

## Seasonal Course Menu

牛しゃぶ Gyu Shabu

*beef (CH) shabu shabu style*

三点盛り Santen Mori

*seasonal appetizers*

刺身盛合 Sashimi Moriawase

*sashimi mix*

すき焼き Sukiyaki

*hot pot with beef on soya base served with rice*

甘味 Kanmi

*Dessert*

CHF 90.00

*The course menu is available from 2 people and allows you to taste different Japanese dishes*

## 前菜 APPETIZER

枝豆 Edamame vegetarian <i>boiled soybeans</i>	6
鶏の唐揚 Tori no Karaage <i>deep fried chicken (can be ordered spicy)</i>	16
餅と海老の揚げ出し Mochi to Ebi no Agedashi vegetarian possible <i>shrimp and mochi deep fried in dashi</i>	16
蒸し餃子 Mushi Gyoza <i>steamed dumplings with chicken, sesamesauce (5 pieces)</i>	15
茶碗蒸し Chawanmushi <i>steamed eggpudding with chicken, shrimp and shiitake</i>	18
手巻きセット Temaki Set <i>negitoro handrolls for two to share</i>	28

## サラダ SALAD

和風サラダ Wafusalad <i>salad with seaweed and tofu with sesame dressing</i>	16
キノコサラダ Kinoko Salad vegetarian <i>salad with mushrooms and yuzu dressing</i>	18
牛生姜焼サラダ Gyu Shogayaki Salad <i>beef thinly sliced with ginger sauce</i>	20
鮪とアボガドのサラダ Maguro to Avocado Salad <i>mixed salad with avocado, grated parmesan cheese and raw tuna</i>	20

## 寿司 SUSHI

麻布 Azabu	
<i>varieties of tuna nigiri with otoro, chutoro, akami and negitoro</i>	65
銀座 Ginza	
<i>mixed nigiri and maki</i>	65
青山 Aoyama vegetarian	
<i>vegetarian sushi</i>	30

## 刺身 SASHIMI

上野 Ueno	
<i>different parts of tuna, otoro, chutoro and akami</i>	66
新橋 Shimbashi	
<i>different kind of sashimi</i>	48
うなぎ スペシャル Unagi Special	
<i>grilled eel by Chef Chihiro</i>	18

## 寿司と刺身 SUSHI & SASHIMI

祇園 Gion for 2 people only upon pre-order	
<i>different kind of sushi, maki and sashimi</i>	142

all sushi and sashimi dishes can be served with gluten-free soya sauce  
you can have your sushi made with fresh wasabi (per person, per plate CHF 25.00)  
*all our sushi are made of 100% Japanese rice from Niigata and Ibaraki*

# 寿司刺身お品書き

nigiri / sashimi 2 pieces 握り/刺身 (2巻)

赤身/中トロ/大トロ Akami/Chutoro/Otoro	tuna	14/18/24
鮭/鮭トロ Shake/Shaketoro	salmon	10/12
はまち/ぶりトロ Hamachi/Buritoro	yellowtail	12/14
すずき Suzuki	seabream	10
ガンベロロソ Gamberi Rosso	prawn raw	14
海老/天使の海老 Ebi/Tenshi Ebi	prawn cooked/prawn	12/14
帆立 Hotate	Japanese scallop	12
とびっ子/いくら Tobiko/Ikura	salmon-/flying fishroe	10/12
鰻 Unagi	freshwater eel	12
めさば/あじ Shimesaba	mackerel marinated with vinegar	10
たこ Tako	octopus	10
蟹 Kani	crab	12
玉子 Tamago	omelet	8
稲荷 Inari veg.	tofu	8
<b>Seasonal Special:</b>		
あん肝 Ankimo	monkfish liver	14
イカ Ika	squid	14
イワシ Iwashi	sardin	12
マダイ Madai	red sea bream	14

## 巻物 uramaki 8 pieces

天ぷら Tempura Uramaki	shrimp tempura, rocket, cucumber, avocado, Mayo	25
鰻胡 Unagi Chumaki	eel, avocado and cucumber	22
鮭トロ炙り Shaketoroaburi uramaki	salmon, apple, cucumber, avocado	28
クリスピーサーモン Crispy salmon uramaki	salmon, avocado and ikura	25
カルフォルニア Snow Crab uramaki	crab, avocado, cucumber, mayo and tobiko	20
スパイシーベジ Spicy-Yasai Roll	kimuchi, avocado, cucumber, radish	18

## 巻物 hosomaki 6 pieces

鉄火/スパイシー Tekka/Spicytuna	tuna	12/14
ねぎトロ Negitoro/Torotakuan	tuna belly minced with scallions	18
納豆 Nattomaki v	fermented soybeans	10
かっぱとアボカド Kappa Avocado v	cucumber and avocado	10
干瓢/椎茸 Kanpyo/Shiitake v	pumpkin strips/ shiitake mushrooms	8
沢庵 Takuanmaki veg.	radish, shiso and plum	10

## 焼物 YAKIMONO

鶏の照焼 Tori no Teriyaki <i>chicken teriyaki</i>	28
鮭の塩焼又は照焼 Shake Shioyaki or Teriyaki <i>salted, grilled salmon or with teriyaki sauce</i>	35
鰯かまの塩焼き Burikama no Shioyaki <i>salted, grilled yellowtail collar</i>	35
ハマチステーキ Hamachi Steak <i>yellowtail with ginger sauce</i>	38
銀鱈の西京焼 Gindara no Saikyoyaki <i>grilled cod saikyo-miso</i>	42
豆腐ステーキ Tofu Steak vegetarian <i>grilled tofu with ginger sauce</i>	30

## 揚物 AGEMONO

天ぷら有田 Tempura Arita vegetarian <i>deep fried seasonal vegetables</i>	28
天ぷら備前 Tempura Bizen <i>deep fried shrimp, fish and vegetables</i>	38
天ぷら瀬戸 Tempura Seto <i>deep fried shrimp</i>	38
味噌汁 Misosoup <i>soup with tofu and seaweed</i>	5
ご飯 Gohan vegetarian <i>white rice</i>	3
定食 Teishoku <i>rice, miso soup and pickles</i>	8

## 鍋物 NABEMONO

すき焼、ご飯付 Sukiyaki can be served gluten-free or vegetarian  
*thinly sliced CH entrecote (130 gr.) cooked with tofu, shiitake-mushrooms, shirataki-noodles  
and vegetables cooked in sweet soy broth with rice, egg* 49

しゃぶしゃぶ、ご飯付 Shabu Shabu can be served gluten-free  
*thinly sliced CH entrecote (130 gr.) cooked with tofu, shiitake-mushrooms, shirataki-  
noodles and vegetables in seaweed bouillon with rice and sauces* 49

Japanese Wagyu Beef A4 from Kagoshima prefecture  
*thinly sliced for Sukiyaki or Shabu Shabu (130 gr)* 120

Original Kobe Beef A4  
*thinly sliced for Sukiyaki or Shabu Shabu (130 gr)* 210

## ご飯・麺類 RICE AND NOODLE DISHES

天ぷらうどん Tempura Udon cold or vegetarian possible  
*thick wheat noodles in dashi soup, served with fried shrimps, fish and vegetables* 32

鴨なんばうどん Kamo Nanban Udon  
*udon soup with duck, mushrooms and mochi* 30

鍋焼きうどん Nabeyaki Udon  
*thick wheat noodles cooked in a pot with fried shrimps, egg, simmered shiitake and leeks* 36

天井、みそ汁付き Tendon can be served vegetarian  
*vegetables, fish and shrimp tempura on top of rice served with miso soup and pickles* 32

## Declaration

beef from Switzerland and Japan, pork and chicken from Switzerland

*meat products might have been produced with antibiotics or other antimicrobial preservatives*

salmon from Scotland/Norway (farmed); yellowtail from Australia/Japan (farmed); tuna, squid, octopus, sea bream from Mediterranean Sea/FAO37; Seabass from Mediterranean Sea (farmed); Eel from Italy (farmed); black cod, ikura and tobiko from northeast pacific/FAO67; Black Tiger shrimp from Vietnam (farmed, Eden Shrimps); Tenshi Ebi from New Caledonia (farmed); scallops from Japan; crab, surf clam, sea urchin from Northwest Atlantic/FAO21; mackerel from Norway/FAO18

Please ask us for allergens.