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## S P A R K L I N G S

<b>KAI PROSECCO</b>	<i>1 dl 12.-</i>	<i>7.5 dl 70.-</i>
<b>CHAMPAGNE TELMONT RÉSERVE BRUT</b>	<i>1 dl 15.-</i>	<i>7.5 dl 95.-</i>
<b>CHAMPAGNE TELMONT ROSÉ RÉSERVE</b>		<i>7.5 dl 120.-</i>
<b>RUINART ROSÉ CHAMPAGNE</b>		<i>7.5 dl 185.-</i>
<b>RUINART BLANC DE BLANCS BRUT</b>		<i>7.5 dl 185.-</i>
<b>DOM PÉRIGNON BRUT</b>		<i>7.5 dl 340.-</i>

## S P A R K L I N G D R I N K S

<b>RED SHISO SPRITZ</b>		<i>16.-</i>
<i>Red Shiso Liqueur. Prosecco.</i>		
<b>YUZU-GINGER SPRITZ</b>		<i>15.-</i>
<i>Mikks Ginger. Yuzu juice. Kai Prosecco.</i>		
<b>PASSION SPRITZ</b>		<i>15.-</i>
<i>Mikks Passion. Kai Prosecco.</i>		
<b>PROSECCO UMESHU</b>		<i>14.-</i>
<i>Umeshu. Kai Prosecco.</i>		
<b>KAI BELLINI</b>		<i>18.-</i>
<i>Peach Sake Liqueur. Kai Prosecco.</i>		
<b>UMESHU SPRITZER</b>		<i>12.-</i>
<i>Umeshu. Citro.</i>		
<b>GRAPEFRUIT SPRITZ</b>		<i>15.-</i>
<i>Mikks Grapefruit. Kai Prosecco</i>		
<b>MIRAVAL TONIC N`GRAPE</b>		<i>16.-</i>
<i>Miraval Rosé. Mikks Grapefruit. Tonic Water..</i>		

## C O C K T A I L S

<b>GARDENER BERRY</b>		<i>18.-</i>
<i>The Gardener Gin. Mikks Berry. Tonic Water.</i>		
<b>JAPANESE WHISKY SOUR</b>		<i>20.-</i>
<i>Suntory Whisky. Mikks Sour. Yuzu. Angostura.</i>		
<b>RIHEI TOKYO MULE</b>		<i>22.-</i>
<i>Rihei Shochu. Ginger Beer. Yuzu.</i>		

**PINK PANTHER** 18.-  
*Yuzu. Sake. Raspberry.*

**JAPANESE NEGRONI** 22.-  
*Rihei Shochu. Campari. Vermouth.*

**YOHAKHU GIN TONIC** 35.-  
*Yohakhu Gin. Tonic Water.*

**UMESHU SOUR** 20.-  
*Umeshu. Mikks Sour.*

**KABOSU-HANI** 18.-  
*Kabosu no Susume. Rebel Whisky Malt Blend 0%. Honig.*

**ESPRESSO MARTINI** 18.-  
*Mikks Cold Brew Cacao. Vodka.*

*Haven't found your favourite cocktail? Feel free to ask our bartender for further recommendations.*

## M O C K T A I L S

**PASSION** 12.-  
*Mikks Passionfruit. Soda.*

**ALIBI WHISKY SOUR** 18.-  
*Rebel Whisky Malt Blend 0%. Mikks Sour.*

**VIRGIN AMARETTO SOUR** 18.-  
*Rebel Amaretto 0%. Mikks Sour.*



# W H I T E W I N E

## **CHARDONNAY SICILIA DOC**

7.5 dl 85.-

*Planeta, Menfi, Sicily, Italy*

*Grape: 100% Chardonnay, barrique ageing Powerful, elegant white wine with fine notes of ripe fruit, vanilla and subtle oak. ripe fruit, vanilla and subtle oak.*

## **GREEN VELTLINER**

1 dl 7.-

7.5 dl 49.-

*Alexs, Burgenland, Austria*

*Grape: 100% Grüner Veltliner, steel tank ageing Mango, mandarin, pear and green kiwi on the nose. Juicy on the palate, with notes of pome fruit and fine spice.*

## **LUGANA DOC OLIVINI**

1 dl 7.50

7.5 dl 52.50

*Olivini, Lombardia, Italy*

*Grape: 100 % Trebbiano di Lugana Fruity, fresh white wine with notes of citrus and white peach.*

## **SAUVIGNON BLANC**

1 dl 9.50

7.5 dl 66.50

*Winery: Christen. Grapes: Sauvignon Blanc*

*Region: Schaffhausen AOC, Switzerland.*

*Pale yellow, Nose: Fresh and fruity*

*with a fine aroma Palate: Light and dry, with a beautiful balance of fruit and fine acidity.*

*Finish: Elegant and lively.*

## **SOUVIGNIER GRIS AOC**

1 dl 8.50

7.5 dl 59.50

*Dreistand, Lake Zurich AOC, Switzerland*

*Grape: 100 % Souvignier Gris Powerful, full-bodied white wine with spicy notes and a fine structure.*

## **GREEN VELTLINER SMARAGD**

7.5 dl 95.-

*Liebenberg Weingut Josef Jamek White wine, Austria, Wachau Green Veltliner, steel tank ageing, rarity.*

## ROSÉ WINE

### MIRAVAL ROSÉ

1 dl 8.50

7.5 dl 69.-

*A.O.P Côtes de Provence.*

*Grapes: Cinsault, Grenache, Syrah, Rolle*

*Seductive, bright, clear, pale pink colour, typical*

*of Provence. On the nose, a wonderfully aromatic*

*bouquet of fresh fruit, redcurrant and freshly cut roses*

*as well as the flavours of finger lime zest.*

## RED WINE

### GUIRY SANGIOVESE RUBICONE

1 dl 7.50

7.5 dl 52.50

*Tenuta Mara, Romagna, Italy*

*Grape: 100 % Sangiovese, biodynamic*

*(Demeter) Spicy, powerful and elegant*

*with fine tannins and dark fruit aromas.*

### RIOJA CRIANZA DOCA

1 dl 7.-

7.5 dl 49.00

*Ontañón, Rioja, Spain*

*Grapes: 90 % Tempranillo, 10 % Garnacha*

*Full-bodied, fruity red wine with*

*a fine woody note matured for*

*12 months in oak barrels.*

### GEVREY-CHAMBERTIN AOC

7.5 dl 105.-

*Doudet-Naudin.*

*red wine, France, Burgundy*

*Pinot Noir, Barrique ageing*

### ARNIONE ROSSO BOLGHERI DOC

7.5 dl 130.-

*Campo alla Sughera.*

*red wine, Italy, Toscana*

*Cabernet Sauvignon, Cabernet Franc,*

*Merlot, Petit Verdot, Barrique ageing, vegan*

### VALDUERO 6 AÑOS RESERVA PREMIUM D.O.

7.5 dl 150.-

*Ribera del Duero.*

*Rotwein, Spanien, Ribera del Duero*

*Tinto Fino (Tempranillo), Barriqueausbau, vegan*

# J A P A N E S E   D I G E S T I F

## **KABOSU NO SUSUME**

4 cl 8.-

*Light and palatable, ideal as an aperitif drink, fresh and tart-bitter*

## **AKA SHISO RED SHISO LIQUEUR**

4 cl 12.-

*Light and drinkable, ideal as an aperitif drink, sweet and fruity, minty-fresh*

## **OHAKO UMESHU (PLUM WINE)**

1 dl 15.-

*Based on sesame shochu, strong, sweet and spicy with a nice acidity.*

## **HAKUKO TSUYAHADA UMESHU (PLUM WINE)**

1 dl 19.-

*Sweet. Fruity.*

## **SHIRAYUKI EDO GENROKU**

1 dl 17.-

*Fermented and matured in cedar barrels. Strong, complex, salty-sweet. Ideal with dessert or as an after-dinner digestif.*

# J A P A N E S E   W H I S K Y

## **YAMAZAKURA**

4 cl 40%

12.-

*Smooth and balanced with notes of honey, ripe fruit, gentle oak, and a hint of spice.*



# S A K E

## INATAHIME RYOKAN JUNMAI

1 dl 12.-

7.2 dl 80.-

*Round and full of flavor.  
dry and salty with lots of umami.*

## KAIUN JUNMAI HOMARE FUJI

1 dl 14.-

7.2 dl 98.-

*Fresh fruity note. ideal for eating.  
with a soft umami taste.*

## DAIGINJÔ HIYASHIBORI MINI

3 dl 39.-

*Strong, fruity, fresh and spicy.  
suitable as an all-rounder with all dishes  
(sushi/sashimi/tempura/meat dishes).*

## DAIGINJÔ HIYASHIBORI

1 dl 17.-

7.2 dl 105.-

*Strong, fruity, fresh and spicy,  
suitable as an all-rounder with  
all dishes (sushi/sashimi/tempura/  
meat dishes).*

## INATAHIME JUNMAI DAIGINJO

7.2 dl 140.-

*Medium-bodied.  
fruity and extremely complex  
with a velvety finish.*

## KAMOSHIBITO KUHEIJI BETSU ATSURAE

7.2 dl 175.-

*An exquisite balance between umami and  
a slightly bitter and spicy note.*

# B E E R

ASAHI ALC. 5.0%

3.3 dl

7.-

KIRIN ALC. 0.0%

3.3 dl

6.-



# M I N E R A L

<b>RED OKRA WATER</b> <i>Okraflower. Mint. Sugarfree.</i>	3.3 dl	6.-
<b>MINERAL</b> <i>still / sparkling.</i>	4 dl	6.50
<b>TAP WATER</b>	3.3 dl	3.-
<b>SINALCO. COLA / ZERO</b>	3.3 dl	5.50
<b>SAMUELS SCHORLE</b> <i>Apple.</i>	3.3 dl	5.50
<b>THE ORGANICS</b> <i>Ginger Beer / Tonic Water.</i>	2.5 dl	6.-
<b>SOULLY MATCHA SODA</b>	3.3 dl	7.50
<b>AWAKE MATE LEMON TEA</b>	3.3 dl	7.50

# T E A

<b>GENMAICHA</b> <i>Fine malty roasted flavour - stretched with popcorn &amp; roasted rice.</i>		9.50
<b>GINGER</b> <i>fresh.</i>		7.-
<b>CHERRY BLOSSOM</b> <i>Japanese cherry blossom tea - fine Sencha green tea leaf with a fruity wild cherry flavour.</i>		9.50
<b>PEPPERMINT</b> <i>fresh.</i>		7.-
<b>SENCHA</b> <i>green.</i>		7.-

# C O F F E E

<b>COFFEE</b>		5.50
<b>ESPRESSO</b>		5.50
<b>DOUBLE ESPRESSO</b>		7.-
<b>CAPPUCCINO</b>		6.-

*All prices in CHF and incl. 8.1% VAT, subject to change.*

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