

# THE JAPANESE AT GÜTSCH

## SHIDASHI BENTO

Traditional Japanese Bento lunches have a history going back over 1000 years. Our Shidashi Bento consist of various elements served in elegant dishes together.

Ichi 120

Sea Scallop Sashimi, Shiso & Kaviari Kristal Caviar

Nigiri Sushi ... Salmon, Toro Tuna, Hamachi

Oshitashi Salad of Baby Spinach, Seaweed & Sesame

Black Cod, Shiitake, Salsify, Yuzu Miso Sauce

Tempura - Swiss Shrimp, XO Mayonnaise

Nikujaga - braised Wagyu Short Ribs, Yaki Soba Noodles, Ume-Teriyaki

Miso Soup

Ni 95

Hamachi Usuzukuri, Seaweed Salad, Yuzu Goma Dressing

Dragon Roll Sushi ... Spicy Shrimp Tempura, Salmon, Avocado, Cucumber

Chilled Soba Green Tea Noodles, Langoustine, Cucumber, Avocado

Black Cod, Shiitake, Salsify, Yuzu Miso Sauce

Udon Noodles, Forest Mushrooms, Winter Truffles

Local Veal „Katsuretsu“, Hispi Cabbage, fermented black Bean Sauce

Miso Soup

San 85

Wagyu Beef Tataki, Aubergine, Wafu Dressing

Silken Tofu Hiyayakko

Uramaki Sushi Roll ... Tuna & Avocado

Poached Salmon in Miso, Daikon & Baby Spinach

Ramen-Noodles, Chashu Porc & Prawns

Alpstein Chicken „Toriten“, Winter Truffle Wild Mushroom Okayu

Miso Soup

All Prices in Swiss Francs (CHF) and including 7.7% VAT.

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## MODERN KAISEKI MENU

Kaiseki has its beginnings in the Heien Period or 9th Century as a simple multi course meal reflecting the ingredients of the season.

Sakizuke - Amuse Bouche

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Hamachi Sashimi „Gütsch Style“

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Kombu Jime Mountain Trout, Ikura, Avocado, Jelly, Myoga Vinegar

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Sea Scallop Carpaccio, Shiso & Kaviari Kristal Caviar Beurre Blanc

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Winter Daikon - braised with crab meat and white truffle

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Chawan Mushi of Forest Mushrooms & black winter truffle

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Udon Noodles, Swiss Shrimp Tempura, spicy Lemongrass & Sudachi Broth

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Grilled Mackerel, Avocado, Koji Cucumber, Shiso, Wasabi Mustard

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Black Cod in Miso, Shiitake, Salsify, Yuzu Miso Sauce

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Tempura - Quail, Prawn Kariage, Shimichi Mayo

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Ramen Noodles, Teriyaki Duck, Shiitake, Water Spinach

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Wagyu Beef Entrecôte, braised Rib, Jerusalem artichoke, Wasabi Emulsion

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Yuzu Sudachi Tarte, Hojicha Ice Cream

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Banana Tempura, Aged Mirin Sabayon, black Sesame, Passionfruit

4 | 5 | 6 Course Menu 120 | 150 | 180

4 | 5 | 6 Wine or Sake Flight 100 | 125 | 150

You can choose any of these to be served as appetizer or main course

As an appetizer	39
As a main course	65
Dessert	25
Wagyu (150g) as Main Course	120

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## SUSHI & SASHIMI

The original Sushi originated in SE Asia in the 8th Century and slowly made its way to Japan via China. However the modern Style of Sushi that we now enjoy did not evolve until the 1800's. The origins of Sashimi are shrouded in mystery and no one is really sure how and when the practice of eating thinly sliced raw fish evolved.

### Nigiri Sushi

4 pieces - Salmon, Tuna, Hamachi, Prawn	48
6 pieces - Salmon, Tuna, Hamachi, Prawn, Scallop, Sea Bass	70
8 pieces - Salmon, Tuna, Hamachi, Prawn, Scallop, Sea Bass, Wagyu, Tamago	92

### Uramaki Sushi Roll

4 pieces - Salmon & Avocado	26
4 pieces - Spicy Tuna with Kanzuri	25
4 pieces - California Roll ... Crab, Avocado, Cucumber, Tobiko, Sesame Mayo	28
4 pieces - Dragon Roll ... Spicy Shrimps Tempura, Avocado, Cucumber, Salmon	29

### Sashimi

6 slices - Salmon, Tuna, Hamachi	32
12 slices - Salmon, Tuna, Hamachi, Sea Bass, Ebi Prawn, Scallop	56
16 slices Salmon, Tuna, Hamachi, Sea Bass, Ebi Prawn, Scallop, Sea Bream, Sea Urchin	85

### Sushi & Sashimi Sets, served with Miso Soup

6 pieces Sushi & 6 slices Sashimi	85
9 pieces Sushi & 6 slices Sashimi	98

## TEMPURA

The Art of deep frying in batter was learnt from Portugese traders in Nagasaki in the mid 16th Century and has been refined to become a Japanese speciality.

### Tempura Set, served with Miso Soup

Winter Vegetables, Tofu	52
Fish & Seafood, Winter Vegetables	78

# THE JAPANESE AT GÜTSCH

## CHILDRENS MENU UP TO 12 YEARS OLD

Childrens Shidashi Bento 45

Avocado Uramaki Sushi

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Gyoza - fried Porc Dumpling, Sweet Shoyu

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Vegetable Spring Rolls, Sweet & Sour Sauce

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Ramen Noodles, Bolognese Sauce

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Chocolate Mochi

Avocado Uramaki Sushi 4 pieces 16

Cucumber Uramaki Sushi 4 pieces 16

Egg Tamago Nigiri Sushi 2 pieces 16

Teriyaki Chicken Uramaki Sushi 4 pieces 18

Selection of above Sushi 8 pieces 30

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Gyoza - fried Porc Dumpling, Sweet Shoyu 3 pieces 25

Steamed Prawn Sui Mai Dumplings 4 pieces 20

Vegetable Spring Rolls, Sweet & Sour Sauce 4 pieces 20

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Ramen Noodles, Bolognese Sauce 34

Veal Schnitzel - Katsuretsu, French Fries 39

Grilled Salmon, Japanese Vegetable Fried Rice 39

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Selection of Mochi per coop 5

Chocolate / Pistachio / Lychee / Green Tea

Doriyaki - Japanese Pancake, Sweet red Beans, Vanilla Ice Cream 15