BUSINESS LUNCH
from 11:30 till 14:00

INCLUSIVE

STARTER
Miso/Shake Miso Soup
or
Edamame/Spicy Edamame
or
1 portion Hosomaki
with fish or vegetarian
or
1 portion Agedashi Tofu

and **1 Mochi** for dessert.

DRINKS-RECOMMENDATIONS

Red Okra Water 3.3dl **6**
Asahi Beer 5.0% alc. 3.3dl **7**
Kirin Beer 0.0% alc. 3.3dl **6**
Kai Prosecco 1.0dl **12**

MOCKTAIL

Passion Passion Flower. Soda. **12**
Ginger Ginger. Soda. **12**

COCKTAIL

Pink Panther **18**
Low in alcohol.
Sake. Yuzu. Raspberry.

SUSHI PLATES

Shake **38**
4 Spicy Salmon Roll. 4 Philadelphia Roll. 2 Shake Nigiri.

Tuna **42**
5 Volcano Roll. 4 Tataki Roll. 6 Tekka Maki.

Mix **38**
4 California Roll. 4 Tamago Roll. 6 Shake Avocado Maki.

Vegan **29**
4 Green Power. 6 Shiitake Maki. 2 Inari.

RAMEN SOUP
With ramen noodles. Egg marinated in soy sauce.
Bean sprouts. Pak Choi.

TANTANMEN vegetarian or vegan (without egg). **28**
Slightly spicy vegan soup based on a chili base and
sesame seeds. Cutlet of vegan „mince". Fresh corn.

SHAKE RAMEN **30**
Salmon skewer. Homemade clear fish stock.

**GYU PAITAN** **32**
Creamy meat broth. Swiss Beef Short Rib.

BOWLS
All poké dishes are served on sushi rice.

Salmon Miso Poké **29**
Salmon. Avocado. Kizami Wasabi. Onsen Egg. Ikura. Furikake.

**Shake Mango Poké** **29**
Grilled Salmon. Edamame. Mango. Cherry tomato.
Ramen Egg. Kimchi sauce.

Tuna Sesame Poké **29**
Tuna. Avocado. Shiitake. Kimchi. Onsen Egg. Tobikko. Furikake.

Shiitake Poké vegetarisch **29**
Shiitake. Onsen Egg. Cashew Nuts. Furikake.

All prices in CHF & incl. VAT.

ALLERGENS & LEGEND

- Fish and fish derived products
- Shellfish and shellfish derived products
- Eggs and egg derived products
- Milk and milk derived products
- Soy (-beans) and soy derived products
- Sesame and sesame derived products
- Peanuts and peanut derived products
- Garlic
- Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, Brazil nuts, pistachios, macadamia nuts and nut derived products
- Gluten
- Mustard
- celery
- lupines
- vegan
- spicy

Go to the menu here