

GAIJIN OMAKASE @ HOME

Two versions of Omakase now available for pre-order and pick up at our restaurant, every Friday and Saturday from 16.00 – 18.00.
Pre-order cut off every Thursday at 16.00.

Please inform us of any allergies!
We will do our best to accommodate!

OMAKASE FOR TWO OR MORE

SIX COURSES - CHF 65.- PER PERSON

HOUSE PICKLES

Spicy Napa Cabbage and Sweet & Sour Cucumbers

AVOCADO SALAD

Poached Shrimp, 5 Spice Wild Rice & Hazelnuts

DUCK & PANCAKES

Shoyu Duck Confit, Spring Onion Pancakes,
Cabbage Salad, Pickled Chilies

HAMACHI (KINGFISH) TARTARE

Brioche Toast, Furikake, Togarashi Aioli

FRIED RICE

Coal Grilled Chicken, Edamame, Crispy Chicken Skin

PASTEL DE GAIJIN

Umeshu Custard

NINE COURSES - CHF 85.- PER PERSON

HOUSE PICKLES

Spicy Napa Cabbage and Sweet & Sour Cucumbers

CHARRED SPICY EDAMAME

DanDan's Chili Crunch, Fire Edamame

AVOCADO SALAD

Poached Shrimp, 5 Spice Wild Rice & Hazelnuts

HAMACHI (KINGFISH) TARTARE

Brioche Toast, Furikake, Togarashi Aioli

HAMACHI (KINGFISH) KAMA

Roast Zucchini, Miso Sake Marinade, Citrus

TASTING OF YAKITORI

Tiger Prawns, Yuzu Garlic
Chicken Oysters, Spring Onions, Soy Marinade

LUMA FRIED RICE

Luma Ribeye (28 Day Aged) with Crispy Chicken Skin, Edamame

PASTEL DE GAIJIN

Umeshu Custard

If you wish to pre-order, contact us directly at +41 44 482 22 00
or email us at info@gaijin-izakaya.ch

GAIJIN COCKTAILS @ HOME

GAIJIN HOUSEMADE COCKTAILS (GARNISH INCLUDED)

GAIJIN NEGRONI

Your classic Negroni with a twist. MAME Coffee Campari, Vermouth and Gin
Garnished with Orange Peel and MAME Coffee Beans

200ML = CHF 40
4 COCKTAILS

500ML = CHF 90
10 COCKTAILS

SAKETINI

A light & Fruity Sake Martini. Sake, Umeshu and Orange Bitters
Garnished with Cucumber Ribbon and Orange Slice

200ML = CHF 25
2 COCKTAILS

500ML = CHF 60
5 COCKTAILS

1000ML = CHF 90
10 COCKTAILS

MATCHA SOUR

Matcha infused Gin, Pineapple Juice, Lime
Garnished with Cucumber Ribbon, Lime Wheel and Mint Sprig

200ML = CHF 25
2 COCKTAILS

500ML = CHF 60
5 COCKTAILS

1000ML = CHF 90
10 COCKTAILS

All garnishes included. Cocktails sold in reusable glass flask bottles.

GAIJIN SAUCES @ HOME

DANDAN'S CHILI CRUNCH	CHF 10.-
GAIJIN SPICY AIOLI	CHF 10.-
GAIJIN MISO LIME VINAIGRETTE	CHF 10.-
MAY'S HOT SAUCE	CHF 10.-

If you wish to pre-order, contact us directly at +41 44 482 22 00
or email us at info@gaijin-izakaya.ch

INSTRUCTIONS FOR ENJOYMENT!

GAIJIN HIP HOP playlist on Spotify
spotify:playlist:3XVYKZKca1N4Xa1m88OWj4

SET OVEN TO 200C

HOUSE PICKLES

Arrange Cucumber & Cabbage in a small bowl.
Garnish with Mint & Spring Onions
Enjoy Throughout your meal like a palate cleanser

CHARRED SPICY EDAMAME

Warm in Oven for 5 Minutes or Room Temperature :D

HAAS AVOCADO SALAD WITH WILD RICE, HAZELNUTS, POACHED PRAWNS

Fan out evenly on a flat plate
Spoon Sauce on top
Garnish with Nuts, Wild Rice & Poached Prawns

DUCK & PANCAKE

Warm the Pancakes for 3 minutes in oven.
Enjoy with the fresh veggies and pulled duck.
eat it like a Taco!

HAMACHI TARTARE

Toast Brioche for 3 minutes in oven, mix the tartare with Spicy Mayo.
* If you have a creme brulee torch at home, burn the top of the Tartare
with the torch for roughly 20 seconds.*
Garnish with Roasted Onion Furikake and enjoy with toasted brioche!

HAMACHI KAMA

Heat for 12 minutes in Oven
Eat with a small coffee spoon.
Watch out for Bones! Enjoy!

YAKITORI TASTING

Warm Chicken Yakitori for 8 Minutes in oven
Garnish with Spring Onion Curls
Warm Prawn Skewers in oven for 5 Minutes
Garnish with Fresh Chilies and Crispy Garlic
Enjoy!

COAL GRILLED CHICKEN YAKITORI WITH EDAMAME FRIED RICE

Warm Rice for 10 minutes in Oven with Lid Open
Garnish with Spring Onions with Crispy Garlic & Onsen Egg

LUMA RIBEYE FRIED RICE

Warm Rice for 8 minutes in Oven
Add Luma Ribeye on top, Warm for another 4 minutes.
Garnish with Spring Onions with Crispy Garlic & Onsen Egg
Enjoy!

PASTEL DE GAIJIN - UMESHU CUSTARD

Warm in oven for 5 Minutes. Enjoy!