

CEVICHE AND TIRADITOS

MAGURO CEVICHE

Ceviche vom roten Thunfisch — Sesam, Shiso 39
Red tuna ceviche — sesame, shiso

SUZUKI CEVICHE

Wolfsbarsch Ceviche — schwarzer Trüffel, Soyasauce, Limette, Koriander 39
Seabass ceviche — truffle, soy sauce, lime, coriander

SALMON TIRADITO

Lachs, Ponzu-Sauce, roter Tobiko, Koriander, Aji amarillo, Yuzukosho 36
Salmon, Ponzu sauce, red tobiko, cilantro, Aji amarillo, Yuzukosho

KAMPACHI CARPACCIO

Carpaccio von der Königsmakrele — Meeresalgen, Ceviche Sauce 38
Kingfish, seaweed, ceviche sauce

GYU TATAKI

Rindfleisch-tataki — Tataki Sauce, Momiji Oroshi, Knoblauchchips 44
Beef tataki — Tataki sauce, momiji oroshi, garlic chips

ALETA AMARILLA TIRADITO

Gelbflossen-Thunfisch, Karashi-Senf Sauce, grüne Jalapeños 42
Yellowfin-tuna, karashi mustard sauce, green jalapeños

VEGAN CEVICHE ^{VG}

Veganes Ceviche — Shimeji, Edamame, peruanische Wurzelgemüse 25
Vegan Ceviche — Shimeji, edamame, avocado, peruvian roots

KAPPA WAKAME ^{VG}

Meeresalgen Salat — Sesam, Ingwer 18
Seaweed salad — sesame, ginger

BABY HORENISO ^V

Babyblattspinat — Trüffelöl, Parmesan, Miso 28
Baby spinach — truffle oil, parmesan, miso

SASHIMI

O'TORO SASHIMI

O'Toro Blauflossenthunfisch / O'Toro Blue fin tuna (8 pcs) 75

SHAKE SASHIMI

Lachsfilet / Salmon filet (8pcs) 58

SASHI BEEF SASHIMI

Prime Sashi beef (8 pcs) 65

SASHIMI "ZZ" PLATE

Geschmischte Platte – O'Toro Thunfisch, Lachs, Sashi-Beef 95
Mixed plate – O'Toro tuna, salmon, sashi-beef (12 pcs)

SUSHI

SALMON ROLL

Lachs, Mango, Gurke, Lachs-Tataki, 39
gebratener Reis, Karashi-Senf Sauce
Salmon, mango, cucumber, salmon tataki,
crispy rice, karashi-mustard sauce

SPICY TUNA

Thunfisch, Avocado, Tempura-Flocken 42
Tuna, avocado, tempura flakes

GARDEN ROLL ^{VG}

Enoki Pilz, junger Spargel, Gurke, Avocado, 39
knusprig-gebratene Süsskartoffel, Miso Sauce
Enoki mushroom, baby asparagus, cucumber,
avocado, crispy sweet potato, miso sauce

CALIENTE

HOMEMADE GYOZA ^{VG}

Grillierte vegane Gyoza 35
Grilled vegan gyoza

Gyoza mit Poulet und Trüffel 39
Gyoza with chicken and truffle

NASU AGEBITASHI ^{VG}

Marinierte japanische Aubergine, Süsser Soja sauce 24
Marinated japanese eggplant, sweet soy sauce

CRISPY SHAKE

Cremig-würziges Tatar vom Lachs — Tobiko, 34
Jalapeño, gebratener Reis
Creamy spicy salmon tartar — tobiko,
jalapeño, fried rice

CRISPY MAGURO

Cremig-würziges Tatar vom Thunfisch – Jalapeño, 36
Frühlingszwiebel, gebratener Reis
Creamy spicy tuna tartar — jalapeño, spring onion, fried rice

GINDARA

Schwarzer Kabeljau — mariniert in Miso, Daikon, Süsskartoffel, Platano 67
Black cod — marinated in miso, daikon, sweet potatoes, platano
2 CHF werden der Genolier Foundation gespendet
2 CHF are donated to the Genolier Foundation

SASHI NIKU YAKI

Prime Sashi Beef — Reis, Ponzu, Kizami Wasabi (150g) 155
Prime Sashi beef — rice, ponzu, kizami wasabi

WAKADORI TERIYAKI

Grilliertes Poulet, Teriyaki Sauce, gebratenes Gemüse 55
Grilled chicken, teriyaki sauce, stir fry vegetables

DULZOR

CEVICHE ^{VG}

Ceviche von Früchten — Karamell, Popcorn 18
Fresh fruit ceviche — muscovado, popcorn

SHOKORA

Schokoladenmousse, Zitronengras, Matcha 18
Chocolate mousse, lemongrass, matcha

LIMA

Limettencreme, Limettenconfit, Ivoire-Schokolade 20
Lime curd, lime confit, ivoire chocolate

MOCHI SELECTION

Variation von traditionell handgemachten Mochis 22
Traditional hand-made mochi selection

V vegetarisch VG vegan



Gerne geben wir Ihnen Auskunft über den Herkunftsort des Fleisches.
Bitte informieren Sie uns über allfällige Allergien.

Unsere Preise sind in CHF, MWST & Service inkludiert.

We will be happy to provide you with information about the origin of the meat.
Kindly inform us of any food allergies.

Net prices in CHF, VAT and service included.