

THE JAPANESE RESTAURANT

SUSHI A LA CARTE

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| NIGIRI – SUSHI | 2 Stück / 2 pieces | 22 |
| SASHIMI | 100g | 28 |
| <i>Lachs / Salmon</i> | | |
| <i>See Saibling / Arctic Char</i> | | |
| <i>Ei Tamago / Japanese Omelette</i> | | |
| <i>Königsbarsch / Hamachi</i> | | |
| <i>Zander / Pike Perch</i> | | |
| <i>Gegrillter Aal / Grilled Eel</i> | | |
| NIGIRI – SUSHI | 2 Stück / 2 pieces | 26 |
| SASHIMI | 100g | 32 |
| <i>Dorade / Sea Bream</i> | | |
| <i>Roter Thunfisch / Red Tuna</i> | | |
| <i>Ebi Krevetten / Cooked Shrimp</i> | | |
| <i>Gebratener Lachsbauch / Seared Salmon Belly</i> | | |
| <i>Garnele / Prawn</i> | | |
| <i>Jakobsmuschel / Scallop</i> | | |
| NIGIRI – SUSHI | 2 Stück / 2 pieces | 38 |
| SASHIMI | 100g | 40 |
| <i>Toro-Thunfischbauch / Tuna Belly</i> | | |
| <i>Tataki Wagyu Rind / Seared Wagyu Beef</i> | | |
| | | |
| URAMAKI – SUSHI | 4 Stück / 4 pieces | 26 |
| <i>Avocado / Avocado</i> | | |
| <i>Lachs & Avocado / Salmon & Avocado</i> | | |
| <i>Teriyaki Poulet / Teriyaki Chicken</i> | | |
| <i>Pikanter Thunfisch / Spicy Tuna</i> | | |
| <i>Pikante Tempura Garnele / Spicy Tempura Shrimp Roll</i> | | |
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| GUNKAN MAKI | 2 Stück / 2 pieces | 28 |
| <i>Ikura Lachs-Rogen / Ikura Salmon Roe</i> | | |
| <i>Wachtelei & Oscietra Kaviar / Quail Egg & Oscietra Caviar</i> | | |

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A LA CARTE

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| 6 gemischte Nigiri Sushi / 6 mixed Nigiri Sushi | 58 |
| 12 gemischte Nigiri Sushi / 12 mixed Nigiri Sushi | 95 |
| 5 Sorten Sashimi / 5 sorts of Sashimi (200g) | 65 |
| 6 Stück Sashimi & 6 Stück Sushi / 6 slices Sashimi & 6 pieces Sushi | 85 |
| 6 Stück Sashimi & 9 Stück Sushi / 6 slices Sashimi & 9 pieces Sushi | 95 |
| Chawan Mushi – Fein gedämpfter Pudding von Krabbe & Shiitake | 36 |
| <i>Chawan Mushi – Steamed Custard of Crab & Shiitake</i> | |
| Spinat & Seealgensalat, Sesam-Miso Dressing | 26 |
| <i>Spinach & Seaweed Salad, Sesame-Miso Dressing</i> | |
| Frische gedämpfte Soja-Bohnen (Edamame), Trüffel Sauce | 19 |
| <i>Steamed Fresh Soy Beans (Edamame), Truffle Salsa</i> | |
| Tempura – Auswahl an Fisch, Meeresfrüchte & Gemüse | 45/78 |
| <i>Tempura – Selection of Fish, Shellfish & Vegetables</i> | |
| Tempura – Auswahl an Gemüse & Tofu | 36/52 |
| <i>Tempura – Selection of Vegetables & Tofu</i> | |
| Gyoza – Teppanyaki Enten Teigtaschen | 36/52 |
| <i>Gyoza – Teppanyaki Duck Dumpling</i> | |
| Miso Suppe | 19 |
| <i>Miso Soup</i> | |

Ebenso können Sie von dem Modernen Kaiseki oder
dem Omakase Menu Gerichte à la carte wählen

You can also choose from the modern Kaiseki or Omakase menu dishes à la carte

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| Als Vorspeise / as an Appetizer | | 39 |
| Als Hauptgang / as a Main Course | | 70 |
| Wagyu - als Hauptgang / as a Main Course | 150g | 120 |
| Kobe - als Hauptgang / as a Main Course | 150g | 185 |
| Dessert / Dessert | | 24 |

Origin:
Beef, Veal, Pork, Chicken, Lamb: Swiss
Kobe, Wagyu: Japan
Goose Liver, Quail, Duck: France · Venison: Austria
Hamachi: Breed Japan · Pike Perch: FAO 05 · Sole: FAO 2 · Monkfish: FAO 27
Salmon: Breed Scotland · Smoked Salmon: Breed Scotland · Sturgeon: Swiss / Frutigen
Soft Shell Crab: FAO 071 · Crab Meat: FAO 071 · Shrimp: Vietnam · Golden Shrimp MSC
Lobster: FAO 21 · Pulpo: FAO 34 · Kaviar Kristal: Breed Chinese · Scallops: FAO 21