



THE SUSHI BAR

BY TAKEHIKO YOSHIKAWA

Winter Season

Open 4th December 2025 – 5th April 2026

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

- Lightly Seared Eel (Tataki Style) - Eel, cucumber and seaweed with Ponzu sauce Aal, Gurken und Algen mit Ponzu Sauce <i>Anguille, concombre et algues à la sauce ponzu</i>	42
- Dashi-Maki-Tamago – (3 pieces/ 3 Stück/ 3 pieces) Rolled Japanese Omelette (served warm) Japanisches Omelett (warm serviert) <i>Omelette japonaise roulée (servie chaude)</i>	26
- Spicy Japanese Pickles -	10
- Edamame (served warm / warm serviert/ servi chaud)	12

SALADS

- Kani Salad - Crab, avocado and green salad Krabbe, Avocado und grüner Salat <i>Crabe, avocat et salade verte</i>	28
- Salmon Salad - Salmon, avocado and green salad Lachs, Avocado und grüner Salat <i>Saumon, avocat et salade verte</i>	24
- Tofu Salad - Tofu, avocado and green salad Tofu, Avocado und grüner Salat <i>Tofu, avocat et salade verte</i>	22
- Kaiso Salad - Seaweed / Algen/ Algues	16

MAINS

- Teriyaki Chicken - Teriyaki chicken thighs with vegetables Teriyaki-Hähnchenschenkel mit Gemüse <i>Cuisse de poulet façon Teriyaki aux légumes</i>	32
- Tofu KISHIMEN Noodles from Miyagi prefecture - Flat Japanese noodles in a spicy meat miso broth with tofu, inspired by the Traditional "Tofu Ramen" from Miyagi Flache japanische Weizennudeln in einer würzigen Fleisch-Miso-Brühe mit Tofu <i>Nouilles japonaises plates servies dans un bouillon épicé au miso et à la viande</i>	42

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>Sérieole</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
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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 TE MAKI 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 <i>Aburi Thon mi-gras</i>	26
Fatty tuna Fetter Thunfisch <i>Thon gras</i>	32
Aburi Fatty tuna Aburi Fetter Thunfisch <i>Aburi 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>	34
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) Tintenfischarmee <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>	22
Japanese omelette Japanisches Omelett <i>Omelette japonaise</i>	14
WAGYU Beef from Kagoshima prefecture (Aburi torched)	38
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
Tobiko : Flying fish roe Fliegendenfischrogen <i>Oeufs de poisson-volant</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
Minced semi fatty tuna with chives Gehackter Halbfetter Thunfisch mit Schnittlauch <i>Thon mi-gras haché avec ciboulette</i> NEGI TORO	24
Salmon Lachs <i>Saumon</i>	18
Avocado - Salmon Avocado - Lachs <i>Avocat - Saumon</i>	20
White fish Weisses Fisch <i>Poisson blanc</i>	20
Eel with cucumber Aal mit Gurke <i>Anguille et concombre</i>	24
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 Kürbissstreifen <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
Minced semi fatty tuna with chives Gehackter Halbfetter Thunfisch mit Schnittlauch <i>Thon mi-gras haché avec ciboulette</i> NEGI TORO	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 panée</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
Minced semi fatty tuna with chives | Gehackter Halbfetter Thunfisch mit 24
Schnittlauch | *Thon mi-gras haché avec ciboulette* **NEGI TORO**
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** - 24
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*
- **Macha & Hojicha** - 24
A small tasting of matcha tart and hojicha pudding
Kleine Kostprobe von Matcha-Tarte und Hojicha-Pudding
Petite dégustation de tarte au matcha et de pudding au hojicha

ALCOHOLIC BEVERAGES

JAPANESE BEER

Asahi extra dry, 5,2%	33cl	9
Kirin Ichiban, 5%	33cl	10
Sapporo Premium, 4,7%	33cl	12

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

Natsu Mikan		18
Yuzu Heiwa		18

焼酎 SHOCHU

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

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

Wasabi Sour

28

Nigori sake, Wasabi syrup, Kabosu no susume, Egg white,
Lime juice.

Alpine Highball

28

Green Chartreuse, Ramune, Homemade hibiscus syrup.

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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.

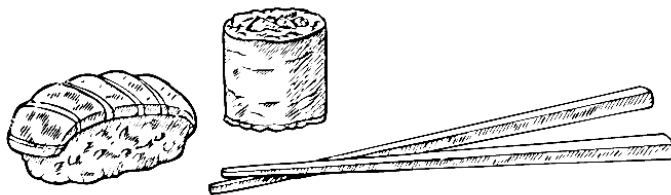
Our desserts incorporate Japanese-inspired flavors, aiming to provide a satisfying and unique finish to your meal. Wherever possible, we prepare everything with our own recipe. Even when we purchase certain ingredients, we always add our own touch to enhance them further.

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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