

# 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 with yuzu dressing	
AMA SAKE TARTARE	18.-
Salmon cubes, sugar, sake, lemon juice, micro green, salmon roe	
<hr/> <u>うどん NOODLE POT, UDON, SOBA </u>	
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

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## 餃子 DUMPLINGS

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*Japanese pan fried dumplings  
(5 pcs.)*

TORI GYOZAS | Chicken 10.-

EBI GYOZAS | Prawn 12.-

YASAI GYOZAS | Vegetables  8.-

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## 天婦羅 TEMPURA

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*(6 pcs.)*

YASAI  20.-

Mix vegetables

MORIAWASE 32.-

Prawns, fish of the day & vegetables

EBI 24.-

Prawns

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## 刺身 SASHIMI & NIGIRI-SUSHI

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HAGI sashimi 65.-

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

KIKU sashimi 50.-

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

SANKAN sashimi 38.-

Tuna, yellowtail, salmon

MATSU nigiri 70.-

Tuna, yellowtail, salmon, scallops, octopus, calamari,  
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,  
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.*

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## 巻き物 URAMAKI-SUSHI

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(6 pcs.)

- 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

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## 鉄板焼き TEPPANYAKI (À LA CARTE) 🍣

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*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.-

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## デザート DESSERTS

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- 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
La Confrary Olivier Ducret   Chardonne   Lavaux   Switzerland	10.-	50.-
La Bacchanale Chardonnay Fabrice Neyroud   Chardonne   Switzerland	11.-	55.-
Pinot Gris Chardonne   Lavaux   Switzerland	11.-	55.-
La Bastide Blanc Château La Bastide   Lézignan-Corbières   France	10.-	42.-

ROSÉ WINE		
	1 dl	7 dl
Oeil de Perdrix Réserve Baur au Lac Vins Château d'Auvernier   Neuchâtel   Switzerland	12.-	68.-
ASTROSA Château la Bastide   Lézignan-Corbières   France	10.-	42.-

RED WINE		
	1 dl	7 dl
Pinot Noir Olivier Ducret   Chardonne   Lavaux   Switzerland	11.-	55.-
Bric Ginestra Poalo Conterno   Piemont   Italy	12.-	62.-
Antonin Coteaux du Languedoc Château Grès Saint-Paul   Vins de Pays d'Oc   France	11.-	52.-
Figuero 4 Garcia Figuera   Ribera del Duero   Spain	11.-	50.-
La Bastide Istorica Château La Bastide   Lézignan-Corbières   France	14.-	81.-

COCKTAILS	
Plum Wine Spritzer Plume Wine, Blackcurrant Liquor, Sparkling Water	20.-
Japanese Dry Manhattan Japanese Whiskey, Vermouth, Angostura Bitters	27.-
Hinata Negroni Junmai Ginjo Saké, Campari, Vermouth	20.-

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.-	
Toki Suntory (43% Vol.)	20.-	
Kasei (40% Vol.)	22.-	

SAKÉ			
	1 dl	3 dl	7 dl
Coupe de MIO (5% Vol.)	12.-		
Pétillant MIO (5% Vol.)		38.-	
Crème de Nigori (10.5% 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  
SAKE 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.-
Tea of the moment	10.-

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