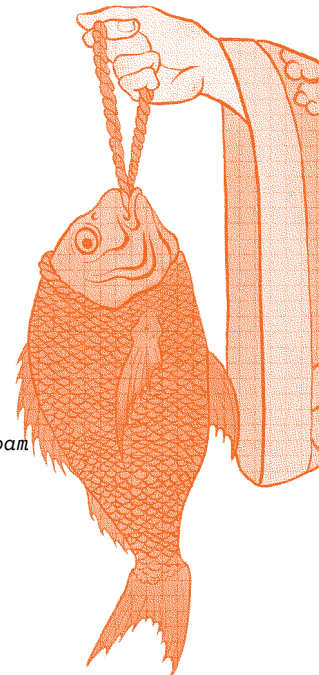
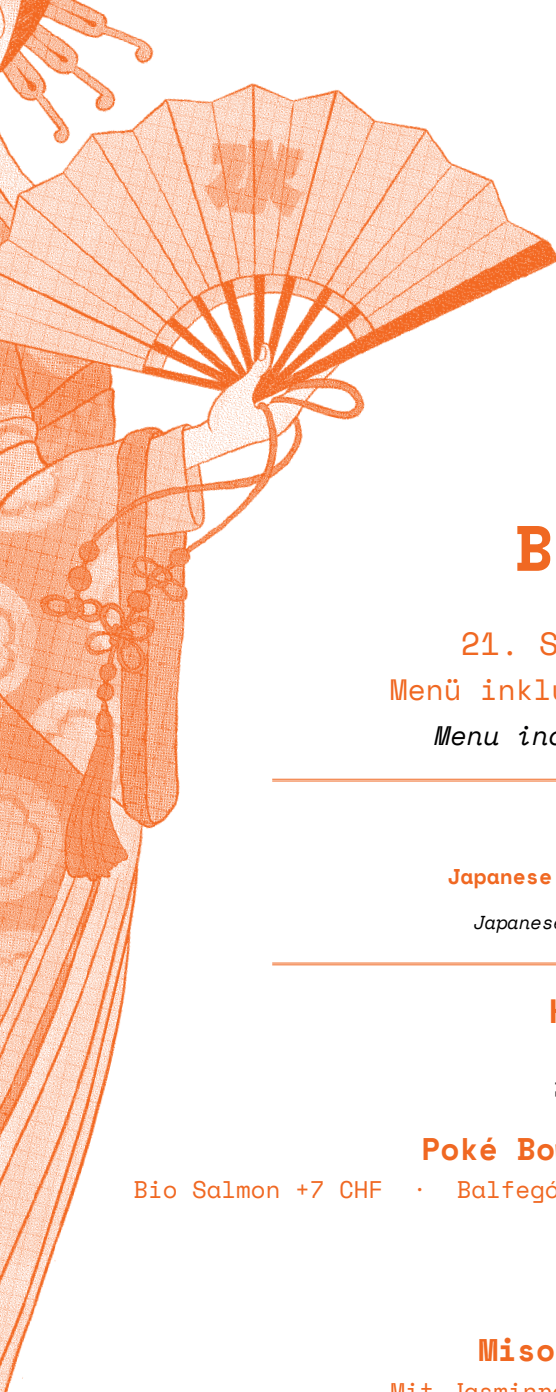




BUSINESS LUNCH

21. September – 25. September 2026

Menü inklusive Vorspeise, Hauptgang & Dessert

Menu includes starter, main course & dessert

Vorspeisen • Starters

Japanese Glasnudel-Salat | Salmon Tartar | Miso-Suppe

Japanese Glass Noodle Salad | Salmon Tartare | Miso 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

貳 | Zwei | Two | CHF 29

Miso-Honig Chicken Katsu Curry

Mit Jasminreis, geröstetem Sesam & Frühlingszwiebel

Miso-Honey Chicken Katsu Curry with Jasmine Rice, Toasted Sesame & Spring Onion

参 | Drei | Three | CHF 35

Mizu Sushi Selection

Bluefin Chutoro & Bluefin Akami Sashimi

Aburi Salmon, Hamachi & Seabass Nigiri | Gurken Hosomaki

Black Truffle Roll – Bio-Lachs & Frischkäse, getoppt mit Trüffel-Mayo

肆 | Vier | Four | CHF 35

Miso Black Cod vom Robata Grill

Mit Ponzu-marinierten Pfifferlingen, Süsskartoffelpüree & Sake-Schaum

Miso-Glazed Black Cod with Ponzu-Marinated Chanterelles, Sweet Potato Purée & Sake Foam

伍 | Fünf | Five | CHF 38

200G Black Angus Ribeye vom Robata

Mit Miso-Trüffel-Butter, Furikake-Fries & Shishito-Peppers

200g Black Angus Ribeye with Miso Truffle Butter, Furikake Fries & Shishito Peppers