

一期一会

ICHI GO ... ICHI E

Bei jeder Gelegenheit sind die Menschen, der Ort, die Zeit und die Erfahrung einzigartig und können niemals wiederholt werden ...

Geniesse den Moment.

On every occasion, the people, the place, the time and the experience are unique and can never be replicated ...

Enjoy the moment.

À chaque occasion, les gens, le lieu, le temps et l'expérience sont uniques et ne peuvent jamais être reproduits ...

Apprécie le moment.

In ogni occasione, le persone, il luogo, il tempo e l'esperienza sono uniche e non possono mai essere replicati ...

Godetevi il momento.

THE JAPANESE AT GÜTSCH

SHIDASHI BENTO

Traditional Japanese Bento Lunches have a history of over 1000 years.
Our Shidashi Bento consists of different elements served together in elegant dishes.

Edo Nigiri Sushi ... Salmon, Prawn, Sea Bream
Sashimi ... Tuna Akami & Toro, Ponzu
Hamachi, Daikon, Shiso
Black Cod, Miso, Okra, Shiitake
Wagyu, Bimi, Kujo Negi, Japanese Vinaigrette
Ramen Noodles ... Pork Belly, Ni-Tamago
Miso Soup

per person

135

MODERN OMAKASE MENU

By the Twins

Hamachi

Daikon | Wasabi | Ponzu

Scampi

Artichoke | Bean | Tomato dashi

Black Cod

Miso | Okra | Shiitake

Wagyu

Shimeji | Bimi | Kujo Negi Vinaigrette

Nectarine

Gemaicha | Cheesecake

4 course menu

155

5 course menu

185

**Omakase or bento dishes can also be ordered as starters or as a main course with
rice and miso soup**

Miso Soup	16
Starter	39
Main course (including miso soup & rice)	69
Ramen Noodles Main Course	49
Wagyu Entrecote Main Course (180g)	150

THE JAPANESE AT GÜTSCH

SUSHI & SASHIMI

The original sushi originated in Southeast Asia in the 8th century and slowly made its way to Japan via China. However, the modern style of sushi we enjoy today evolved until the mid-19th century. The origins of sashimi are mysterious and no one is really sure how and when the practice of eating thinly sliced raw fish developed.

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	92

Uramaki Sushi Roll

4 pieces - Avocado or Cucumber	22
4 pieces - Salmon & Avocado	26
4 pieces - Spicy tuna	25
4 pieces - California Roll ... Crab, Avocado, Cucumber, Tobiko, Sesame Mayonnaise	28
4 pieces - Dragon Roll ... Spicy Tempura Shrimp, Avocado, Cucumber, Salmon	29

Sashimi

6 slices	45
Salmon, Tuna, Hamachi	
12 slices	68
Salmon, Tuna, Hamachi, Sea Bass, Ebi Shrimp, Scallop	
16 slices	88
Salmon, Tuna, Hamachi, Sea Bass, Ebi Shrimp, Scallop, Sea Bream	

Sushi & Sashimi Sets served with Miso Soup

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

Dessert

Matcha from Kyoto	
Doriaki Vanilla	26
Chocolate Maracaibo 65	
Brownie Banana	26
Berry	
Compote Vanilla	26

THE JAPANESE AT GÜTSCH

CHILDREN'S MENU UNTIL 12 YEARS

Children Shidashi Bento

45

Avocado Uramaki Sushi

Gyoza - Fried Pork Dumpling, Sweet Shoyu

Vegetable Spring Rolls, Sweet & Sour Sauce

Ramen Noodles, Bolognese Sauce

Mochi

Avocado Uramaki Sushi	3 pieces	16
Cucumber Uramaki Sushi	3 pieces	16
Selection of the above sushi	6 pieces	30
Gyoza - fried pork dumpling, sweet shoyu	4 pieces	20
Vegetable spring rolls, sweet & sour sauce	4 pieces	20
Ramen noodles, Bolognese sauce		34
Karaage, French fries		36
Grilled salmon, Japanese rice		39
Choice of Mochi	per piece	6
For flavours, please feel free to contact the service staff		
Doriyaki - Japanischer Pancake, Süsse rote Bohnen, Vanille Glace		15

*Wagyu - Australia, Duck & Goose Liver - France, Pork - Switzerland,
Veal & Chicken - Switzerland, Fish - Switzerland, France, Spain, Australia, Chile, Norway, China
Seafood - France, Vietnam, Canada, USA, Switzerland, Irland
For allergens and quality labels, please ask the service staff. All prices are in Swiss francs and include 7.7% VAT.*