

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 V

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> V	8	<u>Maguro Tataki</u>	26
cooked and salted soybeans		pan-fried tuna with yuzukoshô sauce	
<u>„Ohitashi“ Spinach</u> V	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> V	9.5	<u>Spicy Thuna Tartar</u>	18
Blanched coco beans with sesame sauce		Thuna tartare with spicy sauce	
<u>Kaisou Salad</u> V	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> V	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 Moriawase</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.)	20
Deep fried crab crème balls (5.- 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

Volcano Rolls (8 pcs.) 29.5

Deep fried surimi avocado roll, topped with spicy shrimp tartar, tobikko, house sauce.

Wagyû Tartar Rolls (CH) with Onsen-Egg (8 Stk.) 32

Inside-out roll with cucumber & shinko (pickled radish) topped with Wagyu tartar (CH), fried tempura flakes, tobikko & an onsen egg.

Poké „Kobore“ Crunch Rolls with Onsen-egg (8 pcs.) 28

Inside-out roll with cucumber & avocado topped with a marinated salmon-thuna-avocado mixture, fried tempura flakes, tobikko & an onsen egg.

Tiger-Rolls (8 pcs.) 29.5

Inside: shrimps tempura, cucumber
Outside: Spicy Thuna Tartar, Avocado

Salmon Aburi Rolls (8 pcs.) 28

Inside: salmon, ginger, cucumber, shiso
Outside: Salmon flambéed, spring onions, house sauce

Chicken Karaage Rolls (8 pcs.) 28.5

Inside: marinated & fried chicken, avocado
Outside: mayonnaise, & marinated & fried chicken

Spider Rolls (6 pcs.) 32

Inside: deep fried softshell crab, avocado, cucumber, surimi
Outside: sesame, tobikko, spicy mayo

Ebi Chili-Mayo gratinated 29

Inside: fried shrimps, avocado
Outside: gratinated spicy mayo

Spicy Salmon Cheese fried 29

Salmon, shrimp, avocado, melted cheese, chili sauce: the whole roll is fried.

Salmon Fried Tartar Rolls 28.5

Inside: breaded salmon & avocado
Outside: breaded salmon and homemade tartar sauce (8 pcs.)

Maguro Tataki Rolls (8 pcs.) 28.5

Inside: Marinated thuna, ginger, cucumber, shiso
Outside: tuna, lightly seared, special sauce

Spicy Thuna Crunch (8 pcs.) 27

Inside: spicy thuna tartar, avocado, cucumber
Outside: crunch, tobikko, Sesame

Rainbow Rolls (8 pcs.) 27

Inside: surimi, avocado, cucumber
Outside: thuna, salmon, kingfish, avocado, shrimp

Salmon Philadelphia (8 pcs.) 28.5

Inside: salmon, avocado, cucumber, Philadelphia cheese
Outside: salmon, salmon roe

Rainbow Rolls (8 pcs.) 27

Inside: surimi, avocado, cucumber
Outside: thuna, salmon, kingfish, avocado, shrimp

Caterpillar Rolls (8 pcs.) 28

Inside: grilled eel, cucumber
Outside: avocado, tobikko

Dragon Crunch Rolls (8 pcs.) 29

Inside: surimi, cucumber, avocado
Outside: grilled eel, crunch, tobikko

Salmon & Avocado (8 pcs.) 28

Inside: salmon & avocado
Outside: salmon & avocado

Thuna & Avocado (8 pcs.) 28

Inside: thuna/avocado
Outside: thuna/avocado

「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	

<u>Kappa Maki</u> ✓	7
6 thin rolls with cucumber	
<u>Avocado Maki</u> ✓	8
6 pcs. thin rolls with avocado	
<u>Kanpyô Maki</u> ✓	8
6 pcs. thin rolls with pickled Japanese pumpkin	
<u>Shinko Maki</u> ✓	8
6 pcs. thin rolls with pickled radish	

HOME-MADE DESSERTS

Yu-An Mille Feuille	12
Puff pastry, macha custard cream (green tea), vanilla sauce & azuki beans	
White Chocolate Yuzu Cheese Cake	14
With matcha crunch & vanilla ice cream (without ice cream: 12.-)	

Ice cream, sorbet & specials

Vanilla	5	Shôgun	9.5
Green Tea	5	Yuzu-Sorbet & Japanese Sake	
Black Sesam	5	Coffee Float	9.5
Yuzu-Sorbet	5	Vanilla ice cream, coffee & whipped cream	
Wasabi ice cream	5		

Whipped cream	1.5
Azuki beans	2.5

Coupe Yu-An	14
Green tea ice cream, vanilla ice cream, azuki beans, whipped cream, homemade biscuit	
Coupe Yu-An small	9.5
1 scoop of ice cream	

Mochi Eis

Ice cream ball wrapped in a rice cake coating

Vanilla	4.5	Green tea	4.5
Raspberry	4.5	Coconut	4.5
Strawberry cheesecake	4.5	Chocolate (vegan)	4.5
Honey roasted pistachios	4.5	Passion fruit and mango (vegan)	4.5
Salt caramel	4.5	Yuzu lemon (NEW!)	4.5

Japanische Whiskys!

Suntory „Hibiki“	28/14	Nikka „from the Barrel“	16/8
43%, 4cl/ 2cl		51,4%, 4cl/ 2cl	
Suntory „Chita“	18/9	Nikka „Yoichi“	26/13
43%, 4cl/ 2cl		45%, 4cl/ 2cl	