

Welcome at Yu-An! —

ようこそ!

We're glad you found your way here!

In the style of a Japanese "Izakaya", our dishes are designed to be shared.

We prepare our dishes fresh and usually serve them in no particular order.

Don't want to rack your brains? Leave the choice to us. We'll be happy to advise you and put together a delicious menu for you!

We hope you have 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: Philippines, Salmon: Färöer,
Kingfish: Danemark

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

C O L D D I S H E S

冷菜

vegi!

<u>Edamame</u> ✓	8	<u>Maguro Tataki</u>	26
cooked and salted soybeans		pan-fried tuna with yuzukoshô sauce	
<u>„Ohitashi“ Spinach</u> ✓	9.5	<u>Scallops Carpaccio</u>	30
Blanched spinach with fried tofu dipped in clear broth		Scallops, ponzu jelly, wasabi sauce	
<u>„Goma-ae“ coco beans</u> ✓	9.5	<u>Spicy Thuna Tartar</u>	18
Blanched coco beans with sesame sauce		Thuna tartare with spicy sauce	
<u>Kaisou Salad</u> ✓	12	<u>Avocado & Thuna or Salmon</u>	22
Seaweed bouquet with house dressing		Cubes of fresh tuna or salmon and avocado with wasabi soy sauce	
<u>Tôfu-Avocado Salad</u> ✓	16.5	<u>Sashimi Salad</u>	26.5
Cubes of tofu and avocado with house vinaigrette		Various raw, marinated fish, Colorful lettuce on house vinaigrette	

SPECIALTIES IN THE HOT PAN

鉄板

A5 Kagoshima Wagyu Entrecôte Steak (Japan) 100g	85
Seared, sliced and served with separate salt, grated wasabi roots and radish	
„Yakiniku“ (CH Rib-Eye)	38
Thin slices of beef, marinated and roasted, served with vegetables	
„Nasu Dengaku“ (vegi) ✓	25.5
Oven-grilled half aubergine, topped with miso.	

vegi!

<u>Agedashi Dôfu</u> ✓	15
Fried tofu bathed in clear broth. With fresh ginger and spring onions.	
<u>Cauliflower Karaage</u> ✓	16
Marinated and deep fried cauliflower with soy vinaigrette	
<u>Yasai Tempura</u> ✓	16.5
Various market vegetables deep fried in tempura batter	

<u>Tori Karaage</u> (6 pcs.)	18
Crispy fried chicken nuggets; served with garlic chili dip	
<u>Softshell Crab Karaage</u>	28.5
Marinated & deep fried Softshellcrabs; served with spicy mayo	
<u>Tempura Moriwase</u>	28.5
Assortment of prawns and vegetable tempura	
<u>Shrimp Tempura</u> (3 pcs.)	19.5
Deep-fried shrimp in batter (6.50 per additional piece)	

<u>Buta Kakuni</u> / small	26 / 13
Braised Pork Belly. large: 4 pcs. / small: 2 pcs.	
<u>Yakitori skewers</u> (3 pcs.)	21
Grilled chicken skewers with teriyaki sauce (7.- per additional piece)	
<u>Shake Teriyaki</u>	22
Fried salmon fillet with homemade teriyaki sauce	
<u>Crab Crème Croquettes</u> (4 pcs.)	16
Deep fried crab crème balls (4.- per additional piece)	
<u>Hamachi Kama</u>	22.5
oven baked kingfish head, served with Ponzu Sauce	

Miso Soup	6
Bowl of rice	5

おすすめ!

OUR RECOMMENDATIONS

<u>Volcano Rolls</u> (8 pcs.)	29.5		
Deep fried surimi avocado roll, topped with spicy shrimp tartar, tobikko, house sauce.			
<u>Wagyû Tartar Rolls (CH) with Onsen-Egg</u> (8 Stk.)	32		
Inside-out roll with cucumber & shinko (pickled radish) topped with Wagyu tartar (CH), fried tempura flakes, tobikko & an onsen egg.			
<u>Poké „Kobore“ Crunch Rolls with Onsen-egg</u> (8 pcs.)	28		
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.)	29.5		
Inside: shrimps tempura, cucumber Outside: Spicy Thuna Tartar, Avocado			
<u>Salmon Aburi Rolls</u> (8 pcs.)	28		
Inside: salmon, ginger, cucumber, shiso Outside: Salmon flambéed, spring onions, house sauce			
<u>Chicken Karaage Rolls</u> (8 pcs.)	28.5		
Inside: marinated & fried chicken, avocado Outside: mayonnaise, & marinated & fried chicken			
<u>Spider Rolls</u> (6 pcs.)	32	<u>Salmon Philadelphia</u> (8 pcs.)	28.5
Inside: deep fried softshell crab, avocado, cucumber, surimi Outside: sesame, tobikko, spicy mayo		Inside: salmon, avocado, cucumber, Philadelphia cheese Outside: salmon, salmon roe	
<u>Ebi Chili-Mayo gratinated</u>	29	<u>Rainbow Rolls</u> (8 pcs.)	27
Inside: fried shrimps, avocado Outside: gratinated spicy mayo		Inside: surimi, avocado, cucumber Outside: thuna, salmon, kingfish, avocado, shrimp	
<u>Spicy Salmon Cheese fried</u>	29	<u>Caterpillar Rolls</u> (8 pcs.)	28
Salmon, shrimp, avocado, melted cheese, chili sauce: the whole roll is fried.		Inside: grilled eel, cucumber Outside: avocado, tobikko	
<u>Salmon Fried Tartar Rolls</u>	28.5	<u>Dragon Crunch Rolls</u> (8 pcs.)	29
Inside: breaded salmon & avocado Outside: breaded salmon and homemade tartar sauce (8 pcs.)		Inside: surimi, cucumber, avocado Outside: grilled eel, crunch, tobikko	
<u>Maguro Tataki Rolls</u> (8 pcs.)	28.5	<u>Salmon & Avocado</u> (8 pcs.)	28
Inside: Marinated thuna, ginger, cucumber, shiso Outside: tuna, lightly seared, special sauce		Inside: salmon & avocado Outside: salmon & avocado	
<u>Spicy Thuna Crunch</u> (8 pcs.)	27	<u>Thuna & Avocado</u> (8 pcs.)	28
Inside: spicy thuna tartar, avocado, cucumber Outside: crunch, tobikko, Sesame		Inside: thuna/avocado Outside: thuna/avocado	
<u>Rainbow Rolls</u> (8 pcs.)	27		
Inside: surimi, avocado, cucumber Outside: thuna, salmon, kingfish, avocado, shrimp			

スペシャル

WEEKLY SPECIALS

Take a look at the board opposite the entrance
or ask our service staff.

VEGI ROLLS ✓

vegi!

ベギ

<u>Kinpira Roll</u> (8 pcs.)	19
Cooked carrots, chopped shiso leaves, cucumber, sesame	
<u>Atsuage Roll</u> (8 pcs.)	19
Deep fried tofu, avocado, rocket, sesame	
<u>Lotuswurzeln Roll</u> (8 pcs.)	19
Cooked lotus roots, avocado, arugula, dried green algae	
<u>Frittierte Kinpira Rolle</u> (ca. 12 pcs.)	25
Cooked carrots, avocado and cheese; the whole roll is fried	

SASHIMI

刺身

SASHIMI MIX

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

<u>Salmon Sashimi</u> 8 pcs.	30	<u>Kingfish Sashimi</u> 8 pcs.	34
Salmon Sashimi 4 pcs.	15	Kingfish Sashimi 4 pcs.	17
<u>Tuna Sashimi</u> 8 pcs.	32		
Tuna Sashimi 4 pcs.	16		

SUSHI ASSORTMENT

Aburi Nigiri Special 23

Thuna, salmon, kingfish & scallops flambéed with various toppings

Sushi & Sashimi: Salmon & Tuna assortment 38

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
Salmon	10
Kingfish	11
Hotate (Scallops)	11
Ebi (Shrimp)	8
Amaebi (sweet shrimps)	10
Ika (Calamari)	9
Unagi (Freshwater eel grilled)	12
Inari (Tofu bag)	7

Miso Soup	6
Bowl of rice	5

Tuna flambéed 12

Tuna nigiri flambéed with house sauce and chives

Salmon „toro“ flambéed 14

Salmon belly („fatty salmon“) nigiri flambéed with fresh ginger, spring onions and house sauce

Salmon flambéed 12

Salmon nigiri flambéed with fresh ginger, spring onions and house sauce

Kingfish flambéed 12

Kingfish nigiri flambéed with yuzu-koshô-ume sauce

Scallops flambéed 12

Scallops flambéed with black pyramid salt & lime

Hosomaki (6 pcs.)

細巻き

<u>Tekka Maki</u>	10
6 pcs. thin rolls with tuna	
<u>Shake Maki</u>	10
6 pcs. thin rolls with salmon	
<u>Tuna Avocado Maki</u>	11
6 pcs. thin rolls with tuna & avocado	
<u>Salmon Avocado Maki</u>	11
6 pcs. thin rolls with salmon & avocado	
<u>Unakyû</u>	13
6 pcs. thin rolls with eel & cucumber	

Kappa Maki ✓ 7

6 thin rolls with cucumber

Avocado Maki ✓ 8

6 pcs. thin rolls with avocado

Kanpyô Maki ✓ 8

6 pcs. thin rolls with pickled Japanese pumpkin

Shinko Maki ✓ 8

6 pcs. thin rolls with pickled radish