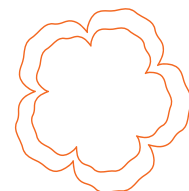
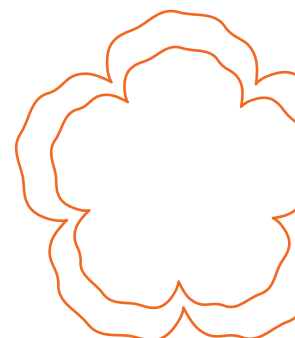




MIZU
japanese grill



BUSINESS LUNCH

14. September – 18. September 2026

Menü inklusive Vorspeise, Hauptgang & Dessert

Menu includes starter, main course & dessert

Vorspeisen • Starters

Wakame-Gurkensalat | Avocado-Mango Tartlet | Zitronengras-Kokossuppe

Wakame Cucumber Salad | Avocado Mango Tartlet | Lemongrass & Coconut Soup

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 Pulled Beef

In Shiitake-Miso-Rahmsauce

Biang Biang Noodles with Pulled Beef in Shiitake Miso Cream Sauce

参 | Drei | Three | CHF 35

Mizu Sushi Selection

Bluefin Chutoro & Bio Salmon Sashimi

Salmon, Tuna & Seabass Nigiri | Kampyo Hosomaki

Bluefin Volcano Roll – Avocado & Gurke, spicy Bluefin Tuna Tatar

肆 | Vier | Four | CHF 35

Zander Den Miso vom Robata Grill

Mit Dashi-Butter, Bimi & Süsskartoffelpüree

Miso-Marinated Pike-Perch with Dashi Butter, Bimi & Sweet Potato Purée

伍 | Fünf | Five | CHF 38

Mizu Surf & Turf

150g Rindsfilet & Black Tiger Garnele mit Jus, Miso-Karotten & Furikake-Fries

150g Beef Tenderloin & Black Tiger Prawn with Jus, Miso Carrots & Furikake Fries

