



*More Sushi,
less Drama.*





SUSHI

Vorspeisen Entrées / Starters

MISOSHIRU		15
Japanese traditional soup with tofu, wakame spring onion		
KAKITAMAMISO		19
Miso soup with fluffy eggs		
SASHIMI <i>Thinly sliced raw fish</i>		
Tuna, salmon, sea bass and shrimp	9 pcs	36
Asian style with coriander, chili pepper, fish-sauce-dressing	9 pcs	37
Salmon and ikura marinade with yuzu vinaigrette	6 pcs	29
SALAD		
Wakame salad (V)		17
Tofu salad with japanese dressing		17
URAMAKI <i>8 pcs - Sushi wrapped in rice</i>		
California: Surimi, Avocado & Yuzu Tobiko		24
Ebi Tempura: Prawns & Red Ginger		25
Alaska: Salmon & Avocado		24
Boston: Prawns & Avocado		23
Spicy Tuna: Tuna, Avocado & Chili		25
Ebi Fry: Deep-fried prawns & chives		24
Foie Gras Terrine: Chives & Gstaad honey		32
Tuna-Royale: Tuna, white truffle- and garlic-oil		29
Fried Tofu: Fried tofu, ginger, cucumber (V)		24



vegetarisch / végétarien / vegetarian





SUSHI

Vorspeisen Entrées / Starters

HOSOMAKI 6 pcs - *Sushi in seaweed leaf*

Maguro: Thuna	16
Sake: Salmon	16
Kampyo: Japanese pumpkin (V)	9
Kappa: Cucumber (V)	9
Avocado Avocado (V)	9
Oshinko Pickled radish (V)	9

TEMAKI 1 piece - *Hand-Roll*

Kanimayo: Crabmeat & Mayo	18
Tuna: Tuna & Avocado	19
Salmon: Salmon & Avocado	17
Wakame Salad: Seaweed salad (V)	12
Spicy Tuna: Tuna & spicy sauce	16

NIGIRI 2 pcs - *Hand shaped rice*

Sake: Salmon	16
Maguro: Tuna	18
Ebi: Shrimp	13
Suzuki: Sea Bass	15
Ika: Squid	12
Tamago: Omelette (V)	12
Hotate: Scallops	19
Chu-Toro: Bluefin Tuna	25

ABURI FLAMBÉ 2 pcs - *Flame torched*

Sake: Salmon	17
Unagi: Eel	17
Saba: Mackarel	12
Wagyu: (Miyazaky) Beef Japan	34

GUNKAN 2 pcs - *Oval-shaped sushi*

Ikura: Salmon caviar	17
Uni: Sea urchin	29
Tobiko: Flying fish roe	14





SUSHI

Hauptgerichte Plats principales Main courses

SASHIMI 72

20 pcs

Mix of Tuna, Salmon, Kingfish, Scallop, Shrimp, Japanese Rice etc.

«OSAKA» SUSHI-VARIATION 44

10 pcs

Mixed Sushi

«TOKYO» SUSHI-VARIATION 61

14 pcs

Mixed Sushi

YASUSHI'S «DAILY SPECIAL» 83

Get surprised by our Sushi-Master «Yasushi»

SIDE DISHES

Additional Portion Sushi Rice 9

Ikura fish eggs 20

Umeboski (pickled sour salty plums / 3 pcs) 8

Natto (fermented soy beans) 9

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.





SAKE

A drop of Japan

KOZAEMON JUNMAI DAIGINJO

<i>Junmai Daiginjo</i>	1 dl	29
Temp.: cold	2.4 dl	58
Dry, full-bodied, flowery	7.2 dl	168

INATAHIME JUNMAI DAIGINJO 40

<i>Junmai Daiginjo</i>	1 dl	29
Temp.: cold	2.4 dl	58
Fruity, elegant, creamy	7.2 dl	168

GEKKEIKAN DAIGINJO

<i>Daiginjo</i>	1 dl	18
Temp.: cold	2.4 dl	40
Vigorous, flowery	7.2 dl	118

DAIGINJO HIYASHIBORI

<i>Daiginjo</i>	1 dl	18
Temp.: cold	2.4 dl	40
Fruity, powerful and tangy	7.2 dl	118

HEAVEN SAKE

<i>Junmai Ginjo</i>	1 dl	23
Temp.: cold	2.4 dl	52
Fruity, Flowery	7.2 dl	148

KARAKU AMAKUCHI

<i>Junmai Ginjo</i>	1 dl	17
Temp.: cold	2.4 dl	39
Sweet, vigorous	7.2 dl	114





SAKE

A drop of Japan

SHIRAYUKI AKAFUJI

<i>Junmai Ginjo</i>	1 dl	15
Temp.: cold	2.4 dl	34
Light, sweet with a dry finish	7.2 dl	98

INATAHIME RYOKAN

<i>Junmai</i>	1 dl	15
Temp.: normal or warm	2.4 dl	34
Dry, full-bodied	7.2 dl	98

KIKU MASAMUNE TARU

<i>Junmai</i>	1 dl	14
Temp.: cold or normal	2.4 dl	31
Dry, spicily-fresh, wooden cask aroma	7.2 dl	89

WINTER CUP YUKI OTOKO

<i>Junmai</i>	1.8 dl	12
Temp.: cold		
Powdery, fresh and vivid		

SHIRAYUKI EDO GENROKU

<i>Junmai (barrel-aged)</i>	1 dl	23
Temp.: cold	2.4 dl	52
Salty nose and sweet palate	7.2 dl	148

SPARKLING SAKE (per bottle)	3.3 dl	32
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Temp.: cold
Sweet, mild





LIQUEUR

A drop of Japan

OHAKO UMESHU (plum)	1 dl	16
Served: On the rocks	2.4 dl	36
Powerful, sweet and tangy	7.2 dl	102
AKA SHISO (red shiso)	1 dl	16
Served: On the rocks	2.4 dl	36
Light, sweetish and minty-fresh	7.2 dl	102
KABOSU NO SUSUME (yuzu)	1 dl	14
Served: On the rocks	2.4 dl	32
Fresh, fruity and sourish-bitter	5 dl	66
AMAOU STRAWBERRY LIQUEUR	1 dl	19
Served: On the rocks	2.4 dl	56
Notes of cherry, black currant, strawberry and blackberry	7 dl	135

BEER

from Japan

ASAHI SUPER DRY	5.2%	3.3 dl	8
KIRIN ICHIBAN PREMIUM	5.0%	3.3 dl	8

