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S U S H I

S P A R K L I N G S

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

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

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

C O C K T A I L S

GIN BASIL SHISO SMASH	20.-
<i>Gin. Mikks Basil.</i>	
GARDENER BERRY	18.-
<i>The Gardener Gin. Mikks Berry. Tonic Water.</i>	
JAPANESE WHISKY SOUR	20.-
<i>Suntory Whisky. Mikks Sour. Yuzu. Angostura.</i>	

RIHEI TOKYO MULE	22.-
<i>Rihei Shochu. Ginger Beer. Yuzu.</i>	
PINK PANTHER	18.-
<i>Yuzu. Sake. Raspberry.</i>	
JAPANESE NEGRONI	22.-
<i>Rihei Shochu. Campari. Vermouth.</i>	
YOHAKHU GIN TONIC	35.-
<i>Yohakhu Gin. Tonic Water.</i>	
UMESHU SOUR	20.-
<i>Umeshu. Mikks Sour.</i>	
KABOSU-HANI	18.-
<i>Kabosu no Susume. Rebel Whisky Malt Blend 0%. Honig.</i>	
ESPRESSO MARTINI	18.-
<i>Mikks Cold Brew Cacao. Vodka.</i>	

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.-
<i>Mikks Passionfruit. Soda.</i>	
ALIBI WHISKY SOUR	18.-
<i>Rebel Whisky Malt Blend 0%. Mikks Sour.</i>	
VIRGIN AMARETTO SOUR	18.-
<i>Rebel Amaretto 0%. Mikks Sour.</i>	



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 59.-

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)

1dl 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

SUNTORY TOKI

4 cl 43%

12.-

*Sweet and spicy finish with
vanilla, oak, white pepper
and ginger.*



S A K E

INATAHIME RYOKAN JUNMAI

Round and full of flavor.

dry and salty with lots of umami.

1 dl 12.-

7.2 dl 80.-

KAIUN JUNMAI HOMARE FUJI

Fresh fruity note. ideal for eating.

with a soft umami taste.

1 dl 14.-

7.2 dl 98.-

DAIGINJÔ HIYASHIBORI MINI

Strong, fruity, fresh and spicy.

*suitable as an all-rounder with all dishes
(sushi/sashimi/tempura/meat dishes).*

3 dl 39.-

DAIGINJÔ HIYASHIBORI

Strong, fruity, fresh and spicy,

*suitable as an all-rounder with
all dishes (sushi/sashimi/tempura/
meat dishes).*

1 dl 17.-

7.2 dl 105.-

INATAHIME JUNMAI DAIGINJO

Medium-bodied.

*fruity and extremely complex
with a velvety finish.*

7.2 dl 140.-

KAMOSHIBITO KUHEIJI BETSU ATSURAE

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

7.2 dl 175.-

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

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

T E A

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

C O F F E E

COFFEE	5.50
ESPRESSO	5.50
DOUBLE ESPRESSO	7.-
CAPPUCCINO	6.-

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

**BACK TO
THE OVERVIEW**