

# 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: tuna, salmon, kingfish / 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: tuna, salmon, kingfish / 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: tuna, salmon, kingfish / miso soup

## **Bentô Vegi**

**42**

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

## **Sushi Moriawase**

**45**

Nigiri: bluefin tuna, toro (fatty bluefin tuna), kingfish, gamero rosso, calamari, freshwater eel

Ura Maki: 4 pieces with Tuna Mousse and Tobikko

Futo Maki: 3 pieces vegetarian

Served with salad and miso soup

## **Tenjû**

**38**

2 pieces of shrimp & various vegetables fried in batter, on Japanese rice, served with salad and miso soup

## **Unajû**

**42**

Steamed freshwater eel on Japanese rice, served with salad and miso soup

## **Tenjû Vegi**

**30**

Various vegetables fried in batter, on Japanese rice, served with salad and miso soup

## **Dessert**

Ice cream / sorbet of the day (homemade)

**6.5**

## 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 (Japanese sweet drink) 2dl	6.5
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

### Apero, sake, wine, champagne, spirits:

“Please request the separate card or ask us”

Espresso	5
Doppio	7.5

