

## A LA CARTE MENU

Miso Soup / Tofu / Spring Onions / Wakame	9
Seabass / Nori Tempura / Kizami Wasabi / Avocado	16
Scallop Carpaccio / Daikon - Radish / Radish / Yuzu Sauce	24
Miso Eggplant / Mango - Honey Sauce	18
Kingfish Carpaccio / Yuzu Kosho / Mandarin Ponzu	24
Tuna Tartare / Ikura / Chive / Yuzu - Dressing / Nori Tempura	25
Onsen Egg / marinated Cabbage / Shiso	16
Beef Tataki / Ponzu / Kizami Wasabi / Onion Crunch / pink Pepper	29
Silktofu deep fried / mixed Mushrooms / Dashi	18
creamy scallop au gratin: Scallop / Tobiko / Enokii Mushrooms	24
Tori Kaarage - Fried Chicken / Shichimi - Mayo / Wasabi - Soy sauce	22
roasted Salmon Filet / Ikura / Shiitake Mushrooms / Dashi Dip	26
marinated Pulpo Arm fried / Cucumber - Daikon - Shiso - Salad	24
grilled Beef Filet 100g / Kombu - Shiitake Paste	29
Buta no Kakuni: 48h cooked Pork Belly / Mustard / Ocra	23
Sushi Plate / „Ginger Style“	149
Ice Cream	5
Ice Cream with Azukibean	+ 2.50
Quince Mousse / Quince - Compote	14
Cheesecake / Raspberry Sauce	16
2 Mochi Ice Cream	9

## TASTING MENU

5 course per person 120

vegetarian 90

Ethically unequivocal quality of the products we serve in our restaurant is vitally important to us. That's the reason why we strictly use fish from partners which guarantee certified fishing methods. We get our meat mainly from Swiss firms and we go whenever possible for seasonal vegetables. If required, we inform you about the allergens in our dishes.

Beef: Ireland / Chicken, Pork: Switzerland

Yellowfin Tuna: Philippines / Kingfish: Australia / Salmon: Norway / Seabass: Greece

Pulpo: Italy / Scallops: Netherlands

All prices incl. 7.7% taxes in CHF