



CHAMPAGNE		
	1 dl	7 dl
Louis Roederer Brut Premier	24.-	135.-
Louis Roederer Brut Premier rosé	26.-	
Grand Blanc de Blancs 2014 Gosset   Reims   France		190.-

WHITE WINE		
	1 dl	7 dl
La Confrary (Chasselas) Fabrice Ducret   Chardonne   Switzerland	11.-	55.-
«Réserve Blanche» (Chardonnay / Chasselas) 2021 	13.-	65.-
Johannisberg (Sylvaner) Fabrice Ducret   Chardonne   Switzerland	12.-	60.-
La Bastide Blanc (Roussanne) Château La Bastide   Lézignan-Corbières   France	10.-	42.-

ROSÉ WINE		
	1 dl	7 dl
ASTROSA (Syrah) Château la Bastide Lézignan-Corbières   France	10.-	42.-
Côtes de Provence Grenache) 	12.-	70.-

RED WINE		
	1 dl	7 dl
Pinot Noir "Tzalin" J-L Mathieu	10.-	46.-
Achille IGT (Nebbiolo) 2020 Bindi Sergardi   Tuscany   Italy	12.-	60.-
La Bastide Istoria (Syrah) Château La Bastide   Lézignan-Corbières   France	14.-	81.-
Noir de Bacch' (Gamay / Gamaret) Fabrice Neyroud   Chardonne   Switzerland	13.-	72.-

SPRITZ		
Plum Wine Spritzer Plum Wine   Blackcurrant Liquor   Sparkling Water	20.-	
Chandon Garden Sptitz – Moët & Chandon Sparkling wine from Argentina, macerated orange peel	19.50.-	80.-

BEERS		
		3.3 dl
Kirin (5% Vol.)	8.50.-	
Asahi «Super dry» (5.2% Vol.)	8.50.-	
Sapporo (4.7% Vol.)	8.50.-	

LIQUOR		
	0.4 dl	1 dl
Plum Wine (10% Vol.)		10.-
Roku gin (43% Vol.)	25.-	
Kasei Whisky Blended (40% Vol.) Nagano	22.-	

SAKÉ		
Coupe de MIO (5% Vol.)	12.-	1 dl
Pétillant MIO (5% Vol.)	38.-	3 dl
Crème de Nigori (10,5% Vol.)	35.-	2.4 dl
Junmai Ginjo (15% Vol.)	40.-	3 dl
Shochikubai Classic (15% Vol.)	50.-	7.5 dl
Rosé Caro (15,5% Vol.)	115.-	7.2 dl
Kanbara (16.5% Vol.)	105.-	7.2 dl

**TASTE OF HINATA'S SAKÉ**  
CHOICE OF 3 GLASSES  
3 x 0.5 dl 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.-	
Japanese Tea Matcha Iri Ryokucha Made from 100% domestic tea leaves, blended with mellow Uji green tea	10.-	
Japanese tea Matcha Kagoshima Served accordingly to the "chanoyu" 茶の湯 tradition, the art of preparing a matcha tea ceremony	14.-	

SOFT DRINKS		
Still I Sparkling Water (5 dl)	8.-	
Still I 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)	8.-	
Coca Cola   Coca Zero (3.3dl)	8.-	
Sparkling Apple Juice Ramseier	8.-	

Prices in CHF | VAT Included

BOISSONS DRINKS VINS WINES SAKÉ SAKE

# HINATA

## 日向

Chef Denis Nay - Chen Chung Yi



## RISING SUN MENU

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### 前菜 - STARTERS

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MISO SOUP

EDAMAME

TUNA TARTAR

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### 強肴 - MAIN DISHES 寿司の盛り合わせ - MORIAWASE SUSHI

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(2 pcs.)

SASHIMI TUNA

NIGIRI SALMON

AVOCADO HOSOMAKI

CUCUMBER HOSOMAKI

LOBSTER AND AVOCADO FUTOMAKI

FRIED PRAWNS, AVOCADO AND TOBIKO URAMAKI

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### デザート - DESSERTS

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MATCHA GREEN TEA CRÈME BRÛLÉE

OR

YUZU MERINGUE PIE, GREEN LIME AND RED BERRIES COULIS

**CHF 70.-**

*per person*

## CHEF DENIS' DISCOVERY MENU

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### 前菜 - STARTERS

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MISO SOUP

EDAMAME

TUNA TARTAR

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### 強肴 - MAIN DISHES 寿司の盛り合わせ - MORIAWASE SUSHI

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(2 pcs.)

SASHIMI TUNA

NIGIRI SALMON

AVOCADO HOSOMAKI

CUCUMBER HOSOMAKI

LOBSTER AND AVOCADO FUTOMAKI

FRIED PRAWNS, AVOCADO AND TOBIKO URAMAKI

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### ラーメン - RAMEN

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JAPANESE NOODLES

PORK BELLY FROM THE CANTON OF APPENZEL

POULTRY FROM THE THREE LAKES REGION

SOFT-BOILED EGG, PAK-CHOI, SHIMEJI AND SHIITAKÉ

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### デザート - DESSERTS

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MATCHA GREEN TEA CRÈME BRÛLÉE

OR

YUZU MERINGUE PIE, GREEN LIME AND RED BERRIES COULIS

**CHF 100.-**

*per person*

*Price including VAT & service.*

*For any food allergy, intolerance or vegan options, please contact our service staff.*

*Switzerland: pork, poultry | Scotland: salmon | Philippines: tuna | Vietnam: prawns | Canada: lobster | North east pacific: tobiko*

*Price including VAT & service.*

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