



DRINKS LIST



## COLD DISHES

**SEMI-COOKED SALMON SALAD**  
Sesame soy sauce 28.-

**LOBSTER & SNOW CRAB SALAD**  
Truffle soy sauce 56.-

**SCOTTISH SALMON SASHIMI**  
Ikura, tobiko, yuzu chili sauce 24.-

**HAMACHI SASHIMI**  
Negi shio sauce 30.-

**TUNA SASHIMI**  
Caviar, ponzu sauce 34.-

**SALMON TARTARE**  
Avocado, ikura, wafuu sauce 32.-

**TUNA TARTARE**  
Avocado, caviar, truffle soy sauce 38.-

## HOT DISHES

**CHAWANMUSHI EGG CUSTARD**  
Lobster and truffle sauce 25.-

**FRIED TOFU**  
Agedashi 20.-

**JAPANESE FRIED CHICKEN**  
Karaage 27.-

**SHRIMP TEMPURA**  
Ebi mayo 24.-

**FRIED CHICKEN GYOZA**  
Soy sauce 24.-

**MISO EGGPLANTS**  
Dengaku 25.-

**BLACK COD**  
Marinated in sake lees 52.-

**FISH OF THE DAY**  
Butter soy sauce, mushrooms 45.-

**JAPANESE A5 WAGYU BEEF FILET (80g)**  
Teriyaki, ponzu, yuzu chili & wasabi 100.-

## SIDES

**EDAMAME**  
Spicy (add 1.-) 9.-

**MISO SOUP** 9.- **WHITE RICE** 9.-

**VEGGIE FRIED RICE**  
Yakimeshi 12.-

**SEAWEED & CUCUMBER SALAD**  
Vinaigrette 12.-

**FISH BROTH**  
Osuimono 12.-

## GAKU MENU 130.-

**EDAMAME**



**SCOTTISH SALMON SASHIMI** Ikura, tobiko, yuzu chili sauce

or

**HAMACHI SASHIMI** Negi shio sauce

or

**TUNA SASHIMI** Ponzu sauce



**FRIED TOFU** Agedashi

or

**JAPANESE FRIED CHICKEN** Karaage

or

**SHRIMP TEMPURA** Ebi mayo

or

**MISO EGGPLANTS** Dengaku



**GAKU SUSHIS ASSORTMENT** 4 Nigiri & 1 Maki

or

**FISH OF THE DAY** Butter soy sauce, mushrooms

or

**BLACK COD** Marinated in sake lees

or

**JAPANESE A5 WAGYU BEEF FILET (80g)**

Teriyaki, ponzu, yuzu-chili & wasabi (add 30.-)

Main dishes are served with white rice and miso soup



**DESSERT OF THE DAY**

## NIGIRI 1 PIECE

**SCOTTISH SALMON**

Teri-mayo, sesame 8.-

**SEABASS**

Ume, shiso 8.-

**SCALLOP**

Finger lime, lemon salt 8.-

**HAMACHI**

Spicy daikon, thin onions 9.-

**IKURA**

Gunkan style 10.-

**TUNA**

Yuzu chili 12.-

**TORO TUNA**

Caviar 16.-

**SCAMPI**

Caviar, sesame oil 20.-

**JAPANESE A5 WAGYU BEEF**

Yuzu chili, chives 20.-

**CAVIAR**

Gunkan style 35.-

## URAMAKI 8 PIECES

**GOAT CHEESE**

Roquette, cashew, honey mustard  
sa u ce 20.-

**SPICY TORO TUNA**

Tempura flakes,  
spicy mayo 24.-

**SHRIMP TEMPURA**

Avocado, sesame,  
terimayo sauce 26.-

**FLAMED SALMON & TARTARE**

Green asparagus,  
SMOKED EGGPLANTS &  
GRILLED EEL 28.-

**GRILLED EEL**

Avocado, dashi mayo sauce 32.-

**RAINBOW**

Crabe mayo, avocado, tobiko,  
fishes of the day 36.-

## TEMAKI 1 PIECE

**SALMON**

Lemon, ginger 10.-

**CRABE MAYO**

Avocado, tobiko 13.-

**TORO TUNA**

Spicy mayo, puffed rice 15.-

**A5 JAPANESE WAGYU BEEF**

Yuzu chili 30.-

Prices are in CHF - VAT (7.7%) included.

If you have any allergies, please let our service team know.

Fishes origins: Cod NORWAY / Salmon SCOTLAND / Seabass SPAIN /

Tuna ATLANTIC OCEAN (SPAIN) / Hamachi DANEMARK / Eel CHINA

Meats origins : Beef JAPAN / Chicken SWITZERLAND