

# W E E K L Y   S P E C I A L !

Please ask our staff about our weekly  
special menu

## Y U - A N   L U N C H   S A L A D S

<b>Tôfu &amp; Avocado Salad</b> ✓	18,5
Tôfu & avocado on lettuce with Japanese sesam sauce. Served with miso soup.	
<b>Yakiniku Salad (warm)</b>	28,5
Thin, marinated beef slices (CH) on lettuce. Served with miso soup.	
<b>Salmon Teriyaki Salad (warm)</b>	28,5
Fried salmon with teriyaki sauce on lettuce. Served with miso soup.	
<b>Chicken Teriyaki Salad (warm)</b>	27,5
Fried chicken (CH) with teriyaki sauce on lettuce. Served with miso soup.	
<b>Chicken Karaage Salad (warm)</b>	27,5
Marinated and deep fried chicken bites with house sauce on lettuce. Served with miso soup.	

# LUNCH MENU

## LUNCH BENTÔ - BOX

### Bentô-Box „Yakiniku” 30.5

Bentô box with rib eye beef slices, marinated and fried, 4 inside-out rolls, sashimi & salad. Served with rice & miso soup.

### Bentô-Box „Fried Salmon Teriyaki” 30.5

Bentô box with fried salmon in teriyaki sauce, two kinds of fried dishes, sashimi & salad. Served with rice & miso soup.

### Bentô-Box „Chicken Teriyaki” 29.5

Bentô box with chicken teriyaki, two kinds of fried food, sashimi & salad. Served with rice & miso soup.

### Bentô-Box „Chicken Karaage” 29.5

Bentô box with fried chicken nuggets, two kinds of fried foods, sashimi & salad. Served with rice & miso soup.

## YU - AN BOWLS (DONBURI)

### Yakiniku Don 28.5

Rib eye beef slices, marinated and fried on rice or salad. Served with a salad or a homemade miso soup.

(extra onsen egg: 3.-)

### Salmon Teriyaki Don 28.5

Fried salmon with teriyaki sauce on rice or on a salad. Served with a salad or a homemade miso soup.

### Chicken Teriyaki Don 27.5

Fried chicken with teriyaki sauce on rice or salad. Served with a salad or a homemade miso soup.

### Chicken Karaage Don 27.5

Marinated and deep fried chicken bites with house sauce on rice or salad. Served with a salad or a homemade miso soup.

### Una Don 35.-

Grilled freshwater eel with teriyaki sauce and Japanese rice. Served with salad or miso soup.



## POKÉ BOWLS

**Yu-An Poké** 28,5

with raw salmon, tuna or "mix" (thuna, salmon & kingfish), avocado, cucumber, Yu-An marinade, onsen egg on sushi rice

**Yu-An Poké Salat** 28,5

with raw salmon, tuna or "mix" (thuna, salmon & kingfish), avocado, cucumber, Yu-An marinade, onsen egg on lettuce

## SUSHI & SASHIMI

**Sushi Set** 28,5

Nigiri: 2 salmon, 2 tuna, 1 kingfish, 1 shrimp

Inside Out Rolls: 4 California, 4 Salmon/Avocado

**Maki Set** 26,5

Inside Out: 8 California, 4 Salmon/Avocado

Hoso Maki (thin rolls): 6 Tekka Maki (Thuna)

**Sashimi Set** 32,5

Sashimi: 3 salmon, 3 tuna, 3 kingfish, 1 calamari, 1 shrimp, 2 sweet shrimp; served with rice & miso soup

**Sushi & Sashimi Set** 30,5

Sashimi: 2 tuna, 2 salmon, 1 kingfish Nigiri: 2 tuna, 2 salmon

Inside Out: 4 California, 4 Salmon/Avocado

## RAMEN

Hot "Kitakata-style" noodle soup, garnished with homemade Châshû (Japanese roast pork slices), "Ramen egg" and various vegetables.

26.5

## INSIDE-OUT ROLLS

**Salmon Aburi Rolls (8 Stk.)** 26,5

with raw salmon, cucumber, ginger, shiso and flambéed salmon

**Spicy Thuna Crunch Rolls (8 Stk.)** 25,5

Spicy tuna tartare, cucumber, avocado and deep fried tempura flakes

.. and many others. Please ask.

## V E G E T A R I A N    ✓

<b>Bentô-Box vegetarian</b>	<b>26.5</b>
Bentô box with vegetable tempura, tofu "Ankake", vegetarian sushi rolls & salad.	
<b>VEGI Sushi Set</b>	<b>25,5</b>
Sushi assortment of different vegetarian sushi.	
<b>VEGI Poké</b>	<b>24,5</b>
beetroot, avocado, cucumber, fried tofu, sliced tofu pockets (Inari), cherry tomatoes; on sushi rice or salad.	

## A P P E T I Z E R S    &    E X T R A S

<b>Edamame ✓</b>	<b>7</b>
Cooked soybeans, salted	
<b>„Ohitashi“ with spinach ✓</b>	<b>7</b>
Spinach dipped in house sauce (soy sauce & vegetable stock)	
<b>„Gomaae“ with Coco beans ✓</b>	<b>7</b>
Blanched coco beans with sesame sauce	
<b>Kaisou salad ✓</b>	<b>9</b>
Seaweed Salad	
<b>Sashimi extra</b>	<b>12</b>
Small portion of sashimi with tuna, salmon & kingfish	
<b>Inside out rolls extra (4 pcs.)</b>	<b>7</b>
4 pieces of California rolls or salmon and avocado rolls	
<b>Tempura prawns extra (2 pcs.)</b>	<b>9</b>
2 fried shrimps with sauce	
<b>Chicken karaage extra (4 pcs.)</b>	<b>9,5</b>
4 marinated & fried chicken nuggets	
<b>Vegetarian tempura ✓</b>	<b>16,5</b>
Various market vegetables fried in tempura batter	
<b>Tôfu &amp; avocado salad (small) ✓</b>	<b>12</b>
Blattsalat & Tôfu an hausgemachter Sesamsauce	
<b>Thuna or salmon &amp; avocado salad (small)</b>	<b>15</b>
Cubes of tuna or salmon & avocado with soy wasabi sauce	

## D R I N K S

Cold, unsweetened green tea 3dl/ 5dl	4,5/ 6
Mugi Cha (cold, unsweetened barley tea) 3dl/ 5dl	4/ 5,5
Mineral 3dl	4,5
Coca Cola, Coca Cola Zero, Apfelschorle, Ice-T (offen), Citro, Tonic Water, Cherry Blossom Tonic Water	
Ramune (Japanese lemonade) 2dl	4
Mineral 5 dl	6
Appenzeller silent, Appenzeller carbonated	
Calpis/ Calpis Soda 3dl/ 5 dl	5/ 7
Japanese sweet drink made from milk serum	
Tea (warm)	4,5
Green tea, Genmai-cha, Hôji-cha, Jasmin tea, Black tea, Peppermint tea, Chamomile, Fresh ginger tea (5.-)	
Amboss beer	5,5
Amboss Blond, Amboss Amber	
Amboss Weizen Bier 5 dl	7
Asahi (Japan)	7
Sapporo (Japan)	7
Kirin (Japan)	7
Rising Sun Pale Ale (Japan)	9.5
Appenzeller Panaché Naturtrüb 2,5%	5
Appenzeller Sonnwendig (Alkoholfrei)	5
Apero, sake, wine, prosecco, spirits (Please ask for the separate menu card)	
Coffee, espresso, decaffeinated Coffee	4

### Allergens and intolerances:

We're happy to provide information

### Meat declaration:

Poultry and meat come from Swiss production

### Fish (MSC-certified):

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

## OUR WINE RECOMMENDATION



### Nivarius DOCa 2017

Tempranillo (white Tempranillo is an independent grape variety)  
Rioja, Spain

Complex aromas: tropical fruits, white flowers, delicate spicy notes.

A real discovery is this great wine!

1dl 7.90

bottle: 55.-



### La Miranda Tinto DO 2016

Garnacha, Parreleta, Syrah  
Somontano, Spain

Seductive wine with single-vineyard character (Pago in Spanish). Intense fresh and fruity aromas, accompanied by refined roasted and spicy notes.

1dl 8.50

bottle 58.-

## SPECIALS FROM JAPAN



### Aka Shiso Spritz

Red Shiso liqueur with Prosecco.  
Fruity. Sweet. Refreshing.

12.-



### Rising Sun Pale Ale

Powerful. lively. citrus hops.  
330ml 5.5%

9.5

