


CHAMPAGNE

	1 dl	7 dl
Louis Roederer Brut Premier	24.-	135.-
Louis Roederer Brut Premier rosé	26.-	
Grand Blanc de Blancs 2014 Gosset Reims France		190.-

WHITE WINE

	1 dl	7 dl
La Confrary (Chasselas) Fabrice Ducret Chardonne Switzerland	11.-	55.-
La Bacchanale (Chardonnay) Fabrice Neyroud Chardonne Switzerland	13.-	68.-
Johannisberg (Sylvaner) Fabrice Ducret Chardonne Switzerland	12.-	60.-
La Bastide Blanc (Roussanne) Château La Bastide Lézignan-Corbières France	10.-	42.-

ROSÉ WINE

	1 dl	7 dl
L'Arpent Rosé Jean-Paul Forestier Chardonne Switzerland	11.-	55.-
ASTROSA (Syrah) Château la Bastide Lézignan-Corbières France	10.-	42.-
Côtes de Provence Grenache  Château Sainte-Margérite	12.-	70.-

RED WINE

	1 dl	7 dl
Pinot Noir "Tzalin" J-L Mathieu	10.-	46.-
Bric Ginestra (Nebbiolo) Paolo Conteme Piémont Italy	12.-	62.-
La Bastide Istoria (Syrah) Château La Bastide Lézignan-Corbières France	14.-	81.-
Noir de Bacch' (Gamay / Gamaret) Fabrice Neyroud Chardonne Switzerland	13.-	72.-

SPRITZ

Plum Wine Spritzer Plum Wine Blackcurrant Liquor Sparkling Water	20.-	
Chandon Garden Sptitz – Moët & Chandon Sparkling wine from Argentina, macerated orange peel	19.50.-	80.-

BEERS

	3,3 dl
Kirin (5% Vol.)	8.50.-
Asahi «Super dry» (5.2% Vol.)	8.50.-
Iki Yuzu (4.5% Vol.) Sencha tea	11.-
Iki Gingembre (5.5% Vol.) Green tea	11.-

LIQUOR

	0,4 dl	1 dl
Plum Wine (10% Vol.)		10.-
Roku gin (43% Vol.)	25.-	
Kasei Whisky Blended (40% Vol.) Nagano	22.-	

SAKÉ

Coupe de MIO (5% Vol.)	12.-	1 dl
Pétillant MIO (5% Vol.)	38.-	3 dl
Crème de Nigori (10,5% Vol.)	35.-	2.4 dl
Junmai Ginjo (15% Vol.)	40.-	3 dl
Shochikubai Classic (15% Vol.)	50.-	7.5 dl
Rosé Caro (15,5% Vol.)	115.-	7.2 dl
Kanbara (16,5% Vol.)	105.-	7.2 dl

TASTE OF HINATA'S SAKE
CHOICE OF 3 GLASSES

22.-

3 x 0.5 dl

ASIAN TEA

Green Dragon Typical Chinese green tea, a touch of bitterness & freshness	10.-
White Yunnan Silver Tips White tea elaborated manually, sun-dried, sweet & floral aroma	10.-
Jasmine Gold Green tea with jasmin flower aroma	10.-
Japanese Tea Matcha Iri Ryokucha Made from 100% domestic tea leaves, blended with mellow Uji green tea	10.-
Japanese tea Matcha Kagoshima Served accordingly to the "chanoyu" 茶の湯 tradition, the art of preparing a matcha tea ceremony	14.-

SOFT DRINKS

Still Sparkling Water (5 dl)	8.-
Still Sparkling Water (7.5 dl)	11.-
Mangajo (2.5 dl) Lemon & Green tea Goji-berry & Green tea Açai-berry & Green tea	12.-
Sprite Fanta Rivella Rouge Rivella Bleu (3.3 dl)	8.-
Coca Cola Coca Zero (3.3dl)	8.-
Sparkling Apple Juice Ramseier	8.-

HINATA

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Chef Denis Nay - Chen Chung Yi



RISING SUN MENU

前菜 - STARTERS

MISO SOUP

EDAMAME

TUNA TARTAR

強肴 - MAIN DISHES 寿司の盛り合わせ - MORIAWASE SUSHI

(2 pcs.)

SASHIMI TUNA

NIGIRI SALMON

AVOCADO HOSOMAKI

CUCUMBER HOSOMAKI

LOBSTER AND AVOCADO FUTOMAKI

FRIED PRAWNS, AVOCADO AND TOBIKO URAMAKI

デザート - DESSERTS

MATCHA GREEN TEA CRÈME BRÛLÉE

OR

YUZU MERINGUE PIE, GREEN LIME AND RED BERRIES COULIS

CHF 70.-

per person

Price including VAT & service.

For any food allergy, intolerance or vegan options, please contact our service staff.

Switzerland: pork, poultry | Scotland: salmon | Philippines: tuna | Vietnam: prawns | Canada: lobster | North east pacific: tobiko

CHEF DENIS' DISCOVERY MENU

前菜 - STARTERS

MISO SOUP

EDAMAME

TUNA TARTAR

強肴 - MAIN DISHES 寿司の盛り合わせ - MORIAWASE SUSHI

(2 pcs.)

SASHIMI TUNA

NIGIRI SALMON

AVOCADO HOSOMAKI

CUCUMBER HOSOMAKI

LOBSTER AND AVOCADO FUTOMAKI

FRIED PRAWNS, AVOCADO AND TOBIKO URAMAKI

ラーメン - RAMEN

JAPANESE NOODLES

PORK BELLY FROM THE CANTON OF APPENZEL

POULTRY FROM THE THREE LAKES REGION

SOFT-BOILED EGG, PAK-CHOI, SHIMEJI AND SHIITAKÉ

デザート - DESSERTS

MATCHA GREEN TEA CRÈME BRÛLÉE

OR

YUZU MERINGUE PIE, GREEN LIME AND RED BERRIES COULIS

CHF 100.-

per person

Price including VAT & service.

For any food allergy, intolerance or vegan options, please contact our service staff.

Switzerland: pork, poultry | Scotland: salmon | Philippines: tuna | Vietnam: prawns | Canada: lobster | North east pacific: tobiko