

Prices are in CHF - VAT (8.1%) included.
In case of any allergy or intolerance, please let our service team know.

Fishes origin : Black Cod NORWAY / Salmon SCOTLAND /
Seabass SPAIN / Tuna SPAIN or VIETNAM /
Hamachi DANEMARK / Eel CHINA

Meats origin : Chicken FRANCE / Wagyu JAPAN



Bar Japonais
by Lion d'Or

GAKU MENUS

DISCOVERY MENU 130.-
Edamame | Sashimi | Mushroom gyozas | Selection of 4 nigiris and 1 Uramaki excluding caviar and wagyu | Miso Soup | Dessert of your choice

OMAKASE MENU “お任せ” 170.-
Let yourself be guided by the Chef's selection of hot and cold dishes.
Menu served for the whole table.

WAGYU MENU 290.-
Exceptional Japanese wagyu beef menu
Edamame | 2 Gyozas | 2 Nigiris | 2 Temakis | 1 Uramaki | Wagyu 80 gr | Dessert of your choice

COLD DISHES

TARTARES AND SASHIMIS

SCOTTISH SALMON SASHIMI 24.- Ikura, tobiko, yuzu chili sauce	SALMON TARTARE 32.- Avocado, ikura, wafuu sauce
HAMACHI SASHIMI 30.- Tobiko, yuzu chili sauce	TUNA TARTARE 38.- Avocado, caviar, truffle soy sauce
TUNA SASHIMI 34.- Caviar, ponzu sauce	HAMACHI TARTARE 34.- Avocado, caviar, truffle soy sauce

SALADS

MARINATED SEAWEED AND CUCUMBER SALAD 12.- Yuzu Ponzu Vinaigrette
HIYASHI CHŪKA 24.- Cold soba noodles, pickled veggies, goma sesame sauce
LOBSTER, SNOW CRAB AND MIXED GREENS SALAD 58.- Truffle soy sauce

YAKI ONIGIRIS

CRISPY RICE SERVED BY 2 PIECES WITH THE TARTARE OF YOUR CHOICE
YAKI TUNA 9.-
YAKI HAMACHI 9.-
YAKI SCOTTISH SALMON 9.-

NIGIRIS 1 PIECE

SCOTTISH SALMON 8.- Teri-mayo, sesame	FATTY SALMON (ABURI) (flamed) 9.- Teri-mayo, fried onions
SEABASS 8.- Ume, shiso	TUNA 12.- Yuzu chili
SCALLOP 8.- Fingerlime, lemon salt	TORO TUNA 16.- Caviar
HAMACHI 9.- Spicy daikon, yuzu chili	SCAMPI 20.- Caviar, sesame oil
IKURA 10.- Gunkan style	A5 JAPANESE WAGYU BEEF 20.- Yuzu chili, chives
GRILLED EEL 9.- Unagi sauce	CAVIAR 35.- Gunkan style

MAKIS 8 PIECES

GOAT CHEESE 20.- Arugula, cashew, honey-mustard sauce	FLAMED SALMON AND TARTARE 28.- Green asparagus, spicy wafuu sauce
SPICY TORO TUNA 24.- Tempura flakes, spicy mayo	SMOKED EGGPLANT AND GRILLED EEL 32.- Avocado, dashi mayo sauce, unagi sauce
SHRIMP TEMPURA 26.- Avocado, sesame, terimayo sauce, unagi sauce	RAINBOW 36.- Crab, avocado, tobiko, salmon, tuna, yellowtail, unagi sauce
	WAGYU 50.- Avocado, arugula, black garlic, fried onions, unagi sauce

TEMAKIS 1 PIECE

SALMON 10.- Ginger	TORO TUNA 15.- Spicy mayo, puffed rice
CRAB MAYO 13.- Avocado, tobiko	A5 JAPANESE WAGYU BEEF 30.- Yuzu-chili

SUSHIS

HOT DISHES

VEGETARIAN

MISO EGGPLANT 25.- Yuzu miso sauce
MUSHROOM GYOZAS 24.- Sesame soy sauce
VEGETABLES TEMPURA 22.- Teriyaki sauce

FRIED DISHES

SHRIMP TEMPURA 26.- Ebimayo sauce, Madras curry
KARAAGE CHICKEN 27.- Spicy mayo

FISHES

BLACK COD 56.- Yuzu miso sauce
SALMON TATAKI 32.- Teriyaki sauce, ginger, coriander

WAGYU SPECIALTIES

WAGYU 80g 99.-
RIBEYE STEAK 250g 280.-
WAGYU FOIE GRAS GYOZAS (2 pieces) 24.- Sesame soy sauce

SIDES

EDAMAME 6.- Salty or spicy	VEGETARIAN FRIED RICE 9.- Soy and sesame sauce, garlic, carrots, onions, ginger
MISO SOUP 8.-	UDON NOODLES 9.- Sesame, coriander
JAPANESE WHITE RICE 6.-	