



## FIRE

<b>Shishitos (Pimento de Padron)</b> 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)

All Prices in CHF & incl. 7.7% MwSt




## 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	



# 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 D.O.C.G. 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> Matcha, Gin, Pineapple & Lime Juice	15.-
<b>Violet Hour</b> House infused Gin served with a Mediterranean tonic	15.-
<b>Seasonal Chu-Hi</b> Japanese Ume Fruit Liqueur, Sochu, Lime Juice & Sparkling Water	15.-
<b>Sake Mojito</b> House Sake, Forest Berries Sirup, Prosecco	15.-
<b>Gaijin Negroni</b> Mame Coffee infused Campari, Vermouth Rosso, Gin	15.-
<b>Hugo</b> Holunder Sirup, Prosecco, Sparkling Water	11.-
<b>Aperol Spritz</b> 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> Miso Caramel, Forest Berry Sauce	16.50
<b>Churros</b> Ginger Sour Cream, Forest Berry Sauce	12.50