

お飲み物  
**BEVERAGES**

<b>APERITIF</b>	<b>VOL %</b>		<b>CHF</b>
UMESHU CHOYA, JAPANESE PLUM WINE (10')	10%	4CL	11.00
UMESHU CHOYA, JAPANESE PLUM WINE(15')	15%	4CL	16.00
TAISHI ROYAL COCKTAIL WITH PLUM WINE AND SPARKLING WINE		10CL	15.00
SPARKLING WINE MAULER MÉTHODE TRADITIONNELLE „, CORDON OR“, BRUT	12%	10CL	9.90
SOBA SHOUSHU NAYUTA, JAPANESE SAKE-BRANDY	25%	4CL	9.50
HAKUSHU JAPANESE SINGLE MALT WHISKY 12 YEARS	43.5%	2CL 4CL	12.00 22.00
HIBIKI 17 YEARS SUNTORY BLENDED JAPANESE WHISKY	43%	2CL 4CL	18.00 35.00
<b>BEER</b>			
KIRIN LAGER	5%	33CL	6.80
ASAHI DRY	5%	33CL	6.80
<b>SAKE (SERVED EITHER WARM OR COLD)</b>		<b>ORIGIN / PROVINCE</b>	
SAKE „OZEKI US“	14.5%	US 15CL	9.00
SAKE „YAMADANISHIKI“	15.0%	HYOUGO 15CL	16.00
<b>SAKE RARITIES</b>		<b>ORIGIN / PROVINCE</b>	
SAKE RANJATAI REISSEN	16 - 17%	OSAKA 4CL 10CL	14.00 28.00
SAKE TATENOKAWA	16 - 17%	OSAKA 4CL 10CL	19.00 38.00
<b>WHITE WINE</b>			<b>1 DL</b>
BARDONNEX „DOMAINE DE VERBANT“ AOC			5.00
„MON BLANC“ AOC (LAFNETSCHA, RIESLING X SYLVANER, PINOT GRIS) CAVE PAPILLON, SALGESCH			7.00
<b>ROSÉ WINE</b>			
ŒIL DE PERDRIX, LES TERROISES, VAUD			4.50
<b>RED WINE</b>			
BARDONNEX „DOMAINE DE VERBANT“ AOC, GENEVA			5.10
MERLOT „BIASCA PREMIUM“ DOC, FELICIANO GIALDI, TICINO			7.30
SCHAFISER AOC, PINOT NOIR, STADTKELLEREI			7.50
<b>TEA (POT)</b>			
SEN-CHA (JAPANESE GREEN TEA)			6.20
HOCHI-CHA (SMOKED JAPANESE GREEN TEA)			6.20
<b>COFFEE SPECIALITIES</b>			
ESPRESSO „GALAPAGOS SAN CRISTOBAL“			5.80
ESPRESSO „JAMAICA BLUE MOUNTAIN“			6.20
ESPRESSO „NEPAL KUKRI MOUNT EVEREST“			6.80

**チョイスメニュー**  
**JAPANESE JOURNEY**

*CHOOSE YOUR TRAVEL ROUTE BY YOURSELF!  
WE WISH YOU A PLEASANT TRIP THROUGH JAPAN!*

**TAKE OFF**  
*AMUSE-BOUCHE*

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*JAPANESE SALAD*

*OR*

*MISO SOUP WITH VEGETABLES*

*OR*

*SOBA NOODLE SOUP  
SOY BROTH WITH BUCKWHEAT NOODLES*

**TWO STARTERS OF YOUR CHOICE**  
*SASHIMI*

*NIGIRI SUSHI (4 PCS)*

*MAKI SUSHI-ROLL (6 PCS) WITH SALMON OR TUNA*

*VEGETABLE SUSHI-ROLL (6 PCS) WITH CUCUMBER OR AVOCADO*

*CALIFORNIA-ROLL*

*„SPICY TUNA“ MARINATED RAW TUNA GARNISHED WITH LEAFY SALADS*

*TEMPURA (2 PCS OF JUMBO SHRIMPS AND 3 PCS. OF VEGETABLES)*

*„KARAAGE“ FRIED CHICKEN JAPANESE STYLE*

**ONE MAIN COURSE OF YOUR CHOICE**  
*JUMBO SHRIMPS FLAMED WITH BRANDY*

*CHOICE OF FRESH FISH FROM THE MARKET*

*KINGFISH „TEPPANYAKI“ ON SPICY LEMON-SOY SAUCE WITH MUSHROOMS AND SHIITAKE*

*DICES OF JAPANESE TOFU ROASTED WITH SOY, GINGER, CHILLI AND GARLIC*

*POULARD BREAST WITH DRIED PLUMS, SESAME AND „CHOYA“ PLUM WINE*

*ROASTED DUCKLING BREAST FLAMED WITH GRAND-MARNIER*

*„YAKINIKU“ STRIPS OF BEEF ENTRECÔTE MARINATED WITH SOY AND MIRIN*

*ENTRECÔTE JAPANESE STYLE*

**DESSERT**  
*JAPANESE DESSERT VARIATION*

*CHF 95.00*

## 寿司、刺身、天婦羅 SUSHI, SASHIMI AND TEMPURA

### 寿司メニュー

<b>MAKI SUSHI (1 ROLL)</b>	
„KAPPA“ CUCUMBER-ROLL	8.00
AVOCADO-ROLL	8.00
„SAKE“ (LABEL ROUGE) SALMON-ROLL	9.20
„TEKKA“ (FOS) TUNA-ROLL	9.50
„SPICY TUNA MAKI“ (FOS)	9.80
CALIFORNIA-ROLL (FOS)	16.00
JUMBO SHRIMP-TEMPURA-ROLL (FOS)	18.00

### 握り寿司、2貫

<b>NIGIRI SUSHI (2 PIECES)</b>	
„NINJIN“ CARROT(4 PIECES)	6.00
„TAMAGO“ OMELETTE AND NORI	7.50
„SAKE“ (LABEL ROUGE) SALMON	8.00
„AJI“ MACKEREL	8.00
„MAGURO“ (FOS) TUNA	9.00
„INARI“ TOFU FILLED WITH SUSHI-RICE AND VEGETABLES	9.00
„EBI“ JUMBO SHRIMPS	9.50

### 寿司、刺身、盛り合わせ

<b>SUSHI AND SASHIMI VARIATIONEN</b>	
SUSHI TAKE HALF PORTION (6 PIECES)	18.00
SUSHI MATSU PORTION (12 PIECES)	29.00
SUSHI KOTOBIKI BIG PORTION (16 PIECES)	35.00
SASHIMI TAKE HALF PORTION	19.00
SASHIMI MATSU PORTION	32.00
„RAINBOW SUSHI“ SUSHI-ROLL WITH TUNA, SALMON, KINGFISH AND AVOCADO	19.50

### 寿司、刺身、船盛り

<b>SUSHI AND SASHIMI BOATS</b>	
FROM 2 PERSONS ON	
„SASHIMI MARU“ SASHIMI BOAT (34 PIECES)	76.00
„SUSHI MARU“ SUSHI BOAT (34 PIECES)	80.00
„NIPPON MARU“ (SUSHI, SASHIMI AND TEMPURA ASSORTED)	86.00

### 天婦羅

<b>TEMPURA</b>	
TEMPURA TAKE VEGETABLES, FISH AND JUMBO SHRIMPS HALF PORTION	18.00
TEMPURA MATSU VEGETABLES, FISH AND JUMBO SHRIMPS PORTION	29.00
VEGETABLE TEMPURA	18.00
SALMON TEMPURA IN NORI LEAF (LABEL ROUGE)	22.00

**LUNCH TIME ONLY**

**ALL YOU CAN EAT**

**SUSHI AND SASHIMI**

**CHF 38.00  
PER PERSON**

## 一品料理 A LA CARTE

### サラダ、冷菜

#### SALADS AND COLD STARTERS

JAPANESE SALAD	6.50
JAPANESE SALAD WITH ROASTED TUNA	16.00
„SPICY TUNA“ MARINATED RAW TUNA GARNISHED WITH LEAFY SALADS	18.50

### 汁物

#### SOUPS

TRADITIONAL MISO SOUP WITH TOFU OR VEGETABLES	6.00
SOBA NOODLE SOUP SOY BROTH WITH BUCKWHEAT NOODLES	9.00
JAPANESE FISH SOUP	12.00

### 温菜

#### WARM DISHES

BAKED TOFU WITH VEGETABLES AND ANKAKE SAUCE	19.00
„KARAAGE“ CRISPY FRIED CHICKEN WITH RICE AND SALAD	22.00
„VEGETARIAN KAKIAGE“ VEGETABLE TEMPURA STYLE WITH RICE AND SALAD	17.50
„EBI KAKIAGE“ (FOS) JUMBO SHRIMPS TEMPURA STYLE WITH RICE AND SALAD	23.50

### お好み焼き

#### OKONOMIYAKI (VEGETARIAN)

TYPICAL JAPANESE OMELETTE WITH WHEAT FLOUR, EGG AND SEASONAL VEGETABLES	21.00
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### 麺類、焼きそば、焼きうどん

#### TEPPANYAKI NOODLES

YAKI SOBA OR YAKI UDON VEGETARIAN WITH JAPANESE VEGETABLES AND VEGETABLE SAUCE	19.00
YAKI SOBA OR YAKI UDON WITH PORK AND JAPANESE VEGETABLES VEGETABLE SAUCE	22.00
YAKI SOBA OR YAKI UDON WITH SQUID, JUMBO SHRIMP, JAPANESE VEGETABLES AND SESAME-LEEK SAUCE	24.00

### デザート

#### DESSERTS

GREEN TEA ICE-CREAM	8.00
AZUKI-BEAN ICE-CREAM	8.00
LYCHEE SORBET WITH NORI LEAFS	8.00
BLACK SESAME ICE-CREAM	8.00
MANGO PASSIONFRUIT SORBET WITH „CHOYA“ PLUM WINE	9.00 14.00
JAPANESE ICE-CREAM VARIATION	9.50
CHOICE OF FRESH FRUIT WITH SAKE	8.50 14.50
BLACK SESAME PUDDING WITH ORANGE SLICES, LICHEES AND BLACK SESAME PESTO	10.50
TIRAMI-SÙ OF GREEN TEA GARNISHED WITH FRUIT	12.50
JAPANESE DESSERT VARIATION A REPRESENTATIVE CHOICE OF OUR JAPANESE DESSERTS	14.00

**INDICATION OF ORIGINS  
(IF NOT OTHERWISE INDICATED IN THE MENU):**

CHICKEN: CH, DUCK: FRANCE, PORK: CH, LAMB: NEW ZEALAND  
BEEF: IRELAND (EXCEPT YAKINIKU: ARGENTINA)

MEAT FROM ABROAD MAY HAVE BEEN FARMED USING HORMONES  
AND / OR OTHER ANTIMICROBIAL PERFORMANCE PROMOTORS.

## 鉄板焼き TEPPANYAKI

### FISH AND SEAFOOD

CHOICE OF FRESH FISH FROM THE MARKET ON LEMON-SOY SAUCE	39.00
KINGFISH „TEPPANYAKI“ (FOS) ON SPICY LEMON-SOY SAUCE WITH MUSHROOMS AND SHITAKE	39.00
TUNA FILLET (FOS) ROASTED WITH LIME	41.00
JUMBO SHRIMPS (FOS) FLAMED WITH BRANDY	42.00

### VEGETARIAN

DICES OF JAPANESE TOFU ROASTED WITH SOY, GINGER, CHILLI AND GARLIC	29.00
JAPANESE TOFU ON OYSTER-SOY SAUCE MUSHROOMS, LEEK AND SWEET PEPPERS	29.00

### MEAT DISHES

POULARD BREAST WITH SESAME OIL, BUTTER AND SOY	29.00
POULARD BREAST WITH DRIED PLUMS, SESAME AND „CHOYA“ PLUM WINE	29.00
DUCKLING BREAST ROASTED WITH ORANGE AND FLAMED WITH GRAND-MARNIER	38.00
DUCKLING BREAST TERIYAKI WITH ORANGE AND SESAME	38.00
LAMB RACK WITH ONIONS AND SPROUTS ON SOY-BUTTER SAUCE	39.00
„YAKINIKU“ STRIPS OF BEEF ENTRECÔTE MARINATED WITH SOY AND MIRIN	38.00

### HIBACHI STEAKS

LOIN OF PORK	SEKIWAKE (120G)	24.50
	OZEKI (180G)	29.50
	YOKOZUNA (250G)	35.00
VEAL STEAK	SEKIWAKE (120G)	38.50
	OZEKI (180G)	42.00
	YOKOZUNA (250G)	49.00
LAMB-ENTRECÔTE	SEKIWAKE (120G)	32.00
	OZEKI (180G)	39.50
	YOKOZUNA (250G)	45.00
BEEF SIRLOIN	SEKIWAKE (120G)	38.00
	OZEKI (180G)	44.50
	YOKOZUNA (250G)	49.50
BEEF TENDERLOIN	SEKIWAKE (120G)	45.50
	OZEKI (180G)	52.00
	YOKOZUNA (250G)	60.00
“SURF AND TURF” (BEEF TENDERLOIN AND JUMBO SHRIMPS) WITH SESAME-, YAKINIKU- AND AURORA-SAUCE		54.00

UNITS OF WEIGHT SEKIWAKE, OZEKI AND YOKOZUNA ARE THE THREE HIGHEST TITLES IN SUMO WRESTLING. THE WEIGHT SPECIFICATIONS REFER OF COURSE TO THE MEAT DISHES PREPARED BY US. THE WEIGHT SPECIFICATIONS OF THE SUMO TORI ARE EXPECTED TO AMOUNT TO THOUSANDFOLD MORE!

### ADDITIONAL SIDE DISH

FRIED RICE	PORTION	6.50
MILD OR SPICY AS YOU WISH PREPARED ON THE TEPPAN-GRILL		

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ALL TEPPANYAKI DISHES ARE SERVED WITH:

DIFFERENT SAUCES, VEGETABLES,  
JAPANESE RICE AND TSUKEMONO PICKLES

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ベジタリアンメニュー  
VEGETARIAN  
MENU

AMUSE-BOUCHE

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JAPANESE SALAD

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VEGETARIAN SUSHI VARIATION (4 PIECES)

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VEGETABLE TEMPURA

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JAPANESE TOFU ON OYSTER-SOY SAUCE  
WITH MUSHROOMS, LEEK AND SWEET PEPPERS  
JAPANESE RICE

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JAPANESE DESSERT VARIATION

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CHF 49.00

桜メニュー  
SAKURA  
MENU

AMUSE-BOUCHE

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JAPANESE SALAD

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SUSHI VARIATION (4 PIECES)

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TEMPURA  
(2 JUMBO SHRIMPS AND 3 VEGETABLE)

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SOBA NOODLE SOUP  
SOY BROTH WITH BUCKWHEAT NOODLES

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JUMBO SHRIMPS  
FLAMED WITH BRANDY ON TEPPAN-GRILL

ODER

ENTRECÔTE JAPANESE STYLE

寿司メニュー  
SUSHI MENU

AMUSE-BOUCHE

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JAPANESE SALAD

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TEMPURA  
(2 JUMBO SHRIMPS AND 3 VEGETABLE)

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CHOICE OF SUSHI (12 PIECES)  
SERVED WITH MISO SOUP

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JAPANESE DESSERT VARIATION

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CHF 59.00

ALL TEPPANYAKI DISHES ARE SERVED WITH:  
DIFFERENT SAUCES, VEGETABLES, JAPANESE RICE  
AND TSUKEMONO

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JAPANESE DESSERT VARIATION

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CHF 90.00