

HINATAA

CHEF DENIS NAY - CHEN CHUNG YI



Origin
Switzerland: beef, pork, poultry, egg
Scotland: salmon
Philippines: tuna
Vietnam: prawn
Canada: lobster, scallop

Price including VAT & service.
For any food allergy or intolerance, please contact our service staff service.

BENTO VEGAN MENU

前菜 - STARTERS

MISO SOUP

EDAMAME

強肴 - MAIN COURSE

VEGETABLE GYOZAS (2 pieces)

TOFU AND EDAMAME CROQUETTES (3 pieces)

TOFU STEAK WITH SHIMEJIS AND SHIITAKES (2 pieces)

CUCUMBER HOSOMAKI (4 pieces)

FUTOMAKI WITH CUCUMBER, PICKLED RADISH AND SMOKED CARROTS (4 pieces)

デザート - DESSERT

ALMOND MILK AND WHITE CHOCOLATE PANNACOTTA, PERSIMMON SAUCE

CHF 70.-

per person

EXECUTIVE MENU

前菜 - STARTERS

MISO SOUP

EDAMAME

TUNA TARTARE, PAPAYA, PONZU SAUCE

強肴 - MAIN COURSE

寿司の盛り合わせ - MORIAWASE SUSHI (12 pieces)

TUNA SASHIMI

SALMON NIGIRI

AVOCADO HOSOMAKI

CUCUMBER HOSOMAKI

VEGGIE FUTOMAKI

SALMON FUTOMAKI

デザート - DESSERTS

ALMOND MILK AND WHITE CHOCOLATE PANNACOTTA, PERSIMMON SAUCE

OR

COCONUT AND GINGER CRACKER PUFFS, MANGO ICE CREAM

OR

MATCHA GREEN TEA CRÈME BRÛLÉE

CHF 70.-

per person

CHEF DENIS' MENU

前菜 - STARTERS

MISO SOUP

EDAMAME

TOFU CROQUETTES

TUNA TARTARE, PAPAYA, PONZU SAUCE

寿司の盛り合わせ - MORIAWASE SUSHI (12 pieces)

TUNA SASHIMI

AVOCADO HOSOMAKI

SALMON NIGIRI

SCALLOP NIGIRI

LOBSTER FUTOMAKI

BREADED SHRIMP FUTOMAKI

強肴 - MAIN COURSE

FARMHOUSE PORK GYOZAS (2 pieces)

SALMON SNACK WITH SAKE AND YUZU LEMON

BEEF TATAKI, GINGER UDON NOODLES

デザート - DESSERTS

ALMOND MILK AND WHITE CHOCOLATE PANNACOTTA, PERSIMMON SAUCE

OR

COCONUT AND GINGER CRACKER PUFFS, MANGO ICE CREAM

OR

MATCHA GREEN TEA CRÈME BRÛLÉE

CHF 120.-

per person

DISCOVERY MENU

前菜 - STARTERS

MISO SOUP

EDAMAME

TUNA TARTARE, PAPAYA, PONZU SAUCE

寿司の盛り合わせ - MORIAWASE SUSHI (12 pieces)

TUNA SASHIMI

SALMON NIGIRI

AVOCADO HOSOMAKI

CUCUMBER HOSOMAKI

BREADED SHRIMP FUTOMAKI

SALMON FUTOMAKI

鉄板焼き - TEPPANYAKI

OR

ラーメン - RAMEN

TEPPANYAKI

BEEF OR SALMON FILET

BOK CHOY, SHIMEJIS AND SHIITAKES

JAPANESE NOODLES

JAPANESE NOODLES

FARMHOUSE PORK BELLY FROM
APPENZELL

POULTRY FROM THE THREE LAKES
REGION

ORGANIC SOFT-BOILED EGG

BOK CHOY, SHIMEJIS AND SHIITAKES

デザート - DESSERTS

ALMOND MILK AND WHITE CHOCOLATE PANNACOTTA, PERSIMMON SAUCE

OR

COCONUT AND GINGER CRACKER PUFFS, MANGO ICE CREAM

OR

MATCHA GREEN TEA CRÈME BRÛLÉE

CHF 100.-

per person