

LUNCH MENU



TUESDAY - FRIDAY 11:30 - 14:30

LAST ORDER 14:00

Allergens & intolerances: We would be happy to provide you with personal information.

Meat origin: All CH, unless otherwise declared; Wagyu beef (Kagoshima, Japan)

Fish origin: All MSC certified. Tuna Bluefin (ES), Tuna Yellowtail (PHL), Salmon Label Rouge (UK), Kingfish (DK), Gambero Viola (IT)

All prices in CHF including 8.1% VAT

Bentô Yakiniku

48

Marinated and fried slices of Swiss beef / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried food / vegetarian futomaki / Sashimi assortment of three types of fish / miso soup

Bentô Chicken Teriyaki

48

Marinated and fried CH chicken thighs (marinated for at least 6 hours) / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried / vegetarian futomaki / Sashimi assortment of three types of fish / miso soup

Bentô Lachs

48

Fried salmon with homemade teriyaki sauce / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried / vegetarian futomaki / Sashimi assortment of three types of fish / miso soup

Bentô Vegi

45

Seasonal vegetarian dish / green salad with house sauce / various seasonal vegetables, Japanese roll omelette, fried food / vegetarian futomaki / miso soup

Sushi Moriawase **45**

Nigiri: Chef's Selection - 7 pieces

A selection of nigiri, curated based on the season, freshness, and current availability.

Ura Maki: Chef's Selection - 4 pieces

Vegetarian Futo Maki: Chef's Selection - 3 pieces

Served with salad and miso soup.

Tenjû **40**

2 pieces of shrimp & various vegetables fried in batter, on Japanese rice.

Served with salad and miso soup

Unajû **45**

Steamed freshwater eel on Japanese rice.

Served with salad and miso soup

Tenjû Vegi **34**

Various vegetables fried in batter, on Japanese rice

Served with salad and miso soup

Dessert

Ice cream / sorbet of the day (homemade) **6.5**
with fresh fruit

Drinks

Cold, unsweetened green tea 3dl	6
Mineral water 5dl sparkling/non sparkling	6
Mineral water 1 l sparkling/non sparkling	9.5
Coca Cola, Coca Cola Zero 3.3dl	6
Bio Yuzu by Urban Lemonade 3.3dl	7.5
Tree Cents Dry Tonic 2dl	7.5
Ramune 2dl	6.5
Japanese sweet drink	
Calpis	6
Japanese whey-based sweet drink	
Tea in the pot	7.5
Green tea, genmai-cha, jasmine tea	
Tea in a glass	5.5
Black tea, verbena, peppermint, chamomile	
Asahi Beer (Japan) 3.3dl	7.5
Coedo „Marihana“ IPA (Japan)	9.5
Kirin alcohol-free (Japan)	7
<u>Apero, sake, wine, champagne, spirits:</u>	
"Please request the separate card or ask us"	
Espresso	5
Doppio	7.5

