

Dear guests

We look forward to welcoming you again and presenting you our autumn menu. Even if the times are not yet completely "normal", we do everything we can to ensure that you can enjoy a carefree and safe stay. Of our approximately 50 employees, more than 90% are doubly vaccinated. Nevertheless, for the time being - and even if it is no longer required by law - we will continue to wear face masks for your protection and also for that of our employees.



But now let's put an end to the topic of "Corona". We prefer to concentrate on the highlights of this autumn, because there is a lot to experience: for example, in the months of September to November, the Bern Cultural Autumn takes place, with many attractions throughout the region. For this purpose, we have created a special journey of discovery for you in the restaurant «Taishi». In particular, we would also like to draw your attention to the Bernese "Fernweh Festival" from 29 to 31 October. In addition to various special menus, we offer a calligraphy exhibition, various Ikebana demonstrations and sushi courses on these days. The big highlight, however, will be the "Swiss-Japanese Brunch" on Sunday, 31 October. Information can be found as usual on [www.fgastro.ch](http://www.fgastro.ch).

We thank you for your visit and wish you a good appetite.

Sincerely

Thomas Kübli  
Manager

Rosmarie Straubhaar  
Executive Chef



# DRINKS

## SAKE お酒

JUMAISHU KOSHU	14.8%	10CL	6.00
SCHOCHIKUBAI TOKUBETSU JUNMAI	15%	10CL	8.60
SAKE CHIKURIN KAROYAKA	15%	10CL	10.80
KANABARA JUNMAI GINJO	16.5%	10CL	14.80

## 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“ ORGANIC BEER WITH GREEN TEA AND YUZU	4.5%	33CL	7.00

## SCHWEIZER WINE BY THE GLASS

### SPARKLING WINE

1DL

„CORDON ROYAL“ GRAND VIN MOUSSEUX BRUT MÉTHODE TRADITIONELLE, MAULER, NEUCHÂTEL	8.00
TAISHI ROYAL (JAPANESE PLUM WINE AND SPARKLING WINE)	15.00
KIR ROYAL, APEROL SPRIZZ	15.00

### WHITE WINE

„FOR FRIENDS“ CHASSELAS, SAUVIGNON GRIS, VIOGNIER VIN DE PAYS ROMAND, IVAN BARBIC	5.50
„MARENGO“ IGT MERLOT BIANCO SVIZZERA ANGELO DELEA, LOSONE	6.50
„MAGALI“ AOC, CAVE PAPILLON SALGESCH CHARDONNAY, PINOT BLANC, JOHANNISBERG	9.50

### ROSÉ

OEIL DE PERDRIX, CAVE PAPILLON, SALGESCH	8.50
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### RED WINE

„LE SECRET“ VIN DE PAYS SUISSE BATAILLARD	5.00
„LE CRÊT 4G“ AOC, VIGNOBLE DU CRÊT, CHOULLY GAWARET, GAWAY, GALOTTA DE GENÈVE	8.00
„GIORNICO RISERYA ORO“ MERLOT DEL TICINO DOC	9.50

## JAPANESE SPIRITS 日本の 醗

EIKUN-GINJO YUZU SHU	12%	2CL	5.40
		4CL	9.00
JAPANISCHER RUM „RYOMA“	40%	2CL	10.00
		4CL	18.00
UMESHU CHOYA	10%	4CL	12.00

MUST

## 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

## JAPANESE WHISKY 日本の ウイスキー

NIKKA COFFEY	45%	2CL	12.00
SINGLE GRAIN WHISKY		4CL	22.00
KIRIN FUJI SANROKU	43%	2CL	13.00
SINGLE MALT WHISKY		4CL	24.00
SUNTORY HIBIKI HARMONY	43%	2CL	14.00
BLENDED WHISKY		4CL	26.00
TOGOUCHI 12 YEARS	40%	2CL	13.00
BLENDED WHISKY		4CL	24.00
THE HAKUSHU SUNTORY	43%	2CL	19.00
SINGLE MALT JAPANESE WHISKY		4CL	35.00
THE MATSUI MIZUNARA CASK	48%	2CL	19.00
SINGLE MALT JAPANESE WHISKY		4CL	35.00
THE CHITA SUNTORY	43%	2CL	15.00
SINGLE GRAIN JAPANESE WHISKY		4CL	27.00

## STARTERS

**MIXED LEAVY GARDEN SALADS** 9.50  
SERVED IN A BOWL FOR 2 PERSONS 16.00

### OUR DRESSINGS

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

**SWISS BEEF CARPACCIO** STARTER 18.00  
WITH TRUFFLE-OIL AND PARMESAN MAIN COURSE 26.00  
SALAD BOUQUET AND PICKLED PEAR WEDGES

FRENCH FRIES AS SIDE DISH 4.50

## JAPANESE SALADS

JAPANESE SALAD WITH WAKAME 9.50

JAPANESE SALAD WITH YAKITORI-SKEWERS 14.50

JAPANESE SALAD WITH WAKAME  
AND SLIGHTLY FRIED TUNA STRIPS (FOS) 18.00

# STARTERS

## SOUPS

**SOUP OF THE DAY** 7.50  
PLEASE CONSULT OUR STAFF FOR DETAILS

**SPICY CURRY-COCONUT SOUP** 9.50

**SOUP OF OVEN ROASTED PUMPKIN** 14.00  
FRIED VEGETABLE SAMOSAS

**TRADITIONAL MISO-SOUP** 7.50  
WITH TOFU, SHITAKE AND VEGETABLES

**SOBA-NOODLE SOUP** 10.50  
JAPANESE SOY BROTH WITH BUCKWHEAT NOODLES

## DENOMINATIONS OF ORIGIN (UNLESS OTHERWISE STATED IN THE MENU)

CHICKEN, VEAL, PORK, HAM, RAW HAM, DRYED MEAT AND SALAMI: CH, YAKINIKU: URUGUAY/PARAGUAY  
SMOKED TURKEY BREAST, «LANDRAUCHSCHINKEN»: GERMANY, DUCK: FRANCE, BEEF: IRELAND

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

## NIGIRI SUSHI (2 PIECES)

握り寿司 (二貫)

<b>MARINATED VEGETABLE MARROWS</b>	4.80
<b>„SAKE“ - SALMON (LABEL ROUGE)</b>	6.40
<b>„IWASHI“ SARDINE</b>	6.40
<b>„TAKO“ OCTOPUS</b>	6.80
<b>„MAGURO“ - TUNA (FOS)</b>	7.20
<b>„EBI“ - JUMBO SHRIMPS</b>	7.20
<b>„HAMACHI“ - KINGFISH (FOS)</b>	7.20
<b>„INARI“ TOFU FILLED WITH SUSHI RICE AND VEGETABLES</b>	9.50

## MAKI SUSHI (1 ROLL)

巻き寿司 (一本 六貫)

<b>„KAPPA“ CUCUMBER ROLL</b>	8.00
<b>AVOCADO ROLL</b>	8.50
<b>„YASAI“ MAKI WITH MARINATED VEGETABLES</b>	9.00
<b>„SAKE“ SALMON ROLL (LABEL ROUGE)</b>	12.00
<b>„TEKKA“ TUNA ROLL (FOS)</b>	14.00
<b>CALIFORNIA ROLLE (FOS)</b>	18.00

## SUSHI AND SASHIMI VARIATIONS

寿司刺身盛り合わせ

<b>„SUSHI TAKE“ (9 PIECES MIXED)</b>	19.00
<b>„SUSHI MATSU“ (18 PIECES MIXED)</b>	32.00
<b>„SUSHI KOTOBIKI“ (24 PIECES MIXED)</b>	39.00
<b>SASHIMI TAKE“ (SMALL PORTION)</b>	21.00
<b>SASHIMI MATSU“ (BIG PORTION)</b>	34.00

## SUSHI BOATS

寿司 舟

OUR BOATS ARE PERFECT AS A STARTER FOR 3 -4 PERSONS OR AS MAIN COURSE FOR 2 PERSONS.

<b>SASHIMI BOAT</b>	78.00
<b>SUSHI BOAT</b>	82.00
<b>SUSHI-SASHIMI BOAT</b>	85.00

ALL SUSHI DISHES WILL BE SERVED WITH SOY SAUCE, WASABI AND MARINATED GINGER

## 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.

<b>CHIRASHI</b>	STARTER	12.00
<b>CHIRASHI</b>	MAIN COURSE	26.00

SERVED WITH SOY SAUCE, WASABI AND MARINATED GINGER

# KULTURHERBST.

*Lieber in Bärn.*



SUSHI À  
DISCRÉTION


MONDAY - SUNDAY LUNCH  
AND DINNER  
MISO SOUP AND SUSHI  
AS MUCH AS YOU CAN EAT

FR. 39.00 PER PERSON  
INCL. 1 GLASS OF SAKE OF YOUR

# HOT DISHES

## DONBURI ドンブリ


THE WORD PART "DON" REFERS TO A BOWL FULL OF HOT, STEAMED RICE.  
IT IS PRECEDED BY THE INGREDIENT ADDED TO IT.

<b>TOFU-DON</b> SMOKED TOFU WITH VEGETABLE STRIPS AND SHITAKE		24.50
<b>BUTA-DON</b> HOMEMADE PULLED PORK, GARI AND LEEK		26.00
<b>TORI-DON</b> MARINATED CHICKEN BREAST STRIPS AND SOY BEANS		27.50
<b>GYU-DON</b> THIN SLICES OF BEEF ENTRECÔTE MARINATED WITH YAKINIKU SAUCE SERVED WITH FRESH GINGER		38.00
<b>EBI SAKE-DON</b> WITH JUMBO SHRIMPS AND SALMON DICES PAN FRIED WITH SAKE AND TAKUAN		39.50

## CLASSICS

<b>TAGLIATELLE WITH SMOKED SALMON AND SUGAR PEAS</b>	26.00
LIGHT CREAM SAUCE	
<b>PORK FILLET MÉDAILLONS</b>	39.50
DRIED MORELS-SAUCE	
NOODLES WITH HERBS AND VEGETABLE GARNISH	

## JAPANESE UDON NOODLES うどん

<b>UDON</b> WITH SMOKED TOFU DICES SERVED WITH SOY-BROTH, SHITAKE AND VEGETABLES		23.00
<b>UDON</b> WITH CHICKEN BREAST TERIYAKI SERVED WITH SOY-BROTH, SHITAKE AND VEGETABLES		26.00

## 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

# TEPPANYAKI

TEPPANYAKI DISHES ARE EXCLUSIVELY AVAILABLE  
IN THE RESTAURANT «TAISHI».  
AS AN ALTERNATIVE, WE RECOMMEND OUR DONBURI.

## CHOOSE YOUR WEIGHT

SEKIWAKE, OZEKI AND YOKOZUNA ARE THE THREE HIGHEST  
SANYAKU RANKINGS FOR THE BEST SUMO WRESTLERS.

LOIN OF PORK	SEKIWAKE (120G)	24.50
	OZEKI (180G)	29.50
	YOKOZUNA (250G)	35.00
YEAL STEAK	SEKIWAKE (120G)	38.50
	OZEKI (180G)	42.00
	YOKOZUNA (250G)	49.00
BEEF ENTRECÔTE	SEKIWAKE (120G)	38.00
	OZEKI (180G)	44.50
	YOKOZUNA (250G)	49.50
BEEF FILLET	SEKIWAKE (120G)	45.50
	OZEKI (180G)	52.00
	YOKOZUNA (250G)	60.00



## FISCH UND FLEISCH

CHOICE OF FISH AND CRUSTACEANS ON LEMON-SOY SAUCE	39.00
SALMON TERIYAKI (LABEL ROUGE)	38.00
KINGFISH (FOS) WITH SHITAKE AND MUSHROOMS ON SPICY LEMON SAUCE	39.00
TUNA FILLET (FOS) FRIED WITH LIMES	42.00
JUMBO SHRIMPS (FOS) FLAMRD WIT BRANDY	43.00
POULARD BREAST WITH PEAR, SESAME AND CHOYA-LIQUOR	29.00
DUCKLING BREAST TERIYAKI WITH ORANGE AND SESAME FLAMED WIT GRAND-MARNIER	38.00
„YAKINIKU“ BEEF ENTRECÔTE STRIPS MARINATED WITH SOY AND MIRIN	38.00
„SURF AND TURF“ (BEEF FILLET AND JUMBO SHRIMPS) WITH SESAME-, YAKINIKU- AND AURORA-SAUCE	54.00

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, SWEET-SOUR PUMPKIN AND GARLIC-CROÛTONS

MEAT OR FISH OF YOUR CHOICE

SLICE OF SMOKED TOFU (ORGANIC PRODUCT FROM FRUTIGEN)	25.00
FRIED PERCH FILLETS	26.00
SALMON SLICE	27.00
PORK STEAK	27.00
CHICKEN BREAST ESCALOPE	28.50
PAN FRIED JUMBO SHRIMPS	39.00
IRISH BEEF ENTRECÔTE BLACK ANGUS	49.50
IRISH BEEF FILLET BLACK ANGUS	56.00
BEEF FILLET AND JUMBO SHRIMPS «SURF AND TURF»	58.00



### ACCOMPANIMENTS:

HERB BUTTER, GARLIC SOUR CREAM SAUCE AND FRUIT CHUTNEY

FRENCH FRIES AS A SIDE DISH	4.50
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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

