



# SUSHI

## Vorspeisen

Entrées, Starters

<b>MISOSHIRU</b>		<b>14 CHF</b>
<i>Japanische Suppe mit Tofu, Japanese soup with Tofu</i>		
<b>SASHIMI</b>		<b>34 CHF</b>
<i>Tuna, salmon, kingfish and shrimp (9 Stk.)</i>		
<b>SALAD</b>		
✓ <i>Wakame salad</i>		<b>14 CHF</b>
✓ <i>Daikon salad</i>		<b>16 CHF</b>
<i>(white radish with miso and Gstaad yoghurt dressing)</i>		
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<b>URAMAKI</b>	<i>(Sushi im Reismantel) (8 Stk.)</i>	
<i>California:</i>	<i>Surimi, Avocado &amp; Yuzu Tobiko</i>	<b>24 CHF</b>
<i>Ebi Tempura:</i>	<i>Crevetten &amp; Red Ginger</i>	<b>25 CHF</b>
<i>Alaska:</i>	<i>Salmon &amp; Avocado</i>	<b>23 CHF</b>
<i>Boston:</i>	<i>Crevetten &amp; Avocado</i>	<b>22 CHF</b>
<i>Spicy Tuna:</i>	<i>Thuna, Avocado &amp; Chili</i>	<b>24 CHF</b>
<i>Ebi Fry:</i>	<i>Frittierte Crevetten &amp; Schnittlauch</i>	<b>23 CHF</b>
<i>Foie Gras Terrine</i>	<i>Schnittlauch &amp; Gstaader Honig</i>	<b>29 CHF</b>
<i>Tuna-Royale</i>	<i>Tuna, white truffle-oil, aglio-olio</i>	<b>26 CHF</b>
✓ <i>Fried Tofu</i>	<i>Tofu frittiert, roter Ingwer, Gurke</i>	<b>24 CHF</b>
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<b>HOSOMAKI</b>		
<i>(Sushi im Algenblatt) (6 Stk.)</i>		
<i>Maguro:</i>	<i>Thuna</i>	<b>16 CHF</b>
<i>Sake:</i>	<i>Salmon</i>	<b>16 CHF</b>
✓ <i>Kampyo:</i>	<i>Japanese pumpkin</i>	<b>9 CHF</b>
✓ <i>Kappa:</i>	<i>Cucumber</i>	<b>9 CHF</b>
✓ <i>Avocado</i>	<i>Avocado</i>	<b>9 CHF</b>
✓ <i>Oshinko</i>	<i>Pickled radish</i>	<b>8 CHF</b>
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<b>TEMAKI</b>	<i>(Hand-Rolls)</i>	
<i>Kanimayo:</i>	<i>Crabmeat &amp; Mayo</i>	<b>17 CHF</b>
<i>Tuna:</i>	<i>Tuna &amp; Avocado</i>	<b>19 CHF</b>
<i>Salmon:</i>	<i>Salmon &amp; Avocado</i>	<b>17 CHF</b>
✓ <i>Wakame Salad:</i>	<i>Seaweed salad</i>	<b>12 CHF</b>
<i>Spicy Tuna</i>	<i>Tuna &amp; spicy sauce</i>	<b>16 CHF</b>

Preise in Schweizer Franken, Service und Steuern inklusive  
 Prix en francs Suisse, service et taxes compris  
 Prices in Swiss francs, service and taxes included



<b>NIGIRI</b>	<i>(Sushi mit handgeformtem Reis) (2 Stk.)</i>	
<i>Sake</i>	<i>Salmon</i>	<b>16 CHF</b>
<i>Maguro</i>	<i>Tuna</i>	<b>18 CHF</b>
<i>Ebi</i>	<i>Shrimp</i>	<b>12 CHF</b>
<i>Suzuki</i>	<i>Sea Bass</i>	<b>15 CHF</b>
<i>Sake-Aburi</i>	<i>Salmon flambéet</i>	<b>16 CHF</b>
<i>Unagi-Aburi</i>	<i>Eel flambéet</i>	<b>16 CHF</b>
<i>Lachs-Kaviar</i>	<i>Salmon-Kaviar</i>	<b>16 CHF</b>
<i>Ika</i>	<i>Squid</i>	<b>12 CHF</b>
<i>Saba</i>	<i>Mackarel</i>	<b>11 CHF</b>
<b>V</b> <i>Tamago</i>	<i>Omelette</i>	<b>11 CHF</b>
<i>Hotate</i>	<i>Scallops</i>	<b>19 CHF</b>
<i>Chu-Toro</i>	<i>Bluefin Tuna</i>	<b>25 CHF</b>
<i>Wagyu</i>	<i>(Miyazaky) Beef Japan</i>	<b>32 CHF</b>

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**Gunkan Uni (2 Stk.)** **29 CHF**

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### Hauptgerichte *Plats principales, Main courses*

**SASHIMI (20 Stk.)** **67 CHF**  
*Thuna, Salmon, Kingfish, Scallop, Shrimp, Japanese Rice etc.*

**SUSHI-VARIATION „OSAKA“ (10 Stk. mixed Sushi)** **41 CHF**

**SUSHI-VARIATION „TOKYO“ (14 Stk. mixed Sushi)** **56 CHF**

**YASUSHI's „DAILY SPECIAL“** **72 CHF**  
*Get surprised by our Sushi-Master „Yasushi“*

**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

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

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<b>X3 Rose Junmai</b> <i>Temp.: fresh</i> <i>Sweet, vigorous</i>	1dl 22 CHF 2.4dl 44 CHF 7.2dl 125 CHF
<b>Sparkling Sake (per bottle)</b> <i>Temp.: cold</i> <i>Sweet, mild</i>	3.3dl 32 CHF
<b>Ohako Umeshu (Plum wine)</b> <i>- on the rocks -</i>	1dl 16 CHF 2.4dl 36 CHF 7.2dl 102 CHF
<b>Heaven Sake</b> <i>Temp.: cold</i> <i>Fruity, Flowery</i>	1dl 23 CHF 2.4dl 52 CHF 7.2dl 148 CHF
<b>Winter Cup Yuki Otoko</b> <i>Temp.: cold</i> Cup Sake Yuki Otoko is a round, powdery, fresh and vivid Junmai	1.8dl 12 CHF

## B E E R

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

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