



THE SUSHI BAR

BY TAKEHIKO YOSHIKAWA

Winter Season

Open 13th December 2024 – 30th March 2025

Opening Hours

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

Last order 30 minutes before closing

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)
- Japanese Pickles (Spicy + CHF 2.00) 8
- Edamame (served warm / warm serviert/ *servi chaud*) 12

SALADS

- Kani Salad - 26
Crab, avocado and green salad
Krabbe, Avocado und grüner Salat
Crabe, avocat et salade verte
- Salmon Salad - 24
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 - 32
Teriyaki chicken thighs with vegetables
Teriyaki-Hähnchenschenkel mit Gemüse
Cuisse de poulet façon Teriyaki aux légumes
- Kishimen Noodles - 42
Wheat flour Kishimen in hot broth with Sanzoku-Style Grilled (Black Pepper, Ginger, and Garlic-Spiced) chicken
Kishimen in heißer Brühe mit Sanzoku-Stil gegrilltem Hähnchen
Kishimen dans un bouillon chaud avec du poulet grillé façon Sanzoku

RICES & SOUP

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>	32
Semi fatty tuna Halbfetter Thunfisch <i>Thon mi-gras</i>	50
Fatty tuna Fetter Thunfisch <i>Thon gras</i>	68
Salmon Lachs <i>Saumon</i>	28
Sea bass Wolfsbarsch <i>Loup de mer</i>	30
Horse mackerel Holzmakrele <i>Chinchard</i>	30
Pike perch Zander <i>Sandre</i>	28
Yellow Tail Bernsteinmakrele <i>Sériole</i>	32
Octopus Pulpo <i>Poulpe</i>	30

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 -	32
- 12 pieces Sashimi -	54

SASHIMI MENU

- 14 pieces - 77

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

ASSORTED SUSHI

ASSORTED NIGIRI SUSHI

Chef's selection of assorted sushi

Assortierte Sushi-Auswahl

Sélection de sushi du chef

- 7 pieces Nigiri Sushi - 40

- 8 pieces Nigiri Sushi & 4 pieces Ura Maki Sushi - 54

SUSHI MENU

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

- 8 pieces Nigiri Sushi & 8 pieces Maki Sushi - 77

Miso soup, Small dessert

Miso-Suppe, Kleines Dessert

Soupe miso, Petit dessert

ASSORTED HOSO MAKI SUSHI

- 3 x 6 pieces -

Chef's selection of assorted hosomaki sushi 44

Assortierte Hosomaki Sushi - Auswahl

Sélection du chef de hosomaki sushi

ASSORTED URA MAKI SUSHI

- 3 x 8 pieces -

Chef's selection of assorted uramaki sushi 68

Assortierte Uramaki Sushi - Auswahl

Sélection du chef de uramaki sushi

ASSORTED TEMAKI SUSHI

- Hand-roll, 3 pieces -

Chef's selection of assorted temaki sushi 44

Assortierte Temaki Sushi - Auswahl

Sélection du chef de temaki sushi

NIGIRI SUSHI

- 2 pieces -

Red tuna Roter Thunfisch <i>Thon rouge</i>	20
Semi fatty tuna Halbfetter Thunfisch <i>Thon mi-gras</i>	24
Aburi Semi fatty tuna Aburi Halbfetter Thunfisch Aburi <i>Thon mi-gras</i>	26
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>	16
Horse mackerel Holzmakrele <i>Chinchard</i>	18
Pike perch Zander <i>Sandre</i>	18
Sea bass Wolfsbarsch <i>Loup de mer</i>	18
Yellow Tail Bernsteinmakrele <i>Sériole</i>	20
Mackerel marinated Makrele mariniert <i>Maquereau marine</i>	18
“Ruby” Shrimp “Ruby” Krevette <i>Crevette “Ruby”</i>	30
Red Shrimp Rote Krevette <i>Crevette rouge</i>	18
White shrimp (half cooked) Weisse Krevette <i>Crevette blanche</i>	18
Crab (cooked) Krabbe <i>Crabe</i>	18
Scallop (half cooked) Jakobsmuschel <i>Saint-Jacques</i>	18
Squid Tintenfisch <i>Calmar</i>	18
Squid arms (cooked) Tintenfischarmé <i>Bras de calmar</i>	14
Octopus (cooked) Pulpo <i>Poulpe</i>	18
Beef (half cooked) Rindsfleisch <i>Boeuf</i>	28
Eel Aal <i>Anguille</i>	20
Japanese omelette Japanisches Omelett <i>Omelette japonaise</i>	14
WAGYU Beef from Kagoshima prefecture (Aburi torched)	34
Wagyu-Rindsfleisch <i>Boeuf Wagyu</i> (1 piece)	

Aburi : Japanese style seared+ CHF 2.00

GUNKAN MAKI SUSHI

- 2 pieces -

Salmon caviar Lachsrogen <i>Caviar de saumon</i>	30
Trout Salmon caviar Forellenlachsrogen <i>Caviar de Truite saumonée</i>	20
Spicy red tuna Roter Thunfisch scharf <i>Thon rouge piquant</i>	22
Sea urchin Seeigel <i>Oursin</i>	22

MAKI SUSHI

HOSO MAKI SUSHI

- 6 pieces -

Red tuna Roter Thunfisch <i>Thon rouge</i>	20
Avocado - Red tuna Avocado - Roter Thunfisch <i>Avocat - Thon rouge</i>	22
Semi fatty tuna with chives Halbfetter Thunfisch mit Schnittlauch <i>Negi Toro : Thon mi-gras à la ciboulette</i>	24
Salmon Lachs <i>Saumon</i>	18
Avocado - Salmon Avocado - Lachs <i>Avocat - Saumon</i>	20
White fish Weisser Fisch <i>Poisson blanc</i>	20
Eel with cucumber Aal mit Gurke <i>Anguille et concombre</i>	22
Salmon caviar Lachsrogen <i>Oeufs de saumon</i>	32
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

URA MAKI SUSHI

- Inside-out, 8 pieces -

Avocado - Red tuna Avocado - Roter Thunfisch <i>Avocat - Thon rouge</i>	30
Semi fatty tuna with chives Halbfetter Thunfisch mit Schnittlauch <i>Negi Toro : Thon mi-gras à la ciboulette</i>	34
Spicy red tuna Roter Thunfisch scharf <i>Thon rouge piquant</i>	30
Avocado - Salmon Avocado - Lachs <i>Avocat - Saumon</i>	28
Philadelphia Roll : Cream cheese - Salmon Frischkäse - Lachs <i>Fromage frais - Saumon</i>	28
California Roll : Crab - Avocado Krabbe - Avocado <i>Crabe - Avocat</i>	30
Breaded shrimp Krevette paniert <i>Crevette pannée</i>	28
Shrimp tempura Tempura-Garnele <i>Crevette en Tempura</i>	30

MAKI SUSHI

FUTO MAKI SUSHI

- SALADA Maki, 5 pieces - *speciality from MIYAZAKI prefecture* 32
Crab (cooked), salad, cucumber, omelette, gourd
Krabbe, Salat, Gurke, Omelette, Kürbissstreifen
Crabe, salade, concombre, omelette, gourde

TE MAKI SUSHI

- Hand-roll, 1 piece -
Red tuna | Roter Thunfisch | *Thon rouge* 20
Semi fatty tuna with chives | Halbfetter Thunfisch mit Schnittlauch | 24
Negi Toro : Thon mi-gras à la ciboulette
Salmon | Lachs | *Saumon* 18
California Roll: Crab - Avocado | Krabbe - Avocado | *Crabe - Avocat* 24
Avocado | Avocado | *Avocat* 14
Supplements : cucumber or avocado etc,,, + CHF 2.00

DESSERTS

- Matcha parfait - 22
Matcha ice cream with Red Bean jam, mochi, Strawberry, Matcha Jelly
Matcha-parfait | Parfait au Matcha
- 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*
- Mont Blanc - 24
Japanese-style Mont Blanc with Sweet Potato and Chestnuts
Mont Blanc mit Süßkartoffeln und Kastanien
Mont-Blanc à la japonaise avec patate douce et châtaignes

ALCOHOLIC BEVERAGES

JAPANESE BEER

Asahi extra dry, 5%	33cl	9
Kirin Ichiban, 5%	33cl	10

LIQUEUR

梅酒 UMESHU

- Glass, 4.5-17% - 8cl

Plum wine, Pflaumenwein, *Vin de prune*

TAKARA plum original 9

SUPPAI 18

Suntory Yamazaki Whisky blend 36

CITRUS – Flavored

Kabosu no Susume 18

Natsu Mikan 18

Yuzu Heiwa 18

烧酎 SHOCHU

- Glass, 25% - 5cl

Tomino Hozan 9

Sweet potato liquor

Süskartoffel-Schnapps

Spiritueux à la patate douce

WHISKY

- Glass, 43% - 4cl

Suntory Hibiki Harmony 40

12 years 80

Suntory Yamazaki Distiller's Reserve 32

12 years 65

18 years 390

NON-ALCOHOLIC BEVERAGES

JAPANESE ICE TEA

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

JAPANESE HOT TEA

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

JAPANESE LEMONADE

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

Midsummer night`s dream

28

A graceful medley of Japanese Kabosu citrus, cucumber and lavender

The Silk Road

28

A refined fusion of Sake, green tea and ginger offering a balanced taste of tradition and modernity

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Our commitment is to source the finest and freshest fish available in switzerland, offering a diverse selection of seafood. Due to the challenges of consistent availability, some fish are exclusively served at our sushi bar on the basement floor.

Our Nori (seaweed) is carefully selected from Chiba, Japan, while Miso, Noodles, and Pickles are all made in-house. We also craft home made Tosa-style soy sauce. For the sushi rice, we blend red vinegar to create a flavor profile that complements even Aburi (seared) fish, ensuring the perfect balance.

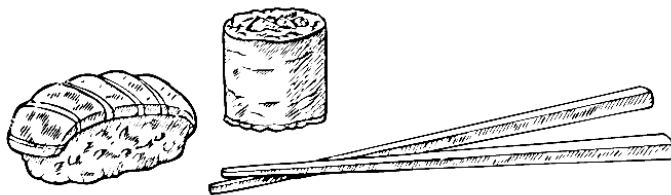
Our desserts incorporate Japanese-inspired flavors, aiming to provide a satisfying and unique finish to your meal. Wherever possible, we prepare everything with our own recipe. Even when we purchase certain ingredients, we always add our own touch to enhance them further.

It is our sincere hope that you will savor the dishes created with these carefully chosen ingredients and the utmost dedication.

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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