



SUSHI

Vorspeisen

Entrées, Starters

MISOSHIRU		14 CHF
<i>Japanese soup with Tofu</i>		
SASHIMI (9 Stk.)		35 CHF
<i>Tuna, salmon, kingfish and shrimp</i>		
<i>Asian style with coriander, chili pepper, fish-sauce-dressing</i>		36 CHF
SALAD		
✓ <i>Wakame salad</i>		15 CHF
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URAMAKI (<i>Sushi wrapped in rice – 8 pcs.</i>)		
<i>California:</i>	<i>Surimi, Avocado & Yuzu Tobiko</i>	24 CHF
<i>Ebi Tempura:</i>	<i>Prawns & Red Ginger</i>	25 CHF
<i>Alaska:</i>	<i>Salmon & Avocado</i>	24 CHF
<i>Boston:</i>	<i>Prawns & Avocado</i>	23 CHF
<i>Spicy Tuna:</i>	<i>Tuna, Avocado & Chili</i>	24 CHF
<i>Ebi Fry:</i>	<i>Deep-fried prawns & chives</i>	24 CHF
<i>Foie Gras Terrine</i>	<i>Chives & Gstaad honey</i>	30 CHF
<i>Tuna-Royale</i>	<i>Tuna, white truffle-oil, aglio-olio</i>	27 CHF
✓ <i>Fried Tofu</i>	<i>Deep-fried tofu, ginger, cucumber</i>	24 CHF
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HOSOMAKI (<i>sushi in seaweed leaf</i>) (6 pcs.)		
<i>Maguro:</i>	<i>Thuna</i>	16 CHF
<i>Sake:</i>	<i>Salmon</i>	16 CHF
✓ <i>Kampyo:</i>	<i>Japanese pumpkin</i>	9 CHF
✓ <i>Kappa:</i>	<i>Cucumber</i>	9 CHF
✓ <i>Avocado</i>	<i>Avocado</i>	9 CHF
✓ <i>Oshinko</i>	<i>Pickled radish</i>	9 CHF
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TEMAKI (<i>Hand-Rolls</i>)		
<i>Kanimayo:</i>	<i>Crabmeat & Mayo</i>	18 CHF
<i>Tuna:</i>	<i>Tuna & Avocado</i>	19 CHF
<i>Salmon:</i>	<i>Salmon & Avocado</i>	17 CHF
✓ <i>Wakame Salad:</i>	<i>Seaweed salad</i>	12 CHF
<i>Spicy Tuna</i>	<i>Tuna & spicy sauce</i>	16 CHF

Preise in Schweizer Franken, Service und Steuern inklusive

Prix en francs Suisse, service et taxes compris

Prices in Swiss francs, service and taxes included



NIGIRI	<i>(2 pcs. with hand moulded rice)</i>	
<i>Sake</i>	<i>Salmon</i>	16 CHF
<i>Maguro</i>	<i>Tuna</i>	18 CHF
<i>Ebi</i>	<i>Shrimp</i>	13 CHF
<i>Suzuki</i>	<i>Sea Bass</i>	15 CHF
<i>Ika</i>	<i>Squid</i>	12 CHF
V Tamago	<i>Omelette</i>	11 CHF
<i>Hotate</i>	<i>Scallops</i>	19 CHF
<i>Chu-Toro</i>	<i>Bluefin Tuna</i>	25 CHF

ABURI Flambéed	<i>(2 pcs. with hand moulded rice)</i>	
<i>Sake</i>	<i>Salmon</i>	17 CHF
<i>Unagi</i>	<i>Eel</i>	17 CHF
<i>Saba</i>	<i>Mackarel</i>	12 CHF
<i>Wagyu</i>	<i>(Miyazaky) Beef Japan</i>	34 CHF
<i>Kamo</i>	<i>Magret de canard</i>	15 CHF
Gunkan Ikura	<i>Salmon caviar</i>	17 CHF
Gunkan Uni	<i>Sea urchin</i>	29 CHF
Gunkan Tobiko	<i>Flying fish roe</i>	14 CHF

Hauptgerichte *Plats principales, Main courses*

SASHIMI <i>(20 pcs.)</i>		68 CHF
<i>Thuna, Salmon, Kingfish, Scallop, Shrimp, Japanese Rice etc.</i>		
SUSHI-VARIATION „OSAKA“ <i>(10 pcs. mixed Sushi)</i>		42 CHF
SUSHI-VARIATION „TOKYO“ <i>(14 pcs. mixed Sushi)</i>		57 CHF
YASUSHI's „DAILY SPECIAL“		78 CHF
<u><i>Get surprised by our Sushi-Master „Yasushi“</i></u>		
Portion Sushi Reis		9 CHF

V vegetarisch / végétarien / vegetarian

**Für Auskünfte zu Allergien
wenden Sie sich bitte an unsere Mitarbeiter**

Votre serveur peut vous renseigner sur les allergènes
For information on allergens, please ask a member of staff

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S A K E

A DROP OF JAPAN

Inatahime Ryokan <i>Temp.: normal or warm</i> <i>Dry, full-bodied</i>	1dl 15 CHF 2.4dl 34 CHF 7.2dl 98 CHF
Karaku Amakuchi <i>Temp.: cold</i> <i>Sweet, vigorous</i>	1dl 17 CHF 2.4dl 39 CHF 7.2dl 114 CHF
Gekkeikan Daiginjo <i>Temp.: cold</i> <i>Vigorous, flowery</i>	1dl 18 CHF 2.4dl 40 CHF 7.2dl 118 CHF
Shirayuki Akafuji <i>Temp.: cold</i> <i>Sweet, full-bodied</i>	1dl 15 CHF 2.4dl 34 CHF 7.2dl 98 CHF
Kiku Masamune Taru <i>Temp.: cold or normal</i> <i>Dry, spicily-fresh, wooden cask aroma</i>	1dl 14 CHF 2.4dl 31 CHF 7.2dl 89 CHF
Kozaemon Junmai Daiginjo <i>Temp.: cold</i> <i>Dry, full-bodied, flowery</i>	1dl 29 CHF 2.4dl 58 CHF 7.2dl 168 CHF
X3 Rose Junmai <i>Temp.: fresh</i> <i>Sweet, vigorous</i>	1dl 22 CHF 2.4dl 44 CHF 7.2dl 125 CHF

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<p>Sparkling Sake (per bottle) <i>Temp.: cold</i> <i>Sweet, mild</i></p>	<p>3.3dl 32 CHF</p>
<p>Ohako Umeshu (Plum wine) <i>on the rocks</i></p>	<p>1dl 16 CHF 2.4dl 36 CHF 7.2dl 102 CHF</p>
<p>Heaven Sake <i>Temp.: cold</i> <i>Fruity, Flowery</i></p>	<p>1dl 23 CHF 2.4dl 52 CHF 7.2dl 148 CHF</p>
<p>Winter Cup Yuki Otoko <i>Temp.: cold</i> Cup Sake Yuki Otoko is a round, powdery, fresh and vivid Junmai</p>	<p>1.8dl 12 CHF</p>
<p>Amaou Strawberry Liqueur <i>on the rocks</i> <i>Notes of Sherry, straw- and blackberry</i> <i>black curran</i></p>	<p>1dl 19 CHF 2.4dl 56 CHF 7dl 135 CHF</p>

B E E R

<p>Asahi Super Dry, 5.2%</p>	<p>3.3dl 7 CHF</p>
<p>Kirin Ichiban Premium, 5.0%</p>	<p>3.3dl 7 CHF</p>

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