

cucina itameshi

MENU

our dishes are meant to be shared and are served in the middle of the table.
we recommend approx. 6 dishes for 2 people.

for those who love surprises, we put together a selection of our favorite dishes and serve them as a menu.

currently, there are no vegan options.

APERITIVO

ITAMESHI SPRITZ yuzu · sake prosecco · soda	16.50
GRAPEFRUIT AMERICANO bitter · vermouth · grapefruit	16.50
ULTRATRADITION EXTRA BRUT · nv · laherte frères · champagne	18
PRIMO INCONTRO · 2022 · davide vigneto · veneto	11.50

ANTIPASTI & PRIMI

MIXED OLIVES (V)	8
SOURDOUGH BREAD (V) miso butter	7.50
SALAMI DEL PO (40g)	12

SPINACH & TRUFFLE (V) miso · olive furikake	16
CELERY & HAZELNUT (V) chicory · pecorino · coriander	17.50
BURRATA (V) nori crème tsukudani · olive oil	18.50
SEA BREAM SASHIMI blood orange · red onion · radish · coriander	25
GAMBERTTI FRITTI salad hearts · yuzu truffle · chili mayo	25
SOFT SHELL CRAB DIY (handroll) sushi rice · shiso · wasabi mayo	24
TORI KARAAGE chicken · rosemary · chili mayo (4pcs)	22.50
NASU MISO eggplant · chive · bonito flakes	17.50
JERUSALEM ARTICHOKE (V) miso · bagna cauda · taleggio · chervil	21

JAPANESE PASTA „FATTO IN CASA“

TSUKEMEN CACIO E PEPE (V) pecorino · egg yolk · pepper	24
MAZEMEN ramen noodles · tan tan ragù · chili crunch · bonito · egg yolk	25

SECONDI

MISO BLACK COD nduja · ginger	38
FLANK STEAK yakiniku sauce · spring onion · tare · sage butter	38

CONTORNI

SPICY MUSHROOMS (V) horseradish · chives	14
FRIED RICE (V) sojasauce · garlic	8.50

CUCINA ITAMESHI focuses on italian-japanese cooking techniques using the best seasonal ingredients.



All prices include 8.1% VAT in CHF

Meat: Italy · Salami | Switzerland · Chicken, Beef

Fish: Vietnam · Shrimp, Lobster | Japan · Bonito | Greece · Dorado | USA · Cod

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DOLCI		CAFFÈ	
TIRAMISU	16	ESPRESSO	4.50
subarashi classico		AMERICANO	5
PANNA COTTA	15	DOPPIO	6
honey · white balsamic · olive oil		CAPPUCCINO	6
AFFOGATO	9	CAFÉ LATTE	6.50
espresso · vanilla ice cream		FLAT WHITE	6.50
BIRRA		TÈ	
TURBINENBRÄU SPRINT	6	Schwarzenbach	5.50
Lager · 4.9% · 3.3 dl		Fruit Tea · Alpine Herbs · Green Tea · Mint	
ICHNUSA	6.50	Assam Black Tea · Roiboos & Vanilla · Verbena	
Non Filtrata · 5% · 3.3 dl		Lemon Grass & Ginger	
KIRIN ICHIBAN	7.50	FATTA IN CASA	
Speciality Beer · 5% · 3.3 dl		KOMBUCHA	6.50
KITCHEN BREW PALE ALE	7	COKE	6.50
Alcohol free · 0.0% · 3.3 dl		ICE TEA	6.50
DIGESTIVO		LEMONADE	6.50
PEAR	8	MATCHA COLD BREW	6.50
ZAHNER · 40 % · 2 CL		NON ALCOHOLICA	
QUINCE	8	WASTER	5
Zahner · 40 % · 2 cl		still sparkling · à discretion per Person	
RED GRAVENSTEIN APPLE	8	PEAR JUICE	6.50
Humbel · 40 % · 2 cl		QUINCE „SCHORLE“	6
VIEILLE POMME	9	PEAR „SCHORLE“	6
MATTER LUGINBÜHL · 43 % · 2 CL		LEMONADE	5.50
VIEILLE PRUNE	9	TONIC	5.50
Erismann · 41 % · 2 cl		GINGER BEER	5.50
LIE, WEINDRUSE	8	COCKTAILS	
Zahner · 40 % · 2 cl		SAKE MARTINI	18
GRAPPA BARRIQUE	9	vodka · Sake · Vermouth	
Erismann · 41 % · 2 cl		MATCHA MULE	16
GRAPPA TICINO MERLOT BARRIQUE	9	Vodka · Matcha	
Etter · 41 % · 2 cl		ITAMESHI SOUR	17.50
GRAPPA ROVERE MERLOT	8	Cynar · Bitter · Umesu	
Tamborini · 45 % · 2 cl		MOCHI GINGER	16.50
MARC 2002	9	Vodka · Sake · Lemon	
Zahner · 41 % · 2 cl		MOCKTAILS	
WERMOUTTE BATCH #6	10	NORICANO GRAPEFRUIT	14.50
16 % · 4 cl		Bitter 0.0 % · Grapefruit · Soda	
WERMOUTTE BATCH #7	10	YUZU ZERO COLLINS	14.50
16 % · 4 cl		Gin 0.0% · Yuzu · Soda	
STRAIGHT RYE	19		
Freimeister · 48.2 % · 4 cl			
WHISKY NO. 4 CORN	18		
Matter · 46 % · 4 cl			
FROM THE BARREL	21		
Nikka · 51.4 % · 4 cl			

