



TCHU

Entdecken Sie die asiatische Vielfalt der Kulinarik!
Discover the Asian diversity of cuisine!

A LA CARTE

STARTER'S

EDAMAME	9
WAFU SALAD Seaweed Salad with Sesam	14
SALMON TATAR Tatar from Salmon with kizami wasabi, mustard pickles, blackpepper and dill	24
PULPO CARPACCIO Squid carpaccio refined with yuzu dressing	26
ZUWAIGANI SALAD Snow crab mix, shiso, tomato and Ikura	32
AGE DASHI NASU Fried eggplant with dashi broth	18

SOUP

MISO Soup for the soul	12
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SUSHI URA-MAKI NEW STYLE

8

EBI MAKI Nobashi Ebi Avocado Yuzu Mayo Tanuki Basilikum Oil	30
SAKE ABURI Sake Teriyaki Cucumber Furikake Ikura Crispy onions Sweet chili Mayo	28
SUSPAISHINA MAGURO Spicy Maguro mix Avocado Cucumber Tanuki Spicy Mayo Spring onions	30
CALIFORNIA Snow Crab Yuzu Tobiko Avocado Cucumber Mayo Sakura cress	34
YASAI RURO Avocado Cucumber Takawan Mayo Sakura cress	24

FUTOMAKI

5

CHIRASHI MAKI	32
Salmon Tuna Eel Yellow Tail Mackerel Chives Taniku Tobiko Sweet chilly Mayo	
DRAGON MAKI	30
Soft shell Crab Takawan Daikon Avocado Cucumber Tobiko Spicy Mayo	
VEG TEMPURA	25
Avocado Cucumber Takawan Cream Cheese Sakura Cress	

TATAKI

HAMACHI	28
Yellow Tail Mackerel Onsen Egg Ponzu Basil Oil Crispy Potato Sakura Cress	
MAGURO	28
Tuna Onsen Egg Wasabi Soya Quinoa Pop Sakura Cress	
SAKE	26
Salmon Onsen Egg Sichimi Yuzu Dressing Crispy Leek Sakura Cress	

DONBURI

SAKE	24
Salmon Onsen Egg Edamame Shell Avocado Shiso Ginger Wasabi Chives Ikura	
YASAI	24
Shiso Edamame Avocado Inari Mango Pomegranate Ginger Wasabi Tariyaki	
BUTA NO KAKUNI	26
Pork Belly Onsen Egg Ginger Pak Choi Spring Onion	

NIGIRI & ABURI & GUNKAN

2

HON MAGURO	28
Blue fin Tuna Truffle mayo Truffle Shaving Sakura Cress	
HON MAGURO	20
Blue fin Tuna nature	

NIGIRI & ABURI & GUNKAN

2

HOTATE 18
Hokkaido Scallops

SAKE 16
Salmon | Spicy Mayo | Eel Sauce | Sakura Cress

TAKO 16
Octopus | Yuzu Mayo | Chives

UNAGI 16
Eel | Nori | Spring Onion | Crispy Onion

HAMACHI 18
Yellow Tail Mackerel | Shiso | Nori | Avocado | Kzame | Sakura Cress

ZUWAIGANI GUNKAN 22
Snow Crab | Shiso | Taniku

UNAGI GUNKAN 16
Eel | Shiso | Unagi | Spring Onion

IKURA GUNKAN 14
Mixed Fish Roe | Shiso | Ginger | Orange Crispy

SASHIMI

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HON MAGURO | Bluefin Tuna Loin 24

SAKE | Salmon 16

HAMACHI | Yellow Tail Mackerel 18

TAKO | Octopus 16

HOTATE | Hokkaido Scallops 18

SASHIMI MIX BIG (15 pcs) | SMALL (10 pcs) 85 | 58

KIZAMI WASABI | Portion 5

TEMPURA

Seafood or Vegetables in light Japanese batter.

TIGER PRAWNS	32
SOFT SHELL CRAB	38
VEGETABLES	28

ROBATA GRILL

IBERICO PRESA	160G	48
IBERICO RACK	300G	54
OCTOPUS	140G	42
MISO MARINATED BLACK COD	160G	52

Served with Jasminreis or Furikake fries

MOCHI & HOMEMADE ICE CREAM & SORBET

MOCHI	4.50
Chocolat, Coconut, Mango, Green Tea Matcha, Yuzu	
Glacées Sorbets	per scoop 6.00
Black sesame Matcha white chocolate Coconut passionfruit Guava Yuzu Salted caramel	
Green tea fondant with raspberry coulis and cream diplomat	14.50

DEKLARATION | DECLARATIONS

SEAFOOD & FISH | MEERESFRÜCHTE & FISCH

Tuna/Thunfisch		Spanien	Scallops / Jakobsmuscheln	Japan
Tiger Prawns/Riesen-Krevetten		Vietnam	Kabeljau / Black Cod	USA
Snow Crab/Schneekrabbe		USA	Soft Shell Crab / Blaukrabbe	Atlantik
Lachs/Salmon		Schottland	Octopus / Tintenfisch	Spanien
King Fish/Makrele		Australien		

Wir verwenden wo immer möglich Fische aus artgerechter Zucht. Wo nicht möglich nur MSC zertifizierte Produkte.
Wherever possible we use fish from species-appropriate breeding. Where not possible only MSC certified products.

FLEISCH | MEAT

Pork/ Schwein | Swiss / Spanien

Allergene | Allergene

Ueber Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeiter auf Anfrage gerne.

On request, our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.