

# H I N A T A

## 前菜 STARTERS

- EDAMAME**     6.-  
Steamed soybeans with sea salt
- MISO SHIRU**  8.-  
Japanese soybean soup with wakame,  
tofu & spring onion
- GOMA WAKAME SALAD**    6.-  
Seaweed salad
- CRISPY SALMON SALAD** 21.-  
Salmon cubes with crispy flakes, dried seaweed,  
black sesame seeds, soy sauce,  
lemon juice & Japanese mayonnaise
- TUNA TARTARE** 24.-  
Tuna cubes, spring onion, salmon roe,  
sea urchin with yuzu dressing
- AMA SAKE TARTARE** 18.-  
Salmon cubes, sugar, sake, lemon juice,  
micro green, salmon roe
- 
- うどん NOODLE POT, UDON, SOBA** 
- KITSUNE UDON**  20.-  
Udon noodles in soy-broth with sweet tofu,  
spring onion & wakame
- KITSUNE SOBA**  20.-  
Soba noodles in soy-broth with sweet tofu,  
spring onion & wakame
- TEMPURA UDON** 23.-  
Udon noodles in soy-broth with breadcrumbs tempura praws,  
wakame, spring onion & Japanese fish cake
- TEMPURA SOBA** 23.-  
Soba noodles in soy-broth with breadcrumbs tempura praws,  
wakame, spring onion & Japanese fish cake

Prices including TVA & service.



Gluten free



Vegetarian



Lactose free



Vegan



Spicy

# H I N A T A

---

## 餃子 DUMPLINGS

---

*Japanese pan fried dumplings*

TORI GYOZAS | Chicken 10.-

EBI GYOZAS | Prawn 12.-

YASAI GYOZAS | Vegetables  8.-

---

## 天婦羅 TEMPURA

---

YASAI 

Mix vegetables 20.-

MORIAWASE 32.-

Prawns, fish of the day & vegetables

EBI 24.-

Prawns

---

## 刺身 SASHIMI & NIGIRI-SUSHI

---

HAGI sashimi 65.-

Tuna, yellowtail, scallops, salmon, octopus, calamari,  
sea urchin, sweet prawn, surf clam, salmon roe

KIKU sashimi 50.-

Tuna, yellowtail, salmon, eel, scallops, surf clam,  
sea urchin, sweet prawn

SANKAN sashimi 38.-

Tuna, yellowtail, salmon

MATSU nigiri 70.-

Tuna, yellowtail, salmon, scallops, octopus, calamari,  
sea urchin, surf clam, sweet prawn, salmon roe

SAKURA nigiri 40.-

Tuna, yellowtail, salmon, scallops,  
sweet prawn, calamari

YUKI nigiri 55.-

Tuna, yellowtail, salmon, eel, scallops, surf clams,  
sea urchin, sweet prawn

*Origin:*

*Switzerland: beef & chicken | Scotland: salmon | Philippines: tuna | Vietnam: shrimps | Australia: yellowtail*

*We require the best quality and freshness from our fish.*

*Hence, occasionally some products may be missing.*

# H I N A T A

---

## 巻き物 URAMAKI-SUSHI 🍣

---

PHILADELPHIA 🍣	22.-
Avocado, cream cheese & salmon	
CINDERELLA ROLL 🍣 🍤	25.-
Tuna, crabstick, yellowtail, salmon, avocado, shrimps	
CRAZY SHRIMPS	21.-
Crispy shrimps, cream cheese, creamy sauce	
PURPLE RAIN 🍤	24.-
Scallops, unagi, soft crab, tabikko	
CALIFORNIA SUNSET 🍣 🍤	26.-
Shrimps, tuna, salmon, yellowtail, tabikko	

---

## 鉄板焼き TEPPANYAKI (À LA CARTE) 🍣

---

*All the Teppanyaki are served with rice and vegetables  
Sauce: teriaki, yakiniku, ponzu sésame, ponzu garlic*

GYU NIKU   Beef tenderloin (180 gr)	46.-
TORI NIKU   Grilled chicken	37.-
SAKE   Salmon fillet	40.-
MAGURO   Tuna	45.-
EBI   Prawns	43.-
HOTATE   Scallops	42.-
YASAI   Vegetables' mix	22.-

---

## デザート DESSERTS

---

HOMEMADE CHEESECAKE YUZU	13.-
Cheesecake flavored with Japanese citrus fruit	
MILTON SESAME-CHOCOLATE CAKE	14.-
Ginger sorbet on the side	
MOCHI ICE CREAM 2 pcs   Of the day	10.-
JAPANESE ICE CREAM 2 pcs   Green tea, sesame	10.-
JAPANESE SORBET 2 pcs   Yuzu, raspberry 🍤	10.-

## CHAMPAGNE

1 dl 7 dl

Folies de la Marquetterie Tattinger   Reims   France	20.-	135.-
Taittinger Prestige Rosé Tattinger   Reims   France	21.-	140.-
Feuillatte Blanc de Blanc 2014 Nicolas Feuillatte   Chouilly   France		140.-

## SPARKLING WINE

7 dl

Nyetimber Demi Sec Nyetimber   West Sussex   UK		140.-
--	--	-------

## WHITE WINE

1 dl 7 dl

St-Saphorin La Maiserette Jean-Paul Forestier   Chardonne   Lavaux   Switzerland	8.-	52.-
Chardonnay Grange Philippe Château Grès Saint-Paul   Vins de pays d'Oc   France	8.-	50.-
Sauvignon Blanc Reserva Vinedos Terranoble   Casablanca Valley   Chile	8.-	48.-
Pinot Grigio Paladin Spa   Veneto   Italy	8.-	48.-
La Bastide Blanc Château La Bastide   Lézignan-Corbières   France	8.-	38.-

## ROSÉ WINE

1 dl 7 dl

Oeil de Perdrix Réserve Baur au Lac Vins Château d'Auvernier   Neuchâtel   Switzerland	10.-	68.-
ASTROSA Château la Bastide Lézignan-Corbières   France	8.-	42.-

## RED WINE

1 dl 7 dl

Chardonne La Confrary Olivier Ducret   Chardonne   Lavaux   Switzerland	10.-	52.-
Bric Ginestra Paolo Conterno   Piemonte   Italy	10.-	62.-
Antonin Coteaux du Languedoc Château Grès Saint-Paul   Vins de Pays d'Oc   France	9.-	52.-
Figuero 4 Garcia Figuero   Ribera del Duero   Spain	8.-	50.-
La Bastide Istoria Château La Bastide   Lézignan-Corbières   France	12.50.-	81.-

## COCKTAILS

Plum Wine Spritzer Plume Wine, Blackcurrant Liquor, Sparkling Water		20.-
Japanese Dry Manhattan Togouchi, Vermouth, Angostura Bitters		22.-
Hinata Negroni Junmai Ginjo Saké, Campari, Vermouth		18.-

## BEERS

3.3 dl

Asahi (5% Vol.)	8.-
Iki Yuzu (4.5% Vol.)   Sencha tea	11.-
Iki Gingembre (5.5% Vol.)   Green tea	11.-

## LIQUOR

0.4 dl 1 dl

Plum Wine (10% Vol.)		10.-
Roku gin (43% Vol.)	25.-	
Whiskey Togouchi Premium (40% Vol.)	22.-	
Whiskey Nikka Pure Malt Red (43% Vol.)	24.-	

## SAKÉ

1 dl 3 dl 7 dl

Coupe de MIO (5% Vol.)	12.-	
Pétillant MIO (5% Vol.)		38.-
Crème de Nigori (0.5% Vol.)		35.-
Junmai Ginjo (15% Vol.)		40.-
Shochikubai Classic (15% Vol.)		50.-
Rosé Caro (15.5% Vol.)		115.-
Kanbara (16.5% Vol.)		105.-

3 x 0.5 dl

## SAKÉ FLIGHT

TASTE OF HINATA'S SAKÉ FLIGHT  
CHOICE OF 3 GLASSES

22.-

## ASIAN TEA

Green Dragon Typical Chinese green tea, a touch of bitterness & freshness		10.-
White Yunnan Silver Tips White tea elaborated manually, sun-dried, sweet & floral aroma		10.-
Jasmine Gold Green tea with jasmin flower aroma		10.-
Special genmaicha Green tea & matcha		10.-

## SOFT DRINKS

Still   Sparkling Water (5 dl)	8.-
Still   Sparkling Water (7.5 dl)	11.-
Mangajo (2.5 dl)	12.-
Lemon & Green tea Goji-berry & Green tea Açai-berry & Green tea	
Sprite Fanta   Rivella Rouge   Rivella Bleu (3.3 dl)	7.50.-
Coca Cola   Coca Zero (3.3dl)	8.-
Sparkling Apple Juice Ramseier	8.-