cucina itameshi

MENU

Our dishes are meant to be shared and are served in the middle of the table.
We recommend about 4-6 dishes for two people.
For those who love a little surprise, we're happy to create a selection of our favourite dishes and serve them as a menu.

APERITIVO

ITAMESHI SPRITZ yuzu · prosecco · soda	16.5
LES TERRES D'UNION BRUT NATURE nV · hugues godme · champagne · 1 dl	18
ALPINO MACERATO (PET NAT) 2023 · furlani · trentino alto-adige · 1 dl	11

ANTIPASTI & PRIMI

OLIVE VERDI (V)	8
SOURDOUGH BREAD (V) yuzu kosho butter	7.50
FENNEL SALAMI (55g)	14
ANTIPASTI DI VERDURE (V) courgette · tomato · artichoke · aubergine · ricotta	15.5
SPINACH SALAD (V) yuzu · olive oil · peanut crunch	16
SCAMPI CRUDO · fennel · bergamotte ponzu · fingerlimes	23.5
TORI KARAAGE chicken · rosemary · chilli mayo (4pcs)	22.5
GAMBERETTI FRITTI baby gem lettuce · yuzu truffel · chilli mayo	25
STRACCIATELLA DI BURRATA (V) blood orange · radicchio · ume · pine nuts	25.5
BEEF CARPACCIO onion tsukemono · parmesan · wasabi dressing	28

JAPANESE PASTA „FATTO IN CASA"

CONCHIGLIE tan tan ragù · hon tsuyu · parmesan	20
UDON CACIO E PEPE (V) pecorino · egg yolk · pepper	24

SECONDI

POLLO teriyaki · enoki mushrooms· sage butter	28.5
MISO BLACK COD nduja · ginger	38
KATSU MILANESE (Kalb, 300g) lemon · tonkatsu sauce · *for two*	60
PARMIGIANA (V) aubergine · tofu · kimchi · scamorza	32

CONTORNI

CAPONATA (V) basil · shichimi	8.50
SALSICCIA FRIED RICE peperoncini · egg	12.5

At CUCINA ITAMESHI, we focus on Italian-Japanese cooking techniques and the finest seasonal ingredients.

Meat: Salami & Guanciale & Nduja · Italy | Chicken & Veal & Beef· Switzerland
Fish: Scampi · South Africa | Black Cod · USA
Bread: Sourdough, Focaccia · Switzerland

Please ask our team about ingredients that may cause allergic reactions

All prices in CHF, including 8.1% VAT

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DOLCI

AFFOGATO 9
espresso · vanilla ice cream

TIRAMISU 16
subarashi classico

PANETTONE 14
miso-caramel

BIRRA

TURBINENBRÄU SPRINT 6
Lager · 4.9% · 3.3 dl

ICHNUSA 6.5
Non Filtrata · 5% · 3.3 dl

KIRIN ICHIBAN 7.5
Spezialbier · 5% · 3.3 dl

KITCHEN BREW 7
Non-alcoholic · 0.5% · 3.3 dl

DIGESTIVO

BIRNE | zurich 8
Zahner · 40 % · 2 CL

MARC 2002 | zurich 9
Zahner · 41 % · 2 cl

LIE, WEINDRUSE | zurich 8
Zahner · 40 % · 2 cl

ROTER GRAVENSTEINER | aargau 8
Humbel · 40 % · 2 cl

VIEILLE POMME GRANDE RESERVE | bern 9
Matter-Luginbühl · 43 % · 2 CL

GRAPPA TICINO MERLOT BARRIQUE | zug 9
Etter · 41 % · 2 cl

VIEILLE QUITTE | zug 9
Etter · 40 % · 2 cl

GRAPPA RIESLING & SYLVANER | zurich 9
Erismann · 41 % · 2 cl

VIEILLE POIRE WILLIAMS | zurich 9
Erismann · 41 % · 2 cl

STRAIGHT RYE | berlin 19
Freimeisterkollektiv · 48.2 % · 4 cl

WHISKY NO. 4 CORN | bern 18
Matter-Luginbühl · 46 % · 4 cl

FROM THE BARREL | japan 21
Nikka · 51.4 % · 4 cl

TOKI SUNTORY WHISKY | japan 16
Suntory · 43 % · 4 cl

NAKANO UMESHU ON ICE | japan 9
Japanese Plum Wine · 14 % · 4 cl

CAFFÈ

ESPRESSO 4.5
AMERICANO 5
DOPPIO 6
CAPPUCCINO 6
FLAT WHITE 6.5

TÈ

SCHWARZENBACH 5.5
fruit infusion · herbs · green tea · mint
Black tea · roiboos & vanilla · verbena
lemongrass & ginger

FATTO IN CASA

KOMBUCHA pear 6.5
COLA 6.5
ICED TEA alpine herbs · apple 6.5
MATCHA COLD BREW 6.5

NON ALCOHOLICO

WATER 5.5
still | sparkling · à discretion per person
PEAR SPRITZER 6
GAZOSA LIMONE 5.5
TONIC 5.5
GINGER BEER 5.5

COCKTAILS

NEGRONI CLASSICO 16
Bitter · Vermouth · Gin

SAKE MARTINI 18
Vodka · Sake · Vermouth

MATCHA MULE 16
Vodka · Matcha · Ginger Beer

COLDBREW ESPRESSO MARTINI 18
Coldbrew · Vodka · Crème de Mokka

MOCHI GINGER 16.5
Ginger Vodka · Sake · Tonic · Lemon

MOCKTAILS

NORICANO GRAPEFRUIT 14.5
Bitter 0.0 % · Grapefruit · Soda

YUZU ZERO COLLINS 14.5
Gin 0.0% · Yuzu · Soda

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