

# 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

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
GAMBERETTI FRITTI salad hearts · yuzu truffle · chili mayo	25
YELLOWFIN TUNA TARTARE DIY (handroll) sushi rice · wasabi · xo sauce	24
TORI KARAAGE chicken · rosemary · chili mayo (4pcs)	22.50
NASU MISO eggplant · chive · bonito flakes	17.50
ROMANESCO (V) misospoon · tomato panze	22

### JAPANESE PASTA „FATTO IN CASA“

UDON 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 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
PANETTONE	16	DOPPIO	6
miso caramel		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		
Speciality Beer · 5% · 3.3 dl		FATTA IN CASA	
KITCHEN BREW PALE ALE	7	KOMBUCHA	6.50
Alcohol free · 0.0% · 3.3 dl		COKE	6.50
		ICE TEA	6.50
		LEMONADE	6.50
		MATCHA COLD BREW	6.50
DIGESTIVO		NON ALCOHOLICA	
PEAR	8	WASTER	5
ZAHNER · 40 % · 2 CL		still   sparkling · à discretion per Person	
QUINCE	8	PEAR JUICE	6.50
Zahner · 40 % · 2 cl		QUINCE „SCHORLE“	6
RED GRAVENSTEIN APPLE	8	PEAR „SCHORLE“	6
Humbel · 40 % · 2 cl		LEMONADE	5.50
VIEILLE POMME	9	TONIC	5.50
MATTER LUGINBÜHL · 43 % · 2 CL		GINGER BEER	5.50
VIEILLE PRUNE	9		
Erismann · 41 % · 2 cl		COCKTAILS	
LIE, WEINDRUSE	8	SAKE MARTINI	18
Zahner · 40 % · 2 cl		vodka · Sake · Vermouth	
GRAPPA BARRIQUE	9	MATCHA MULE	16
Erismann · 41 % · 2 cl		Vodka · Matcha	
GRAPPA TICINO MERLOT BARRIQUE	9	ITAMESHI SOUR	17.50
Etter · 41 % · 2 cl		Cynar · Bitter · Umesu	
GRAPPA ROVERE MERLOT	8	MOCHI GINGER	16.50
Tamborini · 45 % · 2 cl		Vodka · Sake · Lemon	
MARC 2002	9		
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			

