

Weekday Menus

## TUNA

Wakame seaweed salad  
with daikon and tobiko

•

Balfego bluefin tuna & vegetables  
Creamy yuzu sauce

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

65.-

## BLACK TIGER

Wakame seaweed salad  
with daikon and tobiko

•

Black Tiger prawns & vegetables  
Avocado-sesame sauce

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

55.-

## VEGETARIAN

Japanese cucumber salad  
with berries

Wasabi dressing

•

Okonomiaki

with bean sprout, cabbage  
and eryngii mushrooms

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

45.-

## HAMACHI &amp; GYOZA

Japanese cucumber salad with berries  
Wasabi dressing

•

Homemade lobster, truffle & wagyu gyoza  
Wasabi sauce

•

Japanese Hamachi fish & vegetables  
Shiso-miso pesto

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

75.-

## LOBSTER &amp; SALMON

Kobachi Selection  
Delicious choice of 6 starters

•

Ibushi Gin hot smoked salmon  
Creamy mustard sauce

•

Lobster tail and foie gras  
& vegetables

with bisque reduite

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

120.-

## SCALLOPS

Japanese cucumber salad  
with berries

Wasabi dressing

•

Japanese Hokkaido scallops  
Vegetables and ginger-onion sauce

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

54.-

## SALMON

Kobachi Selection  
Delicious choice of 6 starters

•

Atlantic salmon & vegetables  
Creamy mustard sauce

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

65.-

## ANGUS BEEF

Kobachi Selection  
Delicious choice of 6 starters

•

Angus beef fillet & vegetables  
Yakiniku-Iki beer sauce

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

88.-

## DUCK &amp; GYOZA

Wakame seaweed salad  
with daikon and tobiko

•

Homemade lobster, truffle & wagyu gyoza  
Wasabi sauce

•

French Duck breast & vegetables  
Umeboshi prune sauce

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

70.-

## BEEF TASTING &amp; SALMON

Wakame seaweed salad  
with daikon and tobiko

•

Ibushi Gin hot smoked salmon  
Creamy mustard sauce

•

Exclusive beef tasting  
Angus beef, 60gr

Kagoshima wagyu beef, 60gr

Kobe beef, 60gr

&amp;

Fried, furikake or garlic rice

Tsukemono selection

Traditional miso soup

•

Sorbet

175.-

## Weekend Menus

### TASTING-MENU

Wakame Salad

Marinated seaweed with daikon and tobiko



Kobachi Selection

Delicious choice of 6 starters



Ibushi Gin

Hot smoked and teppan grilled choice from  
Japanese scallops, norwegian salmon or bio-tofu  
served with wasabi-kimchi seeds



Homemade Gyoza

Irish lobster and Italian truffles  
with tonkatsu-wasabi-sauce



Dashi Soup

Shitake mushrooms, fried onions and fresh chives



Choose your favourite main course

Okonomiaki with beansprout, cabbage and eryngii mushrooms  
Japanese Hamachi fish & ginger-onion sauce  
Bluefin tuna Balfego & japanese curry sauce  
Black tiger prawns & avocado-sesame sauce  
Lobster tail, foie gras & bisque reduite  
French marinated duck breast & umeboshi prune sauce  
Angus beef fillet (100gr) & yakiniku-Iki beer sauce

all served with colorful vegetables  
Fried, furikake or garlic rice  
Tsukemono selection



Sorbet

CHF 160.-

### BEEF-MENU

Japanese Cucumber Salad

with red currant and wasabi dressing



Waku Ghin

Mazara prawns, sea urchin & caviar



Homemade Gyoza

Japanese wagyu beef, Irish lobster and Italian truffles  
with tonkatsu-wasabi sauce



Choose your favourite main course

Kobe beef tenderloin 285.-  
Kobe beef striploin 275.-  
Miyazaki wagyu tenderloin 230.-  
Miyazaki wagyu striploin 220.-  
Kagoshima tenderloin 215.-  
Kagoshima striploin 205.-  
Exclusive beef tasting 195.-  
Angus beef, 60gr  
Kagoshima wagyu beef, 60gr  
Kobe beef, 60gr

All served with colorful vegetables  
Fried, furikake or garlic rice  
Tsukemono selection



Sorbet