

CEVICHES AND TIRADITOS

MAGURO CEVICHE

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

SUZUKI CEVICHE

Wolfsbarsch Ceviche — Soyasauce, Limette, Koriander 39
Seabass ceviche — 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

HAMACHI WAKAME

Gelbschwanzmakrele, Ñora, Ikura, Wakame 39
Kingfish, ñora, Ikura, wakame

GYU TATAKI

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

LANGOSTINO SALMOREJO

Scampi, Salmorejo Sauce, Rocoto 65
scampi, salmorejo sauce, rocoto

VEGAN CEVICHE ^{VG}

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

KAPPA WAKAME ^{VG}

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

BABY HORENSO ^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) 72

SHAKE SASHIMI

Lachsfilet / Salmon filet (8pcs) 52

SASHI BEEF SASHIMI

Prime Sashi beef (8 pcs) 59

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, süsse 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

GYUNIKU FILET

Rindsfilet — Pak-Choi, Eringi Pilze, Radieschen, Criolla Sauce, Reis 125
Beef filet — pak-choi, eringi mushrooms, red radish, rice

WAKADORI TERIYAKI

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

DULZOR

BANANA CAKE

Bananen-Kuchen, Toffée Sauce, Matcha Glace 16
Banana-cake, toffee sauce, matcha ice cream

CHAWANMUSHI

Coconut Chawanmushi, Frucht Ceviche, Shiso & Biskuit-Rolle 18
Coconut Chawanmushi, fruit ceviche, shiso and egg roll biscuit

OPERA

Pekannüsse, Caranoa-Schokolade, Kalamansi 20
Pecannuts, Caranoa-Chocolate, Kalamansi

MOCHI SELECTION

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

V vegetarisch VG vegan



Gerne geben wir Ihnen detailliert den Herkunftsort von Fisch und

Bitte informieren Sie uns über auffällige Allergien.

Unsere Preise sind in CHF, MWST & Service 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 CHF, VAT and service included.