

# sushi



## lunch menu

MONDAY – FRIDAY UNTIL 14:00  
MISO SOUP, SALAD OR EDAMAME INCLUDED



**SAMURAI** 26.00  
3 pieces NIGIRI  
4 pieces HOSOMAKI  
2 pieces URAMAKI  
2 pieces FUTOMAKI

**GEISHA** 26.00  
Vegetarian version of SAMURAI  
Vegan version also available



**SUMO** 26.00  
6 pieces HOSOMAKI  
4 pieces URAMAKI  
4 pieces FUTOMAKI



**SHIBUYA** 28.00  
3 pieces SASHIMI  
2 pieces NIGIRI  
3 pieces HOSOMAKI  
2 pieces URAMAKI  
2 pieces FUTOMAKI



**TEKKADON/SHAKEDON** 28.00  
Marinated red tuna or salmon  
or red tuna /salmon mixed  
on a bed of rice



**SASHIMI** 28.00  
Slices of mixed fish & seafood,  
rice on request



**UH-LALA!** 24.00  
Big bowl of our special  
SPICY FISH SOUP &  
6 pieces HOSOMAKI

## salads & starters

- |  |            |
|--|------------|
| 01 DEEP GREEN SALAD  | 9.00       |
| Wakame, radish julienne, cucumber, homemade sesame dressing                |            |
| 02 OHITASHI SALAD  | 8.00       |
| Blanched spinach leaves, homemade sesame dressing                          |            |
| 03 SEAWEED SALAD   | 15.00      |
| Tosaca, wakame, homemade sesame dressing                                   |            |
| 04 TUNA AVOCADO SALAD  | 18.00      |
|  | starter    |
| Tuna, avocado, cucumber, radish julienne,                                  | main 26.50 |
| homemade sesame dressing   |            |
| 05 SPICY SHRIMP SALAD  | 16.00      |
| Spicy shrimp, cucumber, radish, wakame                                     |            |
| 06 EDAMAME   | 9.00       |
| Steamed hot soybeans, nicely salted or spicy                               |            |
| 07 TUNA TATAKI   | 18.00      |
| Seared tuna (5 pcs), edamame salad   |            |
| 08 KINGFISH CARPACCIO  | 17.50      |
| Gauzy slices of kingfish (8 pcs), spinach, homemade yuzu and lime dressing |            |
| 09 SALMON TARTARE  | 20.00      |
| Wasabi cream   |            |
| 10 SEA BASS CEVICHE  | 18.50      |
| Homemade chilli and coriander dressing                                     |            |

## soups

- |                           |       |
|---------------------------|-------|
| 11 MISO SOUP              | 7.00  |
| Wakame, leek, tofu        |       |
| 12 SPICY FISH SOUP* small | 16.00 |
| 13 SPICY FISH SOUP* large | 20.00 |
| 14 SPICY FISH SOUP*       | 23.00 |
| with udon noodles or rice |       |
| 15 SPICY VEGGIE SOUP      | 19.00 |
| with udon noodles or rice |       |

\*Our miso soup, enriched with steamed pieces of fish, chilli oil, spinach & fresh sprouts. Hot & spicy!

## main courses

### BARFÜSSER CLASSIC MIX

- |                           |        |
|---------------------------|--------|
| Nigiri & Maki             |        |
| 16 BONSAI (1 person)      | 39.00  |
| 17 SAMURAI (2-3 persons)  | 75.00  |
| 18 GODZILLA (3-4 persons) | 119.00 |

### VEGGIE MIX/ VEGAN MIX

- |                           |       |
|---------------------------|-------|
| Nigiri & Maki             |       |
| 19 BONSAI (1 person)      | 35.00 |
| 20 SAMURAI (2-3 persons)  | 68.00 |
| 21 GODZILLA (3-4 persons) | 99.00 |

### NEW STYLE MIX

- |                           |        |
|---------------------------|--------|
| Maki & Sashimi            |        |
| 22 BONSAI (1 person)      | 43.00  |
| 23 SAMURAI (2-3 persons)  | 80.00  |
| 24 GODZILLA (3-4 persons) | 140.00 |

### CHEF'S CHOICE

- |                           |        |
|---------------------------|--------|
| Nigiri, Maki & Sashimi    |        |
| 25 BONSAI (1 person)      | 50.00  |
| 26 SAMURAI (2-3 persons)  | 99.00  |
| 27 GODZILLA (3-4 persons) | 170.00 |

### SASHIMI

- |                              |       |
|------------------------------|-------|
| Mixed or your choice of fish |       |
| 28 HALF PORTION              | 35.00 |
| 29 FULL PORTION              | 55.00 |

### DONBURI

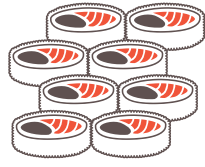
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|---|-------|
| 30 CHIRASHI SUSHI   | 29.00 |
| „Scattered sushi“. Various kinds of fish, vegetables, nori flakes on a bed of sushi rice        |       |
| 31 TEKKADON/SHAKEDON  | 30.00 |
| Briefly marinated slices of red tuna or salmon or red tuna /salmon mixed on a bed of sushi rice |       |


- |                                   |      |
|-----------------------------------|------|
| Extra portion of rice             | 5.00 |
| Extra wasabi, chilli or soya mayo | 2.50 |



## sushi à la carte





<b>URAMAKI</b>		<b>8 pieces each</b>
32	DYNAMITE TRIANGLE ROLL Tuna tartare, shichimi spice	19.50
33	SESAME TATAR ROLL Salmon tartare, sesame	18.50
34	INUITS PLEASURE ROLL Salmon, green asparagus, cream cheese, sesame	18.50
35	PACIFIC PLEASURE ROLL Sand shrimp, avocado, chilli mayo	17.50
36	CALIFORNIA INSIDE OUT ROLL Surimi, avocado, mayo, tobikko	17.50
37	SURFER ROLL Crunchy tempura, avocado, mayo, tobikko	23.00
38	RAINBOW ROLL Tuna, salmon, avocado, cucumber	24.50
 39	VEGAN RAINBOW ROLL Avocado, mango, inari, cucumber	19.00
 40	VEGGIE INSIDE OUT ROLL Avocado, tamago, kampyo, cream cheese, sesame	17.00
41	UNAGI & SPROUTS ROLL Premium eel fillet, cucumber, alfalfa sprouts	23.00
42	CRUNCHY SHRIMP TEMPURA ROLL Black tiger prawn tempura, mayo	23.00
43	TEMPURA SESAME ROLL Black tiger prawn tempura, mayo, sesame	23.00
44	ITCHIBAN ROLL Crunchy onion, spicy tuna tartare, sambal oelek, spinach	23.00
45	VIVA MEXICO ROLL Tuna mousse, tortilla chips, guacamole	21.00
46	HOLY COW ROLL Beef strips, kampyo, avocado, chilli mayo	26.50
47	ASIAN BEEF TARTARE ROLL Beef fillet tartare, cucumber, coriander, ginger, chilli	27.00
48	E.T. TROPICO ROLL Mango, cooked spicy shrimps, avocado	24.00
 49	SUNSET ROLL Beetroot rice, hummus, avocado, cucumber, asparagus, kampyo	17.00



<b>FUTOMAKI</b>		<b>6 pieces each</b>
 50	YUMMY FUTOMAKI Avocado, cucumber, tamago, kampyo, cream cheese	15.50
 51	SPROUTS FUTOMAKI Alfalfa sprouts, avocado, kampyo, cream cheese	15.50
52	TARTARE FUTOMAKI Tuna tartare, chilli oil, cucumber	19.00
53	BARFÜSSER FUTOMAKI Surimi, avocado, mayo, tobikko	16.50
54	PACIFIC SHRIMP SPRING ROLL Sand shrimp, avocado in rice paper	19.50

<b>SASHIMI</b>		<b>4 pieces each</b>
55	MAGURO (red tuna)	14.50
56	SHAKE (salmon)	14.00
57	HAMACHI (kingfish)	17.00



<b>NIGIRI</b>		<b>2 pieces each</b>
58	MAGURO (red tuna)	10.00
59	SHAKE (salmon)	10.00
60	SHAKE ABURI (salmon flambéed)	10.00
61	UNAGI (eel)	12.50
62	EBI (cooked shrimps)	9.50
63	AMA EBI (raw sweet deepwater shrimps)	9.50
64	HAMACHI (kingfish)	12.00
65	BEEF ABURI (beef fillet flambéed)	12.00
 66	TAMAGO (sweet egg)	8.00
 67	INARI (sweet, fried tofu)	8.00
 68	AVOCADO	8.00
 69	MANGO (on beetroot rice)	8.00




<b>HOSOMAKI</b>		<b>6 pieces each</b>
70	TEKKA MAKI (red tuna)	9.00
71	SHAKE MAKI (salmon)	9.00
72	SHAKE-AVOCADO MAKI (salmon, avocado)	9.00
73	SPICY TARTARE MAKI (red tuna)	9.00
 74	KAPPA MAKI (cucumber)	8.00
 75	SHINKO MAKI (pickled radish)	8.00
 76	AVOCADO MAKI	8.00
 77	KAMPYO MAKI (gourd)	8.00
 78	MANGO-AVOCADO MAKI	9.00



<b>GUNKANMAKI</b>		<b>1 piece each</b>
79	TOBIKKO (flying fish roe)	7.00
80	IKURA (salmon roe)	7.00
81	SPICY TARTARE (red tuna)	8.00
82	SALMON TARTARE	8.00



<b>TEMAKI</b>		<b>1 piece each</b>
83	OCEAN TEMAKI Fish of your choice, avocado, sprouts	10.00
 84	VEGGIE TEMAKI Tamago, avocado, cucumber, kampyo, cream cheese	9.00
85	CRUNCHY TEMPURA TEMAKI Black tiger prawn tempura, cucumber, mayo, sesame	12.00
86	TOBIKKO TEMAKI Flying fish roe, avocado	12.00
87	CALIFORNIA TEMAKI Surimi, avocado, mayo	12.00



## dessert

<b>ICE CREAM &amp; SORBET</b>		<b>1 scoop</b>
88	GREEN TEA	5.00
89	WASABI	5.00
90	BLACK SESAME	5.50
91	SOUR CREAM	5.50
92	CHOCOLATE	5.00
93	VANILLA	5.00
94	LYCHEE SORBET	5.00
95	CHERRY SORBET	5.00
96	MANGO SORBET	5.00
97	AFFOGATO A scoop of vanilla ice cream with espresso	8.50
98	MOCHI (2 pcs) Seasonal flavours	7.50
99	MINI CHOCOLATE SOUFFLÉ WITH SOUR CREAM ICE CREAM	7.50



 Vegetarian

 Vegan



### ORIGINS & ALLERGIES

You can find all information on origins and an overview of allergens on our website. The staff will also be happy to provide information.

All prices in CHF including VAT.