

WE ARE BACK



DEAR GUESTS
HERE WE ARE AGAIN,
AND WE ARE MORE THAN HAPPY
TO HAVE OUR GUESTS BACK!
OUR DISHES ARE SERVED IN ALL
AREAS OF OUR RESTAURANTS AND
EVEN MORE: ALL DISHES ARE ALSO
AVAILABLE "TO GO". PLEASE ASK FOR
OUR TAKE-AWAY MENU OR FIND OUT
MORE ON OUR HOMEPAGE OR ON OUR
SOCIAL MEDIA CHANNELS.

WELCOME BACK
AND ENJOY YOUR MEAL

SWISS WINES BY THE GLASS

	1DL
SPARKLING WINES	
CHARME SPUMANTE BRUT, ANGELO DELEA, LOSONE	8.00
TAISHI ROYAL (PLUM WINE AND SPARKLING WINE)	15.00
KIR ROYAL, APEROL SPRIZZ	15.00
WHITE WINES	
MONT-SUR-ROLLE „LES TERRAILLES“ CLOS DU ROUSSILLON	5.20
„IL SAUVIGNON“ DOC, SAUVIGNON BLANC ANGELO DELEA, LOSONE	7.70
ROSÉ	
OEIL DE PERDRIX, CAVE PAPILLON, SALGESCH	8.50
RED WINES	
„BARDONNEX“ AOC, DOMAINE DE VERBANT, GENÈVE GAMARET, GARANOIR, CABERNET, MERLOT	5.20
„GIORNICO RISERYA ORO“, MERLOT DEL TICINO DOC FELICIANO GIALDI, MENDRISIO	9.50

SAKE お酒

JUMAISHU OZEKI	14.8%	10CL	6.00
SHOCHIKUBAI KYOTO	13.5%	10CL	6.50
HOMARE KIRIN JUNMAI DAIGINJO	15.6%	10CL	13.00
RIHAKU JUNMAI	14.8%	10CL	13.50

JAPANESE SPIRITS & LIQUORS 日本酒類

UMESHU CHOYA <i>Must try!</i>	10%	4CL	12.00
UMESHU KISHU UME IRI CHOYA	15%	4CL	16.00
NIKKA COFFEY SINGLE GRAIN WHISKY	45%	2CL 4CL	12.00 22.00
KIRIN FUJI SANROKU SINGLE MALT WHISKY	43%	2CL 4CL	13.00 24.00
TOGOUCHI 12 YEARS BLENDED WHISKY	40%	2CL 4CL	13.00 24.00
THE HAKUSHU SUNTORY 12 YEARS PURE MALT WHISKY	43%	2CL 4CL	19.00 35.00
SUNTORY HIBIKI HARMONY 17 YEARS BLENDED WHISKY	43%	2CL 4CL	14.00 26.00

BEER ビール

KIRIN LAGER BIRU	5%	33CL	7.00
ASAHI SUPER DRY	5%	33CL	7.00
SAPPORO	4.7%	33CL	7.00
„IKI YUZU“ ORGANISCHES BIER MIT GRÜNTEE UND YUZU	4.5%	33CL	7.00

DRINKS



JAPANESE TEA 日本茶

JASMINE CHA ITOEN (JASMINE TEA)	6.50
SEN-CHA (JAPANESE GREEN TEA)	6.50
HOCHI-CHA (SMOKED GREEN TEA)	6.80

SALADS AND STARTERS

JAPANESE SALAD VARIATION WITH WAKAME SEAWEED AND SOY-SESAME DRESSING		9.50
MIXED LEAFY SALADS		9.50
SERVED IN A BOWL	FOR 2 PERSONS	16.00
CARPACCIO OF SWISS BEEF	STARTER	18.00
WITH TRUFFLE-OIL AND PARMIGIANO	MAIN COURSE	26.00
SALAD GARNISH		

OUR DRESSINGS

HOUSE DRESSING WITH RASPBERRY VINEGAR AND HAZELNUT-OIL
FRENCH-DRESSING

STARTERS



SOUPS

TRADITIONAL MISO SOUP WITH TOFU, SHITAKE AND VEGETABLES	7.50
SOBA NOODLE SOUP	10.50
JAPANESE SOY BROTH WITH BUCKWHEAT NOODLES	
TOMATO SOUP PERFUMED WITH VODKA	14.00
FRIED AGNOLOTTI WITH DRIED TOMATOES	

ALLERGIES AND INGREDIENTS

WE HAVE A RANGE OF ALLERGEN-FREE DISHES AND INGREDIENTS.

IF YOU SUFFER FROM AN INTOLERANCE OR WOULD LIKE INFORMATION ABOUT THE INGREDIENTS OF OUR DISHES, PLEASE CONTACT OUR SERVICE STAFF.

WE ARE HAPPY TO HELP

DENOMINATIONS OF ORIGIN (UNLESS OTHERWISE STATED IN THE MENU)

CHICKEN, YEAL, PORK, HAM, RAW HAM, DRIED MEAT AND SALAMI: CH
SMOKED TURKEY BREAST AND SMOKED HAM: GERMANY
DUCK: FRANCE
BEEF: IRELAND
BEEF "YAKINIKU": SOUTH AMERICA

MEAT FROM ABROAD CAN HAVE BEEN PRODUCED WITH HORMONES, ANTIBIOTICS AND / OR OTHER ANTIMICROBIAL PERFORMANCE ENHANCERS.

WE ARE HAPPY TO PROVIDE FURTHER INFORMATION REGARDING SUSTAINABLE FISHING AND THE ORIGIN OF OUR FISH AND CRUSTACEANS

SUSHI & SASHIMI

寿司と刺身



CLASSICS	
MAKI SUSHI (1 ROLL) 巻き寿司	
„KAPPA“ / CUCUMBER ROLL	8.00
AVOCADO ROLL	8.50
AVOCADO MANGO ROLL	9.50
„SAKE“ SALMON ROLL	12.00
„TEKKA“ TUNA ROLL (FOS)	14.00
CALIFORNIA ROLL (FOS)	18.00
NIGIRI SUSHI (2 PIECES) にぎり寿司	
„SAKE“ SALMON	6.40
„IWASHI“ / SARDINE	6.40
„TAKO“ / OCTOPUS	6.80
„MAGURO“ / TUNA (FOS)	7.20
„EBI“ / JUMBO SHRIMPS	7.20
INARI SUSHI (2 PIECES) いなり寿司	
„INARI“ TOFU FILLED WITH SUSHI RICE AND VEGETABLES	9.50

SUSHI VARIATIONS	
„SUSHI TAKE“ (9 PIECES MIXED)	19.00
„SUSHI MATSU“ (18 PIECES MIXED)	32.00
„SUSHI KOTOBIKI“ (24 PIECES MIXED)	39.00
SASHIMI VARIATIONS	
„SASHIMI TAKE“ (SMALL PORTION)	21.00
„SASHIMI MATSU“ (BIG PORTION)	34.00
SUSHI-SASHIMI BOAT	
THE BOAT IS THE PERFECT STARTER FOR 3-4 PERSONS OR AS A MAIN COURSE FOR 2 PERSONS	
SUSHI-SASHIMI BOAT	85.00

CHIRASHI SUSHI 五目ちらし寿司	
THE ORIGINAL WAY TO ENJOY SUSHI	
CHIRASHI SUSHI IS A TYPE OF SUSHI IN WHICH THE CUT INGREDIENTS ARE LOOSELY POURED OVER THE RICE.	
CHIRASHI STARTER	12.00
CHIRASHI MAIN COURSE	26.00

TEPPANYAKI

SALMON FILLET TERIYAKI		34.00
TUNA FILLET (FOS) GRILLED WITH LIMES		42.00
JUMBO SHRIMPS (FOS) FLAMED WITH BRANDY		43.00
DUCKLING BREAST TERIYAKI WITH ORANGE AND SESAME FLAMED WITH GRAND-MARNIER		38.00
„YAKINIKU“ STRIPS OF BEEF ENTRECÔTE MARINATED WITH SOY AND MIRIN		38.00
„SURF AND TURF“ BEEF FILLET AND JUMBO SHRIMPS WITH SESAME-, YAKINIKU- AND AURORA-SAUCE		54.00
<i>LOIN OF PORK</i>	<i>SEKIWAKE (120G)</i>	<i>24.50</i>
	<i>OZEKI (180G)</i>	<i>29.50</i>
	<i>YOKOZUNA (250G)</i>	<i>35.00</i>
<i>VEAL STEAK</i>	<i>SEKIWAKE (120G)</i>	<i>38.50</i>
	<i>OZEKI (180G)</i>	<i>42.00</i>
	<i>YOKOZUNA (250G)</i>	<i>49.00</i>
<i>BEEF ENTRECÔTE</i>	<i>SEKIWAKE (120G)</i>	<i>38.00</i>
	<i>OZEKI (180G)</i>	<i>44.50</i>
	<i>YOKOZUNA (250G)</i>	<i>49.50</i>
<i>BEEF FILLET</i>	<i>SEKIWAKE (120G)</i>	<i>45.50</i>
	<i>OZEKI (180G)</i>	<i>52.00</i>
	<i>YOKOZUNA (250G)</i>	<i>60.00</i>

**HOT
DISHES**



**ALL TEPPANYAKI DISHES
ARE SERVED WITH**

JAPANESE VEGETABLES,
STEAMED RICE AND TSUKEMONO

ADDITIONAL SIDE DISH

FRIED RICE, MILD OR SPICY
PREPARED ON THE TEPPAN GRILL
PORTION 6.50

STEAK, FISH & SALAD

GARNISHED WITH LEAFY SALADS AND MELON
GARLIC-CROÛTONS

MEAT OF FISH OF YOUR CHOICE:

SLICE OF ORGANIC TOFU	24.00
FRIED PERCH FILLETS	26.00
SALMON SLICE	27.00
PORK STEAK	27.00
POULARD ESCALOPE	28.50
IRISH BLACK ANGUS ENTRECÔTE	49.50
IRISH BLACK ANGUS FILLET	56.00

ACCOMPANIMENTS:

HERB BUTTER, GARLIC SOUR CREAM SAUCE
AND FRUIT CHUTNEY

FRENCH FRIES AS A SIDE DISH	4.50
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NOODLES

TAGLIATELLE WITH GREEN ASPARAGUS AND CHERRY TOMATOES LIGHT CREAMY CHEESE SAUCE	24.00
JAPANESE UDON NOODLES WITH VEGETABLE TEMPURA SERVED WITH SOY-BROTH, SHITAKE AND VEGETABLES	22.00
UDON NOODLES WITH CHICKEN TERIYAKI SERVED WITH SOY-BROTH, SHITAKE AND VEGETABLES	26.00

DESSERTS

OUR SEASONAL

HOME-MADE CHEESE CAKE WITH CARAMEL AND BISCUIT POACHED IN THE GLASS RASPBERRY-STRAWBERRY SORBET	10.50
JAPANESE FROZEN "MOCHI" SERVED WITH MARINATED CHERRIES	10.50

CLASSICS AND LOCAL DESSERTS

FRESH FRUIT SALAD WITH „KIRSCH“ WITH WHIPPED CREAM	9.50 + 3.00 + 1.00
HOMEMADE CARAMEL CREAM WITH „NIDLETÄFEL“ AND VANILLA ICE-CREAM	9.50
DUET OF WHITE AND DARK CHOCOLATE WITH „TOBLERONE“ AND FRUIT GARNISH	10.50

SMALL DESSERTS JUST FOR THE TASTE OF IT

WHEN YOU ACTUALLY ALREADY HAD ENOUGH

SCOOP OF VANILLA ICE-CREAM WITH SWEET SOY REDUCTION AND PINEAPPLE CUBES	5.50
TRILOGY OF OUR FRUIT SORBETS	6.50

DESSERTS WITH SPIRIT

CHOCOLATE ICE-CREAM „SÄNTIS CREAM“ LIQUOR	7.50
SCOOP OF COCONUT ICE-CREAM WITH „FRANGELICO HAZELNUT LIQUOR“	7.50
SORBET NINJA LEMON SORBET WITH JAPANESE „CHOYA“ LIQUOR	8.50
REFRESHING APPLE SORBET WITH BERNESE APPLE BRANDY	9.20

ICE-CREAM AND SORBETS

PER SCOOP WHIPPED CREAM	3.50 + 1.00
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ICE-CREAM FLAVOURS

VANILLA, CRISPY ESPRESSO, COCONUT
CHOCOLATE, WHITE CHOCOLATE
GREEN TEA*, BLACK SESAME*

SORBET-FLAVOURS

MANGO, APPLE, LEMON, GINGER
LYCHEE-NORI*, RASPBERRY-STRAWBERRY

* THESE ICE-CREAM FLAVORS ARE MADE
FROM CREAMY MOUNTAIN MILK ACCORDING TO OUR RECIPE
BY "PREMIUM MOUNTAIN ICE-CREAM", GSTAAD.



KALTE LUST

ACCORDING TO A SWISS
NEWSPAPER'S SURVEY
THE BEST ICE-CREAM IN
SWITZERLAND!

SUSTAINABLE
REGIONAL
FAIR

DELICIOUS!

GELATI

BAILEYS
COOKIES

HAZELNUT

YOGURT BLUEBERRY

COFFEE

POPCORN

OYOMALTINE

COCONUT PRALINE (RAFFAELLO)

CHOCOLATE, CARAMEL, PEANUTS (SNICKERS)

WHITE CHOCOLATE WITH PISTACHIO AND

WASABI

STRACCIATELLA

VANILLA

SORBETS

RASPBERRY

STRAWBERRY

PASSION FRUIT



**CUP (150ML)
FR. 5.50**

Dear guests

Regarding our fish and crustaceans, the quality and freshness of the raw products is our main priority. However, besides these two factors, another is particularly important to us: Sustainable and ecologically friendly fishing. For this reason, wherever possible, our products come from farmed or sustainable fishing. Threatened species of fish have been banished from our menu. For this reason, we will no longer be serving our popular eel dish “Unagi”, as well as products from deep-sea fishing. Deep-sea fishing uses trawl nets destroying the habitats of the animals and fish that reproduce very slowly.

Most of the products we offer are certified through “Friend of the Sea” (FOS). Furthermore, we take into account products with the labels: “Marine Steward-ship Council” (MSC), “Label Rouge” and “Loch Duart”. Fish and crustaceans’ products certified with these labels are subject to strict controls with respect to catch methods, fishing regulations and haulage of wild caught fish. With farmed fish strict attention is paid to feeding methods, density and keeping animals in a way appropriate for their species.

With this philosophy we hope to be able to offer our guests first-class products at fair prices, but particularly with fair conditions. And in 50 years too.

Enjoy your meal



Rosmarie Straubhaar
Executive Chef



Thomas Kübli
Manager

