



## FIRE

|   |       |
|---|-------|
| <b>Shishitos (Pimento de Padron)</b><br>Sesames, Tare Sauce (v)                                   | 13.-  |
| <b>Broccoli</b>  | 12.50 |
| Sansho Peppers, Cumin, Sea Salt (v)   |       |
| <b>Chicken Skin</b>   | 12.50 |
| Sake, Roasted Sesames, Tare Sauce   |       |
| <b>Oxtails</b>  | 16.50 |
| Rice Wine Jus, Spring Onions  |       |
| <b>Chicken Thighs Negima</b>  | 15.50 |
| Tokyo Onions, Tare Sauce  |       |
| <b>Pork Neck</b>  | 15.50 |
| Miso, Garlic Chips, Tare Sauce  |       |
| <b>Vegetable Special</b>  | MP    |
| <b>Meat Special</b>   | MP    |



## OMAKASE

per person

Omakase is the Japanese tradition of letting a chef choose your order.

The word means "I will leave it to you."

It's a fine tradition that gives the chef creative freedom and the customer a memorable dining experience. So buy the ticket and take the ride. ♥

+ Special Dishes not on the Menu 90.-




## FOR THE BRAVE AND ADVENTUROUS!

## ORIGIN DECLARATION

**Beef** (CH & AUS) **Pork** (CH) **Chicken** (CH)  
**Seafood** (Norway, Canada, Vietnam)




## HOT

|  |       |
|--|-------|
| <b>Topokki</b>          | 14.-  |
| May's Hot Sauce, Cheddar Fondue, Gaijin Furikake (v)   |       |
| <b>Potato Crusted Mushrooms</b>  | 14.-  |
| Five Spice Salt, Homemade Japanese Mayo (v)  |       |
| <b>Prawn Tempura</b>    | 17.50 |
| Garlic Chili Aioli, Black Pepper Rice Chip   |       |
| <b>Chicken Karaage</b>   | 16.50 |
| Tare, Cabbage Salad, Homemade Japanese Mayo  |       |
| <b>Mama Shu's Wings</b>  | 16.50 |
| Garlic & Lime or Spicy Korean!   |       |
| <b>Brussel Sprouts</b>  | 15.-  |
| Rice Krispies, Shaved Smoked Tuna, Garlic Chili Aioli (v)  |       |
| <b>Salt &amp; Pepper Squid</b>   | 17.50 |
| Cabbage Salad, Nori Ranch Sauce  |       |
| <b>LUMA Wagyu Beef</b>   | 45.-  |
| Cabbage Salad, Baby Lotus, Onsen Egg, Smoked Salt  |       |
| <b>Garlic Rice</b>   | 6.-   |
| Togarashi Garlic Chips, Homemade Japanese Mayo (v)   |       |



## COLD

|   |      |
|---|------|
| <b>Hot 'n' Cold Cucumbers</b>  | 7.50 |
| Sansho Peppers, Roasted Sesames (v)   |      |
| <b>Miso Shoyu Roasted Eggplants</b>   | 9.-  |
| Garlic Chips, Soy Sake Sauce (v)  |      |
| <b>Taco California (1x)</b>   | 9.-  |
| Prawns & Surimi, 7 Spice Guacamole, Radish Salad  |      |
| <b>Gaijin Salad</b>   | 15.- |
| Miso Lemon Vinaigrette, Avocado, Rice Krispies (v)  |      |



## LARGE

|   |      |
|---|------|
| <b>Fish Over Easy</b>                           | 35.- |
| Saikyo Miso, Garlic Rice, House Salad           |      |
| <b>HK Pork Belly</b>                            | 39.- |
| Crispy Fucking Skin, Garlic Rice, House Salad   |      |
| <b>Sake Braised Beef</b>                        | 45.- |
| 18 Hour Beef Cheeks, Rice Krispies, Garlic Rice |      |

All Prices in CHF & incl. 7.7% MwSt



# WINE

White

Red

**Domaine Lafage Miraflores  
Lafabuleuse Côtes Catalanes  
IGP 2018 (FR)**

A blend 7 grapes from Perpignan region in South-West France. Notes of Apple, Peach, Passionfruit

8.- | 40.-

**Malvirà Roero Arneis  
D.O.C.G. 2019 (IT)**

Roero Arneis - A pure and elegant wine from the Roero Area in North-Western Italy. Refreshing and savory notes

8.50 | 45.-

**Metzger vom Kalkstein  
Riesling trocken 2018 (DE)**

Riesling - A refreshing mineral Riesling produced in the Pfalz region, Germany

8.50 | 45.-

**Provins AMÂ Blàn Assemblage  
Blanc VDP 2018 (CH)**

Pinot Gris, Heida - A powerful yet elegant Valaisanne wine

45.-

**La Spinetta Il Vermentino di  
Casanova IGT 2018 (IT)**

Vermentino - A true Tuscan wine with aromas of pear and pungent herbal notes

60.-

**Weingut Scheuermann Riesling  
trocken 2018 - Biodynamic (DE)**

Riesling - Lightly aromatic and mineral with notes of citrus from Pfalz

60.-

**Daniel & Bianka Schmitt FKK  
2018 - 1 Lt Biodynamic (DE)**

Grauburgunder, Huxelrebe, Ortuga, Scheurebe, Weissburgunder - Lightly aromatic, fresh but not sour with notes of apple and pear

69.-

**E. Guigal Condrieu AC 2017 (FR)**

Viognier - Light acidity and round fleshy fruits. Delicate, elegant and rich. 91 Parker Points, 93 J. Suckling Points

95.-

**Tosone Nero d'Avola, Syrah  
Terre Siciliane IGT 2016 (IT)**

Nero d'Avola, Syrah - A soft and harmonious wine from Sicily, Italy

8.- | 40.-

**Bodegas Quinta de Aves Vino de la  
Tierra de Castilla Syrah 2018 (ESP)**

Syrah - A velvety, round and fragrant wine from Campo de Calatrava, Spain

8.50 | 45.-

**Château la Favière Bordeaux  
Superieur AOC 2016 (FR)**

Merlot, Cab Franc, Cab Sauvignon - A dense wine with wonderful structure from the Bordeaux Superieur Region

11.50 | 65.-

**La Rioja Alta Viña Ardanza Reserva  
Selección Especial 2010 (ESP)**

Tempranillo, Garnacha - Intense and well balanced with delicately elegant tannins. 95 Parker Points, 96 J. Suckling Points

75.-

**Rocche dei Manzoni Barbera  
d'Alba DOC Superiore Sorito  
Mosconi 2017 (IT)**

Barbera - A smooth and balanced wine with great structure from Piedmont, Italy

80.-

**Clacci Piccolomini d'Aragona  
Brunello di Montalcino DCG 2014 (IT)**

Sangiovese - A soft, elegant wine with great tannin structure. 92 J. Suckling

95.-

**Speri Vino Biologico Valpolicella  
Ripasso Classico Superiore DOC  
2017 (IT)**

Corvina Veronese, Rondinella, Molinara - Smooth, balanced tannins

97.-

**Château de la Gardine  
Château neuf-du-Pape Cuvée  
Tradition AC 2017 (FR)**

Grenache, Mourvèdre, Syrah, Muscardin - Tannin and silky

100.-

Sparkling / Rose / Sweet

**Pink by Lea Metzger (DE)**

Dornfelder - A light and fresh rose with a sweet and sour flavour profile

8.- | 40.-

**Bio Prosecco Villa Sandi (IT)**

100% Glera - Aromas of green apple and floral notes

8.50 | 40.-

**Radice Lambrusco Rosé 2017 - Biodynamic (IT)**

Paltrinieri, Emilia Romagna. Notes of Strawberries, Raspberries and Watermelon. Funky and fresh

65.-



## COCKTAILS

|   |      |
|---|------|
| <b>Matcha Sour</b><br>Matcha, Gin, Pineapple & Lime Juice                                 | 15.- |
| <b>Violet Hour</b><br>House infused Gin served with a Mediterranean tonic                 | 15.- |
| <b>Seasonal Chu-Hi</b><br>Japanese Ume Fruit Liqueur, Sochu, Lime Juice & Sparkling Water | 15.- |
| <b>Sake Mojito</b><br>House Sake, Forest Berries Sirup, Prosecco                          | 15.- |
| <b>Gaijin Negroni</b><br>Mame Coffee infused Campari, Vermouth Rosso, Gin                 | 15.- |
| <b>Hugo</b><br>Holunder Sirup, Prosecco, Sparkling Water                                  | 11.- |
| <b>Aperol Spritz</b><br>Aperol, Prosecco, Sparkling Water                                 | 11.- |



## HARD

|                         |      |
|-------------------------|------|
|                         | 4 cl |
| Vodka (Partisan)        | 10.- |
| Gin (Brick)             | 10.- |
| Tequila (Espalon)       | 10.- |
| Rum (Diplomatico)       | 10.- |
| Campari Soda            | 11.- |
| <b>Japanese Whisky</b>  |      |
| Nikka - Barrel Strength | 15.- |
| Toki Whisky - Suntory   | 12.- |



## SOFT

|                                  |       |       |
|----------------------------------|-------|-------|
|                                  | Small | Large |
| Coke / Sprite / Tonic            | 5.-   |       |
| House Ice Tea - Berry Jasmin     | 4.-   | 6.-   |
| Seicha Matcha Sparkling Lemonade | 6.50  |       |
| Apple Schorle                    | 4.50  |       |



## BEERS

|                       |                     |       |
|-----------------------|---------------------|-------|
|                       | <b>Dr. Gab's</b>    |       |
|                       | 30 cl               | 50 cl |
| Swaf Draught          | 5.50                | 7.50  |
| IPA Draught           | 6.50                | 8.50  |
| Gaijin Beer           | 7.50                |       |
| Chameau (BTL)         | 8.50                |       |
| Saison Barrique (BTL) | 9.-                 |       |
|                       | <b>Dr. Brauwolf</b> |       |
|                       | 30 cl               |       |
| Maracuja Sour (BTL)   | 9.-                 |       |



## SAKE/SOCHU/UME

|                               |              |       |
|-------------------------------|--------------|-------|
|                               | 20 cl        | 30 cl |
| Shochikubai Junmai (Hot/Cold) | 12.-         | 18.-  |
| Mio Dry Sparkling Sake (BTL)  | 22.-         |       |
| Shochikubai Junmai Nigori     | 24.-         |       |
| Choya UmeShu on the Rocks     | 7.50 (10 cl) |       |



## COFFEE SHACK

|            |      |
|------------|------|
| Espresso   | 4.50 |
| Tea        | 5.50 |
| Cappuccino | 5.50 |
| Flat White | 6.-  |



## DESSERT

|  |       |
|--|-------|
| <b>Toby's Cheesecake</b><br>Miso Caramel, Forest Berry Sauce | 16.50 |
| <b>Churros</b><br>Ginger Sour Cream, Forest Berry Sauce      | 12.50 |