

LUNCH MENU



TUESDAY - FRIDAY 11:30 - 14:30

LAST ORDER 14:00

Allergens & intolerances: We would be happy to provide you with personal information.

Meat origin: All CH, unless otherwise declared; Wagyu beef (Kagoshima, Japan)

Fish origin: All MSC certified. Tuna Bluefin (ES), Tuna Yellowtail (PHL), Salmon Label Rouge (UK), Kingfish (DK), Gambero Viola (IT)

All prices in CHF including 8.1% VAT

Sushi Moriawase **45**

Nigiri: bluefin tuna, toro (fatty bluefin tuna), kingfish, gamero rosso, calamari, freshwater eel

Ura Maki: 4 pieces with Tuna Mousse and Tobikko

Futo Maki: 3 pieces vegetarian

Served with salad and miso soup

Bentô Yakiniku **48**

Marinated and fried slices of Swiss beef / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried food / vegetarian futomaki / sashimi: tuna, salmon, kingfish / miso soup

Bentô Chicken Teriyaki **48**

Marinated and fried CH chicken thighs (marinated for at least 6 hours) / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried / vegetarian futomaki / sashimi: tuna, salmon, kingfish / miso soup

Bentô Lachs **48**

Fried salmon with homemade teriyaki sauce / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried / vegetarian futomaki / sashimi: tuna, salmon, kingfish / miso soup

Bentô Vegi **42**

Seasonal vegetarian dish / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried food / vegetarian futomaki / miso soup

Tenjû **38**

2 pieces of shrimp & various vegetables fried in batter, on Japanese rice, served with salad and miso soup

Unajû **42**

Steamed freshwater eel on Japanese rice, served with salad and miso soup

Tenjû Vegi **30**

Various vegetables fried in batter, on Japanese rice, served with salad and miso soup

Kaisen Jû **38**

Raw tuna, salmon, kingfish, calamari, gamero rosso on sushi rice, served with salad and miso soup

Maguro Jû **36**

Four types of raw tuna on sushi rice, served with salad and miso soup

Salmon Jû **36**

Four types of raw salmon on sushi rice, served with salad and miso soup

Dessert (homemade ice cream/sorbet)

Green tea (ice cream or sorbet) with azuki and fresh fruits **7.5**

Sesame / Shoyu / white chocolate / Yuzu (sorbet) with fresh fruits **6.5**

Drinks

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| Cold, unsweetened green tea 3dl | 6 |
| Mineral water 5dl sparkling/non sparkling | 6 |
| Mineral water 1 l sparkling/non sparkling | 9.5 |
| Coca Cola, Coca Cola Zero 3.3dl | 6 |
| Bio Yuzu by Urban Lemonade 3.3dl | 7.5 |
| Tree Cents Dry Tonic 2dl | 7.5 |
| Ramune (Japanese sweet drink) 2dl | 6.5 |
| Tea in the pot | 7.5 |
| Green tea, genmai-cha, jasmine tea | |
| Tea in a glass | 5.5 |
| Black tea, verbena, peppermint, chamomile | |
| Asahi Beer (Japan) 3.3dl | 7.5 |
| Coedo „Marihana“ IPA (Japan) | 9.5 |
| Kirin alcohol-free (Japan) | 7 |

Apero, sake, wine, champagne, spirits:

“Please request the separate card or ask us”

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| Espresso | 5 |
| Doppio | 7.5 |

