

# 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.

### APERITIVO

ITAMESHI SPRITZ yuzu · prosecco · soda	16.5
ULTRATRADITION EXTRA BRUT · nv · Laherte Frères · champagne	18
PRIMO INCONTRO · 2022 · davide vigneto · veneto	11.5

### ANTIPASTI & PRIMI

GREEN OLIVES (V)	8
SOURDOUGH BREAD (V) miso butter	7.50
SAN DANIELE (55g)	12.5
SPINACH & TRUFFLE SALAD (V) miso · furikake	16
BURRATA (V) shiso pesto · pistachio · olive oil	20.5
HAMACHI CRUDO sashimi · bergamotte ponzu · capers	26
ARANCINI (V) risotto · curry · scamorza · nori	12.5
GAMBERETTI FRITTI salad hearts · yuzu truffle · chilli mayo	25
CALAMARI FRITTI piri piri	22.5
TORI KARAAGE chicken · rosemary · chilli mayo (4pcs)	22.5
COZZE JAPONESE yuzu buerre blanc · croûtons · lime leaf oil	29

### JAPANESE PASTA „FATTA IN CASA“

UDON CACIO E PEPE (V) pecorino · egg yolk · pepper	24
MAZEMEN PUTTANESCA ramen nudels · salsiccia · olive broth	29.5

### SECONDI

MISO BLACK COD nduja · ginger	38
TENDERLOIN spicy teriyaki sauce · radicchio · ume	52
FARINATA ITAMESHI (V) kimchi · carciofini · yuzu gremolata	22.5

### CONTORNI

BROCCOLINI (V) labneh · chilli crunch	9
FRIED RICE tan tan · parmesan · fried onions	12.5

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



All prices include 8.1% VAT in CHF

Meat: Italy · San Daniele | Switzerland · Chicken | Uruguay · Beef  
Fish: Vietnam · Shrimp | Japan · Bonito | Denmark · Hamchi | USA · Black Cod  
Ireland · Mussels | Spain · Calamari  
Bread: Switzerland · Sourdough, Focaccia

# cucina itameshi

	DOLCI		CAFFÈ	
TIRAMISU		16	ESPRESSO	4.5
subarashi classico			AMERICANO	5
AFFOGATO		9	DOPPIO	6
espresso · vanilla ice cream			CAPPUCCINO	6
CANNOLO (per piece)		6.5	FLAT WHITE	6.5
yuzu cream · pistachio				
	BIRRA		TÈ	
TURBINENBRÄU SPRINT		6	SCHWARZENBACH	5.5
Lager · 4.9% · 3.3 dl			Fruit Tea · Alpine Herbs · Green Tea · Mint	
ICHNUSA		6.5	Assam Black Tea · Roiboos & Vanilla · Verbena	
Non Filtrata · 5% · 3.3 dl			Lemon Grass & Ginger	
KIRIN ICHIBAN		7.5		
Speciality Beer · 5% · 3.3 dl				
KITCHEN BREW PALE ALE		7		
Alcohol free · 0.0% · 3.3 dl			FATTA IN CASA	
	DIGESTIVO		KOMBUCHA	6.5
PEAR		8	COKE	6.5
ZAHNER · 40 % · 2 CL			ICE TEA	6.5
QUINCE		8	MATCHA COLD BREW	6.5
Zahner · 40 % · 2 cl				
RED GRAVENSTEIN APPLE		8	NON ALCOHOLICA	
Humbel · 40 % · 2 cl			WASTER	5.5
VIEILLE POMME		9	still   sparkling · à discretion per Person	
MATTER LUGINBÜHL · 43 % · 2 CL			PEAR „SCHORLE“	6
VIEILLE PRUNE		9	LEMONADE	5.5
Erismann · 41 % · 2 cl			TONIC	5.5
LIE, WEINDRUSE		8	GINGER BEER	5.5
Zahner · 40 % · 2 cl				
GRAPPA BARRIQUE		9	COCKTAILS	
Erismann · 41 % · 2 cl			GRAPEFRUIT AMERICANO	16.5
GRAPPA TICINO MERLOT BARRIQUE		9	bitter · vermouth · grapefruit	
Etter · 41 % · 2 cl			SAKE MARTINI	18
GRAPPA ROVERE MERLOT		8	vodka · sake · vermouth	
Tamborini · 45 % · 2 cl			MATCHA MULE	16
MARC 2002		9	vodka · matcha	
Zahner · 41 % · 2 cl			ITAMESHI SOUR	17.5
WERMOUTTE BATCH #6		10	cynar · bitter · umeshu	
16 % · 4 cl			MOCHI GINGER	16.5
WERMOUTTE BATCH #7		10	vodka · sake · lemon	
16 % · 4 cl				
STRAIGHT RYE		19	MOCKTAILS	
Freimeister · 48.2 % · 4 cl			NORICANO GRAPEFRUIT	14.5
WHISKY NO. 4 CORN		18	bitter 0.0 % · grapefruit · soda	
Matter · 46 % · 4 cl			YUZU ZERO COLLINS	14.5
FROM THE BARREL		21	Gin 0.0% · yuzu · soda	
Nikka · 51.4 % · 4 cl				

