

Welcome at Yu-An! —

ようこそ!

We are very pleased that you found your way here!

Do you know the Japanese izakaya?

Izakaya is the most popular form of gastronomy in Japan.

These are pubs where you eat various appetizers with your drink. You meet friends, family or business colleagues there and order wildly through the menu. The dishes are then placed on the table in no particular order and shared among each other.

This style of eating makes dining a social and joyful experience, with individuals enjoying a greater variety of foods.

The dishes are served fresh, immediately after production.

If you have any concerns or questions, please feel free to contact our service staff.

The Yu-An team wishes you a pleasant stay!



Allergens and intolerances:

We are happy to provide information

Meat declaration:

Poultry and meat come from Swiss production

Fish (MSC certified):

Thuna: Maldives/Philippines, Salmon:
Scotland, Kingfish: Australia/Japan

TO START WE RECOMMEND :

Yu-An Tapas-Plate

おすすめ!

Coco beans Goma-ae, Chicken Karaage 4 pcs.,
Scallop Carpaccio, Maguro Tataki (pan seared tuna)

36,5

Yu-An Vegi Tapas-Plate ✓

Spinach Ohitashi with fried tofu, Cauliflower Karaage,
Goma-ae with Coco Beans, breaded vegetables with homemade tartar
sauce

32,5

WEEKLY SPECIALS :

週替わり

Please take a look at the blackboard opposite from the
entrance or ask our service staff.

C O L D D I S H E S

冷菜

vegi!

<u>Edamame</u> ✓	7,5	<u>Maguro Tataki</u>	26
cooked and salted soybeans		pan-fried tuna with yuzukoshô sauce	
<u>Umekyû Tsukemono (NEW!)</u> ✓	9,5	<u>Scallops Carpaccio</u>	30
Cucumber & salted Japanese plum		Scallops, ponzu jelly, wasabi sauce	
<u>„Ohitashi“ Spinach</u> ✓	9,5	<u>Spicy Thuna Tartar</u>	18
Blanched spinach with fried tofu dipped in clear broth		Thuna tartare with spicy sauce	
<u>„Goma-ae“ coco beans</u> ✓	9,5	<u>Avocado & Thuna or Salmon</u>	20
Blanched coco beans with sesame sauce		Cubes of fresh tuna or salmon and avocado with wasabi soy sauce	
<u>Kaisou Salad</u> ✓	12	<u>Sashimi Salad</u>	26,5
Seaweed bouquet with house dressing		Various raw, marinated fish, Colorful lettuce on house vinaigrette	
<u>Tôfu-Avocado Salad</u> ✓	16,5		
Cubes of tofu and avocado with house vinaigrette			

温菜

W A R M D I S H E S

<u>Agedashi Dôfu</u> ✓	14,5	<u>Crab Crème Croquettes</u> (4 pcs.)	16
Fried tofu bathed in clear broth. With fresh ginger and spring onions.		Deep fried crab crème balls (4.- per additional piece)	
<u>Tori Karaage</u> (6 pcs.)	18	<u>Hamachi Kama</u>	22,5
Crispy fried chicken nuggets; served with garlic chili dip		oven baked kingfish head	
<u>Softshell Karaage</u>	28,5	<u>Crevetten Tempura</u> (3 pcs.)	19,5
Marinated & deep fried Softshellcrabs; served with spicy mayo		Deep-fried shrimp in batter (6.50 per additional piece)	
<u>Buta Kakuni</u> / small	25,5 / 13.-	<u>Yasai Tempura</u> ✓	16,5
Braised Pork Belly. large: 4 pcs. / small: 2 pcs.		Various market vegetables deep fried in tempura batter	
<u>Tako Yawaraka-ni</u>	25,5	<u>Tempura Moriawase</u>	28,5
Tenderly braised octopus in clear soy broth		Assortment of prawns and vegetable tempura	

Miso Soup	5
Bowl of rice	4

<u>Cauliflower Karaage</u> ✓ (NEW!)
Marinated and deep fried cauliflower with soy vinaigrette
14.-

SPECIALTIES IN THE HOT PAN 鉄板

<u>„Yakiniku“</u> (CH Rib-Eye)	36,5
Thin slices of beef, marinated and roasted, served with vegetables	
<u>Chicken „Yakitori“</u>	28,5
Roasted chicken on a skewer with homemade teriyaki sauce, served with vegetables	
<u>Salmon „Teriyaki“</u>	32,5
Fried salmon fillets in homemade teriyaki sauce, served with vegetables	
<u>„Nasu Dengaku“</u> ✓ (NEW!)	24
Oven-grilled (half) aubergine, topped with miso.	

FRIED NOODLES — 焼きうどん

<u>„Yaki Udon“</u>	
Fried udon noodles with various vegetables; served in a hot pan.	
vegetarian ✓	22,5
with Beef (NEW!)	26.-

おすすめ!

OUR RECOMMENDATIONS

<u>Volcano Rolls</u> (8 pcs.)	28,5
Deep fried surimi avocado roll, topped with spicy shrimp tartar, tobikko, house sauce.	
<u>Poké „Kobore“ Crunch Rolls with Onsen-egg</u> (8 pcs.)	26,5
Inside-out roll with cucumber & avocado topped with a marinated salmon-thuna-avocado mixture, fried tempura flakes, tobikko & an onsen egg.	
<u>Tiger-Rolls</u> (8 pcs.)	28,5
Inside: shrimps tempura, cucumber Outside: Spicy Thuna Tartar, Avocado	
<u>Salmon Aburi Rolls</u> (8 pcs.)	26,5
Inside: salmon, ginger, cucumber, shiso Outside: Salmon flambéed, spring onions, house sauce	
<u>Salmon Fried Tartar Roll</u> (8 pcs.) NEW!!	26,5
Inside: breaded Salmon, Avocado Outside: breaded Salmon, homemade Tartar Sauce	

スペシャル

Weekly Special Rolls:

Please take a look at the blackboard opposite the entrance or ask our service staff.

<u>Spider Rolls</u> (6 pcs.)	29,5
Inside: deep fried softshell crab, avocado, cucumber, surimi Outside: sesame, tobikko, spicy mayo	
<u>Ebi Chili-Mayo gratinated</u>	28,5
Inside: fried shrimps, avocado Outside: gratinated spicy mayo	
<u>Spicy Salmon Cheese fried</u>	28,5
Salmon, shrimp, avocado, melted cheese, chili sauce: the whole roll is fried.	
<u>Maguro Tataki Rolls</u> (8 pcs.)	28,5
Inside: Marinated thuna, ginger, cucumber, shiso Outside: tuna, lightly seared, special sauce	
<u>Spicy Thuna Crunch</u> (8 pcs.)	25,5
Inside: spicy thuna tartar, avocado, cucumber Outside: crunch, tobikko, Sesame	
<u>Rainbow Rolls</u> (8 pcs.)	25,5
Inside: surimi, avocado, cucumber Outside: thuna, salmon, kingfish, avocado, shrimp	

<u>Caterpillar Rolls</u> (8 pcs.)	26,5
Inside: grilled eel, cucumber Outside: avocado, tobikko	
<u>Dragon Crunch Rolls</u> (8 pcs.)	26,5
Inside: surimi, cucumber, avocado Outside: grilled eel, crunch, tobikko	
<u>Salmon & Avocado</u> (8 pcs.)	25,5
Inside: salmon & avocado Outside: salmon & avocado	
<u>Thuna & Avocado</u> (8 pcs.)	25,5
Inside: thuna/avocado Outside: thuna/avocado	
<u>Kalifornia Rolls</u> (8 pcs.)	17
Inside: surimi, cucumber, avocado Outside: tobikko	

Vegi Rolls ^{ベギ}

<u>Kinpira Rolls</u> (8 pcs.)	17
Boiled carrots, chopped shiso leaves, cucumber, sesame	
<u>Atsuage Rolls</u> (8 pcs.)	18
Fried tofu, avocado, rocket, sesame	
<u>lotus roots Rolls</u> (8 pcs.)	18
Boiled lotus roots, avocado, rocket, dried green algae	
<u>Deep fried Kinpira Rolls</u>	24,5
Boiled Carrots, Avocado & Cheese; the whole roll is deep fried (approx. 12 pcs.)	

ポケ

MINI POKÉ BOWLS

Our "Mini Poké Bowls" are small bowls with sushi rice, topped with raw, marinated fish, avocado & an onsen egg. Choose from different varieties! :-)

Yu-An mini Poké „Tuna” 24,5

marinated tuna, avocado, house marinade, ginger, onsen egg

Yu-An Mini Poké „Salmon” 24,5

marinated salmon, avocado, house marinade, ginger, onsen egg

Yu-An Mini Poké „Mix” 24,5

Marinated tuna, salmon & Kingfish, avocado, house marinade, ginger, onsen egg

Poké Bowl „large”

34.-

大盛

ベギ

Mini Vegi Poké V

Cucumber, avocado, beetroot, fried tofu, inari, ginger, with sesame sauce

18,5/24,5 (large)

Mini Una Don

Grilled eel with sansho pepper on Japanese rice

26.-/36,5 (large)

SASHIMI

刺身

SASHIMI MIX

Mixed sashimi platter with salmon, tuna, Kingfish & various seafood
38,5

Salmon Sashimi (8 pcs.) 28

Salmon Sashimi (small) 4 pcs. 14

Tuna Sashimi (8 pcs.) 30

Tuna Sashimi (small) 4 pcs. 15

Tuna & Salmon Sashimi 30

Tuna & Salmon Sashimi (small) 15

Kingfish Sashimi (8 pcs.) 32

Kingfish Sashimi (small) 16

SUSHI ASSORTMENT

Aburi Nigiri Special 22,5

Thuna, salmon, kingfish & scallops flambéed with various toppings

Sushi & Sashimi: Salmon & Tuna assortment 36,5

2 salmon nigiri, 2 tuna nigiri, 3 slices salmon sashimi, 3 slices tuna sashimi, 3 pieces salmon maki, 3 pieces tuna maki

握り

Nigiri à la carte (2 pcs.)

Tuna	11	<u>Tuna flambéed</u>	12
Salmon	10	Tuna nigiri flambéed with house sauce and chives	
Kingfish	11	<u>Salmon flambéed</u>	12
Hotate (Scallops)	11	Salmon nigiri flambéed with fresh ginger, spring onions and house sauce	
Ebi (Shrimp)	8	<u>Kingfish flambéed</u>	12
Amaebi (sweet shrimps)	10	Kingfish nigiri flambéed with yuzu-koshô-ume sauce	
Ika (Calamari)	9	<u>Scallops flambéed</u>	12
Unagi (Freshwater eel grilled)	12	Scallops flambéed with black pyramid salt & lime	
Inari ✓ (Tofu bag)	7		

Miso Soup	5
Bowl of rice	4

Hosomaki (6 pcs.)

細巻き

<u>Tekka Maki</u>	9	<u>Kappa Maki</u> ✓	7
6 pcs. thin rolls with tuna		6 thin rolls with cucumber	
<u>Shake Maki</u>	9	<u>Avocado Maki</u> ✓	8
6 pcs. thin rolls with salmon		6 pcs. thin rolls with avocado	
<u>Tuna Avocado Maki</u>	10	<u>Kanpyô Maki</u> ✓	8
6 pcs. thin rolls with tuna & avocado		6 pcs. thin rolls with pickled Japanese pumpkin	
<u>Salmon Avocado Maki</u>	10	<u>Shinko Maki</u> ✓	8
6 pcs. thin rolls with salmon & avocado		6 pcs. thin rolls with pickled radish	
<u>Unakyû</u>	12		
6 pcs. thin rolls with eel & cucumber			