

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

SHAKE CEVICHE

Ceviche vom Lachs — Passionsfrucht, Koriander 33
Salmon ceviche — passion fruit, coriander

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

GAMBA ROJA

Rote Garnelen — Avocado, Kaviar 50
Gambero rosso — avocado, caviar

BABY HORENSHO ^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

^V vegetarisch
vegetarian

^{VG} vegan
vegan

Bitte informieren Sie uns über allfällige Allergien.
Unsere Preise sind in CHF, MWST & Service inkludiert.
Kindly inform us of any food allergies.
Net prices in CHF, VAT and service included.

CALIENTE

GYOZA ^{VG}

Grillierte vegane Gyoza 30
Grilled vegan gyoza

NASU AGEBITASHI ^{VG}

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 ^{VG}

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