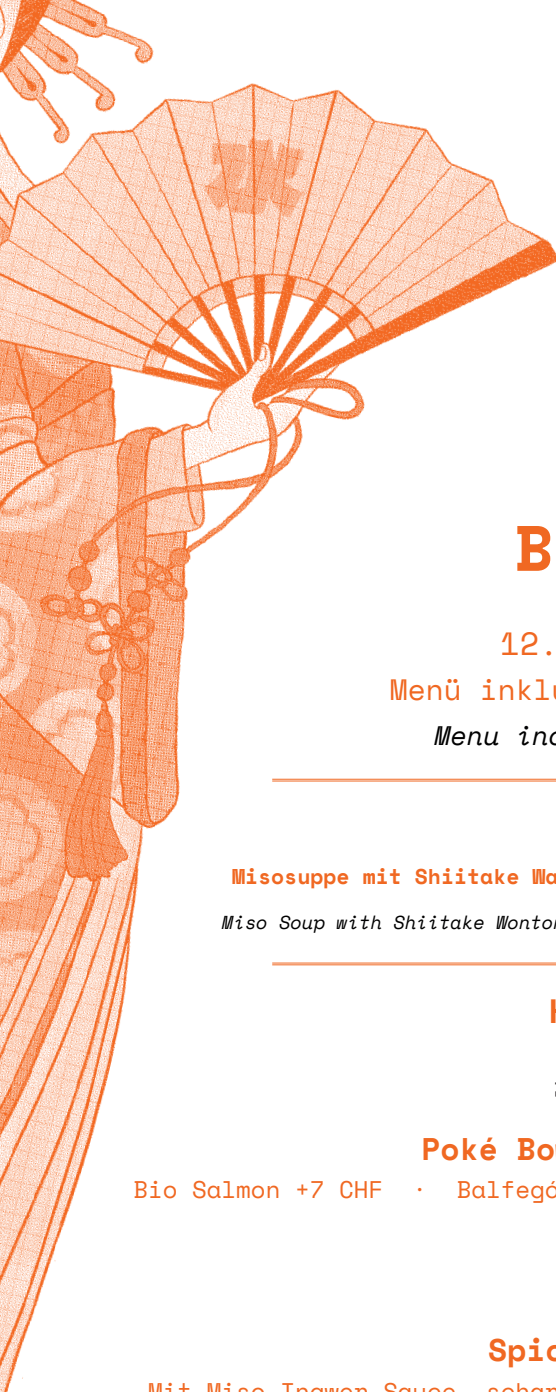
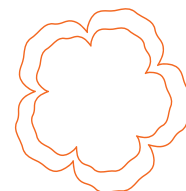
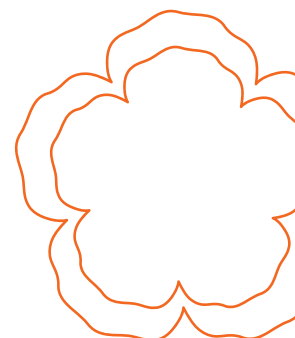




MIZU
japanese grill



BUSINESS LUNCH

12. Oktober – 16. Oktober 2026

Menü inklusive Vorspeise, Hauptgang & Dessert

Menu includes starter, main course & dessert

Vorspeisen • Starters

Misosuppe mit Shiitake Wontan | Lachstatar mit Zucchini | Glasnudelsalat mit Crevetten

Miso Soup with Shiitake Wonton | Salmon Tartare with Zucchini | Vermicelli Salad with chopped Prawns

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

Spicy Beef Biang Biang Nudeln

Mit Miso Ingwer Sauce, scharfem Sambal Rindshackfleisch, Pak Choi & Frühlingszwiebeln

Biang Biang Noodles with Miso Ginger Sauce, Spicy Sambal Ground Beef, Pak Choi & Scallions

** Vegi Option with Tofu **

参 | Drei | Three | CHF 35

Mizu Sushi Selection

Hamachi & Chutoro Bluefin Sashimi

Bio Salmon, Ebi & Seabass Nigiri | Kampyo Hosomaki

Bluefin Chutoro Roll: Chutoro, Takuan, Schnittlauch & Gurke

肆 | Vier | Four | CHF 35

Black Cod in schwarzem Tempuramantel

Mit Trüffel Selleriepüree & japanischem Yuzu Salat

Black Cod in Black Tempura with Truffled Celeriac Purée & Japanese Yuzu Salad

伍 | Fünf | Five | CHF 38

170G Black Angus Ribeye vom Robata

Mit konfierten Koji Schalotten, Yakiniku Sauce & Furikake Fries

170g Rib Eye from the Robata Grill with Confit Koji Shallots, Yakiniku Sauce & Furikake Fries

