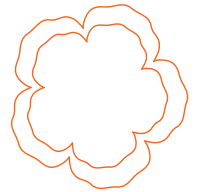
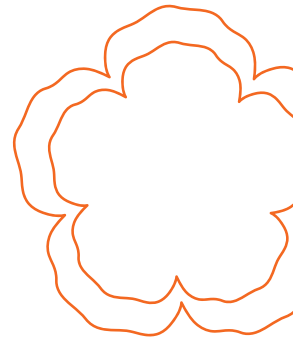




MIZU
japanese grill



BUSINESS LUNCH

10. August – 14. August 2026

Menü inklusive Vorspeise, Hauptgang & Dessert

Menu includes starter, main course & dessert

Vorspeisen • Starters

Bluefin Tuna Tataki | Sesam-Spinat-Salat | Geeister Gurken-Wasabi-Shot

Tuna Tataki | Sesam Spinach Salad | Chilled Cucumber & Wasabi Shot

Hauptgang • Main Course

壱 | Eins | One | CHF 26

Poké Bowl mit Onsen-Ei (Vegetarisch)

Bio Salmon +7 CHF • Balfegó Bluefin Tuna +9 CHF • Black Angus Filetstreifen +11 CHF

弐 | Zwei | Two | CHF 29

Biang Biang Nudeln

Mit 12 Stunden geschmortem Pulled Beef, Onsen Ei, brauner Butter-Shoyu & Chiliöl

Biang Biang noodles with 12-Hour Braised Pulled Beef, Onsen Egg, Brown Butter Shoyu & Chilli Oil

参 | Drei | Three | CHF 35

Mizu Sushi Selection

Bio Salmon & Bluefin Akami Sashimi

Hamachi, Seabass & Bio Salmon Nigiri | Bio Lachs Maki

Bluefin Otoro Roll – Mit chopped Bluefin Otoro, Negi & Takuan

肆 | Vier | Four | CHF 35

Crispy Bio Lachs vom Robata Grill

Mit Kartoffel-Yuzu-Espuma, Erbsen & Dashi-Butter

Crispy Bio Salmon with Potato Yuzu Espuma, Peas & Dashi Butter

伍 | Fünf | Five | CHF 38

170G Black Angus Entrecôte Café de Tokyo

Mit Miso-Butter mit Yuzu-Kosho & Furikake Fries

With Miso Butter with Yuzu Kosho & Furikake Fries

