



**Taishi** 大使  
Sushibar und Steakhouse



**JAPANESE JOURNEY**  
**日本旅行**

**TAKE OFF**

*JAPANESE STARTER VARIATION  
WITH A SMALL MISO SOUP, LEAFY SALADS WITH SURIMI  
YAKITORI SKEWERS AND BEEF TATAKI*

**TWO STARTERS OF YOUR CHOICE**

*SOBA NOODLE SOUP  
SOY BROTH WITH BUCKWHEAT NOODLES*

*SASHIMI-VARIATION*

*MAKI SUSHI-ROLL (6 PCS) WITH TUNA (FOS)*

*MAKI SUSHI-ROLL (6 PCS) WITH AVOCADO*

*„TEMPURA“ (2 JUMBO SHRIMPS AND 3 VEGETABLES)*

**ONE DISH FROM THE TEPPAN GRILL**

*ROASTED JUMBO SHRIMPS (FOS) FLAMED WITH BRANDY*

*CHOICE OF FRESH FISH FROM THE MARKET ON LEMON-SOY SAUCE*

*KINGFISH (FOS) ON SPICY LEMON-SOY SAUCE WITH SHITAKE AND MUSHROOMS*

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

*CHICKEN BREAST WITH PEAR, SESAME AND JAPANESE PLUM LIQUOR*

*„TERIYAKI“ OF DUCKLING BREAST WITH ORANGE AND SESAME  
FLAMED WITH GRAND-MARNIER*

*„YAKINIKU“*

*STRIPS OF BEEF ENTRECOTE MARINATED WITH SOY AND MIRIN*

*ENTRECÔTE „JAPANESE STYLE“*

**DESSERT**

*JAPANESE DESSERT-VARIATION*

**FR. 98.00**

**WE RECOMMEND**

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**GYUNIKU SUSHI TARUTO**

*SUSHI RICE WITH BEEF TATAR (PARAGUAY) AND AVOCADO  
PERFUMED WITH FRESH GINGER AND JAPANESE WHISKY  
GARNISHED WITH WASABI-FOAM AND LEAVY SALADS WITH WAKAME  
TAKUAN, SOY BEANS AND YUZU PEARLS  
FRIED NORI TEMPURA*

*AS A STARTER FR. 22.00  
AS A MAIN COURSE FR. 39.00*

**SCAMPI TAILS ROASTED ON TEPPAN GRILL  
WITH BUTTER, ASIAN GARLIC AND LIME**

*FLAMED WITH SAKE  
STEAMED RICE  
PAK CHOI WITH GARLIC-CHIPS*

*AS A STARTER FR. 32.00  
AS A MAIN COURSE FR. 59.00*

**BUTA NO KAKUNI**

*PORK BELLY BACON BRAISED "JAPANESE STYLE"  
HOMEMADE CHILLI DUMPLINGS  
FILLED WITH LEEK-KEFIR MOUSSELINE*

*FR. 38.50*

**YEAL "CORDON BLEU" WITH RAW HAM  
MUSHROOMS AND SHITAKE  
SERVED WITH WILD GARLIC RISOTTO  
AND VEGETABLE GARNISH**

*FR. 48.00*



**Must try!!!**