

# CRUDO

## MAGURO CEVICHE

Ceviche vom roten Thunfisch — Sesam 36  
Red tuna ceviche — sesame

## SUZUKI CEVICHE

Ceviche vom Wolfsbarsch — schwarzer Trüffel, 35  
Sojasauce, Limette  
Seabass ceviche — truffle, soy sauce, lime

## HAMACHI CARPACCIO

Carpaccio von der Königsmakrele — Wakame, 32  
Sojasauce, Yuzu, Jalapeño  
Kingfish carpaccio — wakame, soy sauce, yuzu, jalapeño

## NIKKEI SHAKE

Lachstataki — Karashi-Miso-Senf 34  
Salmon tataki — Karashi miso mustard

## TENAGAEBI COCKTAIL

Kaisergranat Cocktail — Shiso-Dressing, Kadayif 32  
Langoustine cocktail — shiso dressing, kadaif

## BABY HORENSO v

Babyblattspinat — Trüffelöl, Parmesan, Miso 26  
Baby spinach — truffle oil, parmesan, miso  
mit Gelbflossen Thunfisch 45  
with yellowfin tuna  
mit Hummer 65  
with lobster

## GYU TATAKI

Rindfleisch tataki — Ponzu-Sauce, Momiji Oroshi, 42  
Knoblauchchips  
Beef tataki — ponzu sauce, momiji oroshi, garlic chips

## KAPPA WAKAME vG

Meeresalgen Salat — Sesam, Gurke 16  
Seaweed salad — sesame, cucumber

## VEGAN CEVICHE vG

Veganes Ceviche — Shimeji, Edamame, Avocado, 23  
rote Zwiebeln, Rettich, Karotte  
Vegan ceviche — shimeji, edamame, avocado,  
red onion, radish, carrot

# SUSHI

## DRAGON ROLL

Wasabi-Tempura Garnele, Gurke, Unagi, Teriyaki Sauce 36  
Shrimp in tempura wasabi, cucumber, unagi, teriyaki sauce

## SALMON ROLL

Lachs, Mango, Gurke, Lachs-Tataki, 36  
gebratener Reis, Karashi-Senf Sauce  
Salmon, mango, cucumber, salmon tataki,  
crispy rice, karashi-mustard sauce

## SPICY TUNA

Thunfisch, Avocado, Tempura-Flocken 36  
Tuna, avocado, tempura flakes

## GARDEN ROLL vG

Enoki Pilz, junger Spargel, Gurke, Avocado, 32  
knusprig-gebratene Süsskartoffel, Miso Sauce  
Enoki mushroom, baby asparagus, cucumber,  
avocado, crispy sweet potato, miso sauce

## CALIENTE

### GYOZA <sup>VG</sup>

Grillierte vegane Gyoza 30  
Grilled vegan gyoza

### NASU AGEBITASHI <sup>VG</sup>

Marinierte Auberginen — süsse Sojasauce 24  
Marinated eggplant — sweet soy sauce

### CRISPY SHAKE

Cremig-würziges Tatar vom Lachs — Tobiko, Sesam, 30  
Jalapeño, gebratener Reis  
Creamy spicy salmon tartar — tobiko, sesame,  
jalapeño, fried rice

### CRISPY MAGURO

Cremig-würziges Tatar vom Thunfisch — Sesam, Jalapeño, 30  
Frühlingszwiebel, gebratener Reis  
Creamy spicy tuna tartar — sesame, jalapeño,  
spring onion, fried rice

### GINDARA

Schwarzer Kabeljau — mariniert in Miso 55  
Black cod — marinated in miso

### TORI TERIYAKI

Grilliertes Poulet — Teriyaki-Sauce, Sesam 45  
Grilled chicken — Teriyaki sauce, sesame

### GYUNIKU STEAK

Rindsentrecôte — Gyuniku-Sauce 65  
Beef entrecôte — Gyuniku sauce

## DULZOR

### CEVICHE <sup>VG</sup>

Ceviche von Früchten — Muscovado, Popcorn 16  
Fresh fruit ceviche — muscovado, popcorn

### SHOKORA

Schoggi-Ingwer-Tarte, Tonkaglacé 16  
Chocolate & ginger tart, tonka ice cream

### MANGO FRUCHE

Mango-Kokos-Suppe mit Kokosglacé 14  
Mango & coconut soup, coconut ice cream

### DAIFUKU MOCHI

Variation von traditionell handgemachten Mochis 20  
Schwarzer Sesam, Kokosnuss, Matcha,  
Chili-Mango-Passionsfrucht  
Traditional hand-made mochi selection  
black sesame, coconut, matcha, chili mango passion fruit

V vegetarisch  
vegetarian

VG vegan  
vegan

Alle unsere Fleischsorten stammen aus der Schweiz.  
Bitte informieren Sie uns über allfällige Allergien.  
Unsere Preise sind in CHF, MWST & Service inkludiert.  
All our meats are from Switzerland.  
Kindly inform us of any food allergies.  
Net prices in CHF, VAT and service included.