

la MUÑA

ZURICH

A LA CARTE

CEVICHES AND CRUDOS

MAGURO CEVICHE

Roter Thunfisch - Grüner Shiso, Rote Zwiebeln, Gochujang Miso, Rocoto Sauce 42
Red Tuna - Green Shiso, Red Onions, Gochujang Miso, Sesame, Rocoto Sauce

SUZUKI CEVICHE



Wolfsbarsch - Schwarzer Trüffel, Limette, Koriander, Knoblauch Chips, 42
Sesam Sauce
Seabass - Black Truffle, Lime, Coriander, Garlic Chips, Sesame Sauce

SALMON CEVICHE

Lachs - Avocado, Meerfenchel, Radieschen, Möhren, Camu-Camu Sauce 40
Salmon - Avocado, Samphire, Red Radish, Carrot, Camu-Camu Sauce

CALAMAR SOMEN

Tintenfisch – Prunier Caviar, Wachtel Eigelb, Gemüse, 59
Castañas de la Amazonia, Soba dashi
Squid – Prunier Caviar, Quail Yolk, Vegetables, Castañas de la Amazonia,
Soba Dashi

SALMOREJO LANGOSTA

Hummer - Couscous, Wassermelone, Rote Zwiebeln, Salmorejo sauce 75/135
Lobster - Couscous, Watermelon, Red Onions, Salmorejo sauce

GYU TATAKI

Schweizer Rind - Momiji oroshi, Knoblauch Chips, Shichimi, 41
Kresse Ponzu-Rocoto Sauce
Swiss Beef - Momiji Oroshi, Garlic Chips, Shichimi, Cress, Ponzu-Rocoto Sauce

SASHIMI

O'TORO

O'Toro Blauflossen Thunfisch / O'Toro Bluefin Tuna 77 (8 Stück/piece)

SHAKE

Lachs / Salmon 55 (8 Stück/ piece)

HAMACHI

Gelbschwanzmakrele / Kingfish 69 (8 Stück/ piece)

SASHIMI "ZZ" PLATE

Gemischte platte - O'Toro Blauflossen Thunfisch, Lachs, Sashi-rind 95 (14 Stück/ piece)
Mixed Plate - O'Toro Bluefin Tuna, Salmon, Sashi-beef

SUSHI

NIGIRI & GUNKAN

Weekly selection of Nigiri & Gunkan – 99 (6 Stück/ piece)

SALMON ROLL

Lachs - Gurke, Takuan, Lachstatar, Reis Chips, Zitrus Wasabi sauce 42
Salmon - Cucumber, Takuan, Salmon Tartar, Rice Chips, Citrus Wasabi sauce

DRAGON ROLL

Tempura Garnelen - Avocado, Unagi, Sesam, Teriyaki sauce 47
Tempura Shrimps - Avocado, Unagi, Sesame, Teriyaki sauce

O`TORO & MAZARA

Thunfischbauch & Mazara Garnelen - Gurke, Frühlingszwiebeln, Garnelen Dressing 59
Tuna Belly & Mazara Shrimp - Cucumber, Spring Onions, Shrimp Dressing

SPICY TUNA

Thunfisch - Avocado, Shiso, Tempura Flocken 45
Tuna - Avocado, Shiso, Tempura Flakes

GARDEN ROLL

Enoki Pilze, Spargel, Gurke, Avocado, Knusprige Süßkartoffel, Physalis-sauce 39
Enoki Mushrooms, Asparagus, Cucumber, Avocado, Crispy Sweet Potato, Physalis-sauce

GREEN TOUCH

BABY HORENSEN



Babyblatt Spinat - schwarzer Trüffel, Parmesan, trockenes Miso, Trüffel Sauce 28
Baby Spinach - Black Truffle, Parmesan, Dry Miso, Truffle Sauce

VEGAN CEVICHE



Gemüse - Shimeji pilze, Edamame, Avocado, Tamarillo, Aguaymanto Sauce 27
Vegetables - Shimeji mushrooms, Edamame, Avocado, Tamarillo, Aguaymanto Sauce

KAPPA WAKAME



Meeresalgen Salat – Nori, Ingwer, Marinierte Gurke, Wasabi, Sesam Dressing 22
Seaweed Salad – Nori, Ginger, Marinated Cucumber, Wasabi, Sesame Dressing

CALIENTE

KUSHIYAKI

Wöchentlich Gegrillte Spiesse – “Frisch vom Markt” (2 Stück/piece)
Weekly Grilled Skewers - “Selected - Fresh from the Market”

TORI BAO BUNS

Frittiertes Poulet - Gedämpftes Brötchen, Pikante Japanische Mayonnaise 39
Fried Chicken - Steamed Buns, Spicy Japanese Mayonnaise

MISO SOUP

Miso - Wakame, Takuan, Tofu, Frühlingszwiebeln, Sesam 29
Miso - Wakame, Takuan, Tofu, Spring Onions, Sesame

VEGETABLE GYOZA



Gemüse - Aonoriko öl, Ponzu Sauce 40
Vegetable - Aonoriko Oil, Ponzu sauce

CHICKEN GYOZA

Poulet- Schwarzer Trüffel, Trüffel Emulsion 48
Chicken – Black Truffle, Truffle Emulsion, Aonoriko Oil

SHRIMP GYOZA

Garnelen - Coral-sauce, Tobiko, Limettenkaviar 48
Shrimp - Coral-sauce, Tobiko, Finger Lime

CRISPY SHAKE



Lachstartar, Jalapeño, Tobiko, Würzige Mayonnaise, Knuspriger Reis 38
Salmon Tartar – Jalapeño, Tobiko, Spicy Mayonnaise, Crispy Rice

CRISPY MAGURO



Thunfisch – Tartar, Jalapeño, Frühlingszwiebel, Würzige Mayonnaise, 42
Knuspriger Reis
Tuna Tartar - Jalapeño, Spring Onion, Spicy Mayonnaise, Crispy Rice

CRISPY GUACAMOLE



Guacamole – Avocado, Cashewnüsse, Jalapeño, Knuspriger Reis 32
Guacamole – Avocado, Cashew Nuts, Jalapeño, Crispy Rice

YASAI TEMPURA



Gemüse – Shiso, Pilze, Spargel, Nori, wilder Brokkoli, Ponzu Sauce 35
Vegetables – Shiso, Mushrooms, Asparagus, Nori, Wild Broccoli, Ponzu Sauce

ANTICUCHOS

Tintenfisch in Mentaiko mariniert - Petersilienwurzel, Kressensalat, Mentaiko Emulsion 38
Baby Squid Marinated in Mentaiko - Parsley Root, Cress Salad, Mentaiko Emulsion

GINDARA



Schwarzer Kabeljau in Miso mariniert - Platano Chips, Schwarzwurzel, Shichimi, 78
Daikon Creme

Black Cod Marinated in Miso - Platano Chips, Salsify, Shichimi, Daikon Cream
2 CHF werden der Genolier Foundation gespendet
2 CHF are donated to the Genolier Foundation

GYUNIKU SUMIBIYAKI

Schweizer Rindsfilet- Pak-choi, Koriander, Röstzwiebeln, Salsa Teriyaki 90
Swiss Beef Filet - Pak-choi, Coriander, Fried Onion, Salsa Teriyaki

KAGOSHIMA WAGYU ISHIYAKI

Am Tisch Gegrilltes Japanisches Rind / Table Grilled Japanese Beef

A5+ Wagyu Sirloin 70g - Momiji Oroshi, Tsuma Daikon, Wasabi, Kimchi Sauce, 99
Ponzu Sauce
A5+ Wagyu Sirloin 70g – Momiji Oroshi, Tsuma Daikon, Wasabi, Kimchi Sauce, Ponzu Sauce



Vegetarian



Signature Dish



Vegan

Gerne geben wir Ihnen detaillierte Auskunft über den Herkunftsort von Fisch und Fleisch.

Bitte informieren Sie uns über allfällige Allergien. Unsere Preise sind in Schweizer Franken. 7.7% MWST inkludiert.

We will gladly provide you with information regarding the origin of the fish and meat. Please let us know if you have any food allergies or special dietary needs. Net prices in Swiss Francs, 7.7% VAT is included.