



## APPETIZERS

Bowl of rice (v,2,12)	6
Edamame (v,13)	6
Wakame (v,2,12,13)	14

## SOUPS

Miso shiro (v,2,5,12,13)	8
<i>traditional japanese soup with tofu</i>	
Vegetarian noodle soup (v,1,2,6,12,13)	14
Chicken noodle soup (1,2,6,12,13)	18

## POKE BOWLS 28

Rice, avocado, wakame, ikura (2,5,12,13)	
Your choice of fish	
Salmon/Tuna/Hamachi/Seabass or Wagyu Beef	

## SUSHIS

侍 Salmon	
侍 Tuna	
侍 Hamachi	
侍 Seabass	
侍 Shrimp	
侍 Eel	

Nigiri (2 pce) (2,3,5,12,13)	9
Sashimi (3 pce) (5)	14
Hosomaki (8 pce) (2,5,8,13)	16
Futomaki (6 pce) (2,5,7,8,12,13)	20
California roll (8 pce) (2,5,7,8,12,13)	22
Vegetarian (v,2,7,12,13)	14
Hosomaki or Futomaki or California	

## SPECIAL ROLLS

<b>Snow Roll</b> (8 pce)	24
Rice, seabass, hamachi, daikon, philadelphia (2,4,5,7,12,13)	
<b>Tuna Roll</b> (6 pce)	22
Avocado, kanpyo, salad, philadelphia, arugula (5,7,12,13)	
<b>Chef's Roll</b> (10 pce)	27
Chef Suggestion (2,4,5,7,12,13)	
<b>Gunkan</b> (2pce)	14
Tuna tartar or ikura (5,12,13)	
<b>Unagi Roll</b> (8 pce)	24
Eel, campyo, cucumber, teriyaki sauce (2,5,7,12,13)	
<b>California Tuna Tartar</b> (8 pce)	24
Avocado, kampyo, chili, coriander (2,4,5,7,12,13)	
<b>Futomaki Hotate</b> (6 pce)	24
Scallops, philadelphia, cucumber, kanpyo (2,7,8,12,13)	
<b>Sashimi Roll</b> (6pce)	27
Tuna, salmon, hamachi, seabass (5,7,12,13)	
<b>Carve Craving Platter</b>	68
Nigiri (4pce), hosomaki (8pce), california (8pce) futomaki (6pce). Chef's choice (2,3,4,5,7,12,13)	

## CARVE SIGNATURE DISHES

<b>Tuna Tataki</b> cucumber, ginger, garlic (2,5,12,13)	18
<b>Roasted Pork Gyoza</b> (P,2,4,6,12,13) (Spce)	24
<b>Wagyu Tataki</b> teriyaki sauce, wakame, coriander (2,5,12,13)	25
<b>Hotate Carpaccio</b> coriander, jalapeño, cherry tomato (1,2,8,12,13)	24
<b>Octopus</b> coriander oil, mango, arugula salad (1,2,3,5,8,12,13)	22
<b>Black Salmon</b> soy sauce, strawberries, teryiaki sauce (2,5,12,13)	20
<b>Hamachi Ceviche</b> celeri, fennel, raspberries, vinegar (1,2,5,12,13)	19
<b>Yellow curry</b> beef, coconut cream, thai basil, rice, eggplant (2,5,12,13)	26

## SWEETS

Mochi Mochi ice cream (7)	16
Fruit maki (2,7)	16
Bubble Tea	10
Banana and coconut cloud (7)	16

The consumption of raw or undercooked fish and seafood increases the risk of food born illness. an informed or alternative choice.

Informations alimentaires

(V) = Végétarien (P) = Pork (S) Shrimp

Boeuf Wagyu - Chili, Espagne/Wagyu beef - Chile, Spain

Poulet - Hongrie, France/Chicken - Hungary, France, Salmon7Scotland.

SeaBass/Grece Tuna & Shrimp/Vietnam, Octopus/Maroco, Scallops7Canada

Ikura/USA Eel/China

Allergènes :

1. Celery 2. Gluten

3.Shellfish 4. Eggs

5. Fish 6.Lupine

7. Milk 8. Molluscs

9. Mustard 10. Nuts

11. Peanuts 12. Sesame

13. Soy 14. Sulphur dioxide

Prices are indicated net in Swiss Francs



## WARM SAKÉ

**Hakutsuru, Hyogo, Japan** 14 (10cl)  
*Well-matured, full-bodied taste.*

## JUNMAI SPARKLING

**Shirakabegura "Mio", Hyogo, Japan** 40 (30cl)  
*Uniquely sweet aroma & fruity flavor that works perfect with bubbles.*

## NIGORI JUNMAI

**Sho chiku Bai Nigori, Kyoto, Japan** 36 (24cl)  
*"Sake Cloudy" Bold and sweet flavour with distinctive rice savour.*

## JUNMAI

**Shirakabegura kimoto, Hyogo, Japan** 98 (64cl)  
*Traditional sake, deep taste with sweet and mellow rice flavors.*

## JUNMAI GINJO

**Rihaku "Wandering Poet", Shimane, Japan** 90 (30cl)  
*Notes of banana and honeydew with a clean, crisp acidity.*

## JUNMAI DAIGINJO

**Hakutsuru Sho-Une, Hyogo, Japan** 52 (30cl)  
*Artfully crafted sake, full body, fruity scents, velvety smoothness.*

**Shirakabegura, Hyogo, Japan** 120 (64cl)  
*Notably aromatic with pear, peach and an elegant sweetness.*

**Hakutsuru Yamada - Ho, Hyogo, Japan** 172 (72cl)  
*Mature nose, complex palate with breeze fruit aromas.*

## JAPANESE WHISKIES

**Nikka Blend** 15 180

*(ABV): 40% Hokkaido, Japan*

**Nikka Taketsuru 12 Years** 21 260

*(ABV): 40%, Hokkaido, Japan*

**Miyagikyo** 26 360

*(ABV): 40%, Miyagi, Japan*

**Hibiki Harmony "Master Select"** 34 520

*(ABV): 43%, Osaka, Japan*



## BEERS

**Kirin Ichiban** 9 (33cl)

**Asahi Super Dry** 9 (33cl)

## COCKTAILS

**Gin Tonic - West meets East** 22

*Japanese Gin + Tonic from Swiss mountain*

**Japanese Spritz** 22

*Apérol, peach liquor, saké, yuzu, bubbles*

## WINES

**Chardonnay** 16 95

*Eve, Charles Smith, WA, USA*

**Merlot** 16 95

*Velvet Devil, Charles Smith, WA, USA*

**Cuvée W Verbier (Cave Bieber)** 23 125

*Cabernet Sauvignon, Merlot*

*And Malbec blend*

**Côte de Provence** 16 95

*Whispering Angel*

## Champagne

**Roederer Brut** 27 160

**Roederer Rosé** 33 190

## REFRESHMENTS

**Fresh still, Fresh sparkling** 8

**Pepsi, Pepsi Max** 6

**Mirinda** 6

**7 up** 6

**Moutain Spring Tonic** 6

**Lipton Pêche, Lipton Citron** 6

**Tea** 6

*Ceylan Sunrise, Gentle Blue, Black Chai,*

*Ginger Lemon Dream, Verbena*

*White Silver Needle, Moroccan Mint,*

*Camomille, Purple Breeze, Japanese Sencha*

## Coffee

*Espresso 5, Americano 5.50,*

*Café au lait 5.50, Capuccino 6*