

ALLERGENS

A cereals with gluten **B** crustacean **C** eggs **D** fish **E** peanuts **F** soy beans **G** milk
(including lactose) **H** nuts **I** celery **J** mustard **K** sesame seeds **L** sulfur dioxide and sulphites
M lupins **N** molluscs

COLD STARTERS

Sashimi of Otoro tuna Balfego **ESP**
served with fresh wasabi
D

Seabream **GR/ HR** tartare with sea grapes
Avocado sesame sauce
D, F, H, K, I

Beef tataki **CH** with garlic and Shokuyo flower
with Hayashi sauce
F, H

WAKU GHIN
Mazara prawns **ITA**, sea urchin **ISL/PRT**
& caviar **CHN**
B, D, F, N

SALADS

Japanese cucumber salad
with berries and wasabi dressing
F

Wakame seaweed salad
with daikon and surimi
B, F, K

Kani salad with snow crab **CA**,
fresh sprouts, Takuan and nori
B, D, F, G, K

KOBACHI BOX

Tasting of six selected starters: Shrimp **VIE** tempura, chicken **CH** teriyaki with sesame, pork **CH** belly with daikon,
Tamago Japanese omelette, black Seaweed with lotus root, marinated octopus
A, C, D, F, G, K, L, N

VEGETARIAN

Spicy edamame beans
F, H, K, L

Yamitsuki cabbage salad with Kaiso seaweed
A, D, F

Teppanyaki Pak Choi with soy and roasted sesame seeds
A, F, H, I, K

Japanese mushroom selection - Shitake, eryngii and enoki with garlic chips
A, F, H, I, K

Vegetable Tempura with ginger sauce
A, B, C, K, L

Tofu steak & vegetables with Goma Dare sauce
A, B, C, I, K, L

Okonomiaki specialty battered beansprout cabbage with mushrooms, vegetables and Japanese curry sauce
A, C, E, F, G, H, I, J, K

WARM STARTERS

IBUSHI GIN
Hot smoked salmon **NOR/SCT**
Creamy mustard sauce
D, F, G, H, J, L

Abalone shells **JAP** with sesame seeds
F, G, K, L, N

Duck foie gras **FR**
with Japanese umeboshi plum
F, G, L

Veal sweetbread **CH** with Togarashi
F, G, K, L

Quail supreme **CH/ESP** with fresh chives
F, G, L

Pork belly **CH** with sesame seeds
F, G, K, L

Choice of four homemade Gyoza
Lobster **ZAF**, wagyu beef **JAP**, pork **CH** & truffle
with soy sauce selection
A, B, F, G, L

Classic miso soup with tofu,
shitake mushrooms, spring onion and
wakame seaweed
A, B, D, F, L

SEA

Fresh atlantic salmon **NOR** and creamy mustard sauce
D, F, G, J, K, L

Japanese Hamachi fish **JAP** and ginger onion sauce
A, D, F, G, L, K

Balfego bluefin tuna **ESP** and Japanese curry sauce
A, D, E, F, G, L

Japanese Hokkaido scallops **JAP/NL** and ginger onion sauce
A, D, F, G, L

Jumbo Black Tiger **VIE** prawns and avocado yuzu sauce
A, D, F, G, L

Spiny Lobster **KEN** and creamy mustard sauce
A, D, F, G, J, L

LAND

Swiss chicken **CH** thigh with miso yuzu sauce
F, G, J, L

French Duck **FR** breast with Umeboshi prune sauce
F, G, K, L

Swiss beef **CH** ribeye with Yakiniku Iki beer sauce
A, F, G, K, L

Ticino beef **CH** fillet with Yakiniku Iki beer sauce
A, F, G, K, L

JAPANESE BEEF SPECIALTIES

Kagoshima wagyu striploin 140gr **F, G, K, L**
Kagoshima wagyu tenderloin 180gr **F, G, K, L**

Miyazaki wagyu striploin 140gr **F, G, K, L**
Miyazaki wagyu tenderloin 180gr **F, G, K, L**

Kobe beef striploin 140gr **F, G, K, L**
Kobe beef tenderloin 180gr **F, G, K, L**
All JAP

SIGNATURE COMBOS

Wagyu beef **JAP** 60gr & Jumbo Black Tiger prawns **VIE**
D, G, L

Hamachi fish **JAP** & Hokkaido scallops **JAP**
D, G, L

Beef fillet Trio each 60gr – Ticino **CH**, Kagoshima **JAP** and Kobe **JAP**
G, H, L

Tutti i secondi sono serviti con verdure gourmet. All Main dishes are served with colourful vegetables.

EXTRA SIDE DISHES

Selezione colorata di verdure gourmet - Colorful gourmet vegetable selection **F, G, L**

Riso fritto con aglio e furikake - Fried rice with garlic and furikake **F, G, K, L**

Verdure sottaceto fatte in casa - Tsukemono home pickled vegetables **F, I, L**

Wasabi fresco grattugiato - Freshly grated wasabi