

**TEPPANYAKI BEEF FILLET** 42CHF

Grilled Japanese beef tataki, parsnip puree, soy emulsion

**OCTOPUS** 18CHF

Roasted purple octopus on Japanese tarama.

**STIR-FRY RICE NOODLES**

**SURF & TURF** 18CHF

Sautéed pork, oyster sauce, vegetables, katsoubushi

**CHILLI PRAWNS (GF)** 20CHF

Singapore noodles, sweet and sour tiger prawns, pac choi, chinese cabbage

**VEGETARIAN** 16CHF

Sautéed vegetables, egg with yuzu infused teriyaki sauce

**JAPANESE STYLE FRIED RICE**

Homemade teriyaki sauce

Chicken 18CHF

Pork 16CHF

Prawn 18CHF

Vegetarian 16CHF

\*All rice dishes contain peanuts and chilli peppers

**KIDS MENU**

**CRISPY FISH TEMPURA** 16CHF

**CHICKEN FINGERS** 16CHF

All dishes are accompanied with chips, rice, salad

**DESSERTS**

**BANANA TEMPURA** 16CHF

Deep fried banana, chocolate hazelnut cream, strawberries

**MINDLESS PIE** 14CHF

Creamy cheesecake, oreo, fruits

**VOLCANO** 12CHF

Chocolate coulant with vanilla ice cream

**ALLERGY ADVICE** - please ask your host for alternatives. our food is prepared in an area which contains nuts, dairy & gluten - therefore we cannot guarantee it is 100% free from these allergens.

Meat Origin: Beef, chicken, Pork: Switzerland / Calamari: Italy / Prawns: Vietnam / Tuna: Sri Lanka. / Salmon, Stone Bass: UK

# KITCHEN

*Farinet*

**EDAMAME/SPICY** 6CHF

**GYOZA (6 PIECES)**

Japanese dumplings, tamarind dipping sauce

Vegetarian 13CHF

Chicken 15CHF

Prawn 15CHF

**MISO SOUP (V)** 7CHF

Wheat noodles, spring onion, seaweed

**IBERIAN TOAST** 9CHF

Marinated tuna on a rustic bread toast with tomato

**VEGETABLE TEMPURA** 12CHF

With local honey

**KARAAGE** 16CHF

Marinated and deep fried chicken thigh, kimchi mayonnaise

**CROQUETA NIGIRI** 14CHF

Tuna nigiri with caramelised foie on a boletus croquette

**CALAMARI** 16CHF

Fried squid served with sweet mayonnaise

**TATAKI** 18CHF

Tuna with strawberries on a bed of wakame seaweed

**JAPANESE SALAD** 14CHF

Mix salad with mango, avocado, carrot, mint, peanut dressing

RESERVATIONS +41 (0)27 771 66 26

## SUSHI

### URAMAKI FUSION ROLLS (8 PIECES)

#### CHEFS CHOICE

Salmon, avocado, seared teriyaki salmon, mango coulis, chives, philadelphia

20CHF

#### SPICY TUNA

Cucumber, tuna, avocado, Japanese mayonnaise, sciracha (optional chilli)

18CHF

#### FARINET

Tempura Shrimp, lettuce, avocado, teriyaki, Japanese mayonnaise

20CHF

#### CALIFORNIA

Crab, avocado, cucumber, shrimp, furikake sesame

18CHF

#### UNAGAI

Eel, cucumber, philadelphia, avocado, teriyaki, sesame

20CHF

#### VEGETARIAN

Mango, shiitake mousse, avocado, candy walnuts, honey

18CHF

#### VEGAN

Sweetened pumpkin and almond cheese, rolled in nori crumbs, vegan mayonnaise

16CHF

### FUTOMAKI ROLL (6 PIECES)

#### HOT SALMON

Salmon, avocado, philadelphia, fried in tempura and panko

20CHF

#### HOT SPICY TUNA

Tuna, cucumber, philadelphia, fried in panko

20CHF

#### HOT VEGETARIAN ROLL

Pumpkin, avocado, fried in tempura and panko (optional philadelphia)

18CHF

#### RICE

7CHF

### MAKI ROLL (8 PIECES)

Tuna

15CHF

Salmon

14CHF

Stone Bass

15CHF

### VEGAN MAKI (8 PIECES)

12CHF

Avocado

Cucumber

Mango

Pumpkin

### TEMAKI ROLL (2 PIECES)

Salmon

16CHF

Tuna

18CHF

Stone bass

17CHF

Vegetarian

14CHF

### NIGIRI (2 PIECES)

Salmon

8CHF

Tuna

10CHF

Stone bass

9CHF

Avocado

6CHF

### SASHIMI

Sashimi mix (12pieces 150 gr)

34CHF

Salmon, tuna and stone bass

Sashimi (2 pieces)

Salmon

6CHF

Stone bass

7CHF

Tuna

8CHF

### MIX COMBO

Combo plate of hot sushi and fusion of the chef's choice.

(optional vegetarian mix )

### COMBINED 32 PIECES

uramaki 8p, futomaki 6p, nigiri 9p, sashimi 9p

80CHF

### COMBINED 48 PIECES

uramaki 8p, nigiri 9p, maki 8p, maki vegetarian 8p, futomaki 6p, sashimi 9p, 120CHF