich sake</i>	32	120
- Smooth, Umami, sharp			
Dassai 45 (Junmai Daiginjo)	<i>Aromatic sake</i>	36	132
- Aromatic, fruity			
Dewatsuru Matsukura (Spesial Junmai)	<i>Rich sake</i>	36	132
- Smooth, rich, DRY			
AKIRA BIO (Junmai)	<i>Rich sake</i>	44	168
- DRY, umami			
Dassai 39 (Junmai Daiginjo)	<i>Aromatic sake</i>	52	198
- Elegant, mellow, dry			
Dassai 23 (Junmai Daiginjo)	<i>Aromatic sake</i>		348
- Aromatic, delicate, dry			
Dassai Beyond	<i>Aromatic sake</i>		1160
Yamabuki 1994 古酒	<i>Vintage sake, 20.5 %</i>		760
- Mature, complex, strong			
Heavensake from Dassai	<i>Aromatic sake</i>	68	262
- Rice polishing ratio 23 - 39, Collaboration with Regis CAMUS and DASSAI.			

RICE WINE

Lou Guichou, 《Vin》 du riz		
Colombard, Riz fermenté, 2019 FRANCE Bordeaux	15	75

NON-ALCOHOLIC BEVERAGES

JAPANESE ICE TEA

- Sencha 煎茶 -	25cl	7
Japanese green tea		
Japanischer Grüntee		
<i>Thé vert japonais</i>		
- Sweet Jasmin ジャスミン茶 -	25cl	7
Jasmine green tea		
Jasmin-Grüntee		
<i>Thé vert au jasmin</i>		
- Oolong ウーロン茶 -	25cl	7
Semi-fermented tea		
Halbfermentierter Tee		
<i>Thé semi-fermenté</i>		

JAPANESE HOT TEA

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

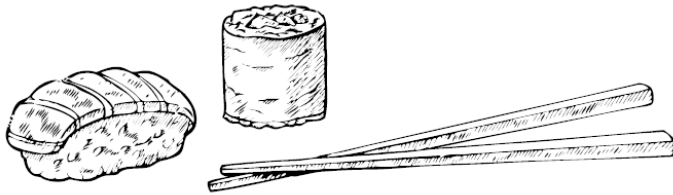
JAPANESE LEMONADE

- Ramune ラムネ -	20cl	7
Japanese lemonade		
Japanische Limonade		
<i>Limonade japonaise</i>		

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.



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.

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Prices in Swiss Francs. Service and VAT included.

Preise in Schweizer Franken inklusive Service und Mehrwertsteuer.

Prix en francs suisses. Service et TVA inclus.