

Irasshaimase!

A WARM WELCOME TO YOU IN THE RESTAURANT NIPPON SUN!

- » To eat Japanese is to enjoy healthy freshness. Besides the well known Sushi we offer a large variety of dishes. Our Japanese Chefs will prepare you an ideal mix of their traditional and modern cuisine.

Let us surprise you!

The Nippon Sun team wishes you a good appetite – enjoy your meal.



whole roll
for 2 pieces

Maki-Sushi



HOSO-MAKI – Small Sushi roll

» Tekka Maki – Tuna fish	7.60	3.80
» Shake Maki - Salmon	7.00	3.50
» Ebi Maki – Shrimp with cucumber	7.00	3.50
» Unakyu Maki – Eel with cucumber	7.00	3.50
» Kappa Maki – Cucumber	6.00	3.00
» Shinko Maki – Radish	6.00	3.00
» Avocado Maki – Avocado	6.00	3.00
» Kampyo Maki – Pumpkin	6.00	3.00

MAKI TEMPURA – Baked Sushi roll, served slightly warm

» Ebi Maki Tempura – Shrimp	8.00	
» Shake Maki Tempura – Salmon	8.00	
» Tekka Maki Tempura – Tuna fish	9.00	

FUTO-MAKI – Large Sushi roll

» Yasai Futo Maki (Vegetables)	3 pcs	7.50
» Tempura Futomaki (Deep fried shrimp roll)	10 pcs	24.00



URA-MAKI - Inside out roll

» California roll – crab meat, shrimp with avocado, flying fish roe	1 pcs	3.60
» Boston roll - tuna fish with avocado	4 pcs	14.00
» Alaska roll - salmon with avocado and flying fish roe		
» Salmon skin roll – salmon skin with “lollo” salad and chili sauce		
» Rainbow roll – crab meat, shrimp with avocado, various fish	4 pcs	14.00
	8 pcs	26.00



TEMAKI SUSHI – Sushi hand roll

» Ebi no Tempura Temaki – Deep fried tempura hand roll with shrimps		
» Boston Temaki – Tuna fish with avocado hand roll		
» Alaska Temaki – Salmon with avocado hand roll	1 roll	8.00

Nigiri-Sushi

NIGIRI-SUSHI

- | | | |
|---|-------|------|
| » Tuna fish, salmon, shrimp, crab meat,
cuttlefish, eel, sweet shrimp, king fish, mackerel,
scallop, beef, tuna tartar, salmon tartar,
shrimp tartar or salmon roe | 1 pcs | 3.70 |
| » Vegetable crêpe, avocado, Inari tofu,
avocado tartar | 1 pcs | 3.00 |



Sushi Portions

PORTION OF MIXED SUSHI*

- | | | |
|-------------------------|--------|-------|
| » ... with Miso soup | 12 pcs | 43.00 |
| » ... without Miso soup | | 38.00 |

SMALL PORTION OF MIXED SUSHI*

- | | | |
|-------------------------|-------|-------|
| » ... with Miso soup | 6 pcs | 25.00 |
| » ... without Miso soup | | 21.00 |

PORTION OF MIXED SUSHI AND SASHIMI*

- | | | |
|----------------------------------|--|-------|
| » (6 pcs. Sushi, 9 pcs. Sashimi) | | 43.00 |
| » ... with Miso soup | | 48.00 |

* The Sushi are selected for you by our chef depending on market availability

Sashimi

- | | | |
|-------------------------------|-------|-------|
| » Tuna fish Sashimi with rice | 6 pcs | 16.00 |
| » Salmon Sashimi with rice | 6 pcs | 14.00 |

MIXED SASHIMI

- | | | |
|---|-------|-------|
| » Tuna fish, salmon, kingfish with rice | 5 pcs | 31.00 |
| » ...with Miso soup | | 36.00 |

SASHIMI 8 TEN MORI

- | | | |
|---|--|-------|
| » 8 different kinds of fish (3 pieces each)
Tuna fish, kingfish, salmon, sweet shrimp, scallops, mackerel,
fish roe, cuttlefish with rice | | 43.00 |
| » ... with Miso soup | | 48.00 |



For connoisseurs

MAGURO MORIAWASE

- » Tuna fish plate with Miso soup
4 tuna Nigiri and 1 tuna Sushi roll (Maki) 29.00

SHAKE MORIAWASE

- » Salmon plate with Miso soup
4 salmon Nigiri and 1 salmon Sushi roll (Maki) 27.00

SPECIAL MORIAWASE

- » Special plate with Miso soup
1 tuna-, 1 kingfish-, 1 salmon- and 1 shrimp Nigiri,
4 inside out rolls, 1 cfrêpe, salmon roe and 1 Hosu Maki 41.00

Shiru-Mono – Soups

MISO SOUP

- » Soy soup with vegetables and tofu 8.50



Healthy and fresh – salads as you don't know them

LEAF LETTUICES WITH YAKINIKU DRESSING AND SESAME

- » Marinated beef with coriander, chili, cucumbers, carrot strips and soybean sprouts
- portion 27.00
small portion 17.50

LEAF LETTUICES WITH SOY DRESSING

- » Sautéed strips of chicken breast with sesame, sugar peas, cherry tomatoes, mango and red onions
- portion 22.50
small portion 16.50

SPINACH SALAD WITH SWEET – SOUR DRESSING

- » Barbecue shrimp with pineapple and melon, sweet pepper strips and mint
- portion 25.00
small portion 17.00

LEAF LETTUCE SALADS WITH WASABI – SOUR CREAM DRESSING

- » Warm salmon salad with grapefruit, arugola and vegetable strips
- portion 24.50
small portion 16.50

All salads are also available as a vegetarian dish.
Price reduction CHF 4.–.



Dessert

YAKI ICE CREAM

- » Vanilla ice cream, wrapped in a crêpe and sautéed, served with strawberry sauce 14.00

UME SHERBET

- » Plum sherbet with seasonal fruits 9.50

DAIFUKU MOCHI

- » Japanese rice cake with seasonal fruits 8.50

FRIED VANILLA – WASABI CRÈME

- » with sliced fruits 13.00

GREEN TEA “PANNA COTTA”

- » with mango 13.00

YOGURT – PASSION FRUIT CAKE

- » with chocolate sauce 13.00



Specialty ice creams

MACCHA ICE CREAM

- » Green tea ice cream per scoop 3.80

KURO-GOMA ICE CREAM

- » Black sesame ice cream per scoop 3.80

MANGO ICE

- » Mango sherbet per scoop 3.80

ICE CREAM MORIAWASE

- » Green tea ice cream, sesame ice cream and mango sherbet cream with fruit 9.50

Wines

WHITE WINES

» Cloudy Bay Sauvignon Blanc	75cl	67.00
	10cl	9.50
» Cloudy Bay Chardonnay	75cl	74.00
	10cl	10.50
» SHIRO - Martin Pasler Welschriesling, Chardonnay und Muskat - Ottonel	75 cl	49.00
	10 cl	7.50

RED WINES

» Cloudy Bay Pinot Noir	75cl	77.00
	10cl	11.00
» AKA - Martin Pasler Blaufränkisch, Zweigelt	75 cl	59.00
	10 cl	8.50
» Amarone Allegrini (Corvina, Rondinella, Molinara) Corte Giara / Veneto	75 cl	97.00
	10 cl	12.80
» Rioja Herencia Remondo La Montesa DOC (Tempranillo, Garnacha, Graciano, Mazuelo)	75 cl	59.00
Bodegas Palacios Remondo / Rioja	10 cl	8.50

ROSE WINE

» MOMO - Martin Pasler Blaufränkisch, Zweigelt	75 cl	49.00
	10 cl	7.50

WINE RECOMMENDATION

SHIRO – AKA – MOMO

» Martin Pasler, an Austrian wine grower who himself is a great connoisseur of the Japanese cuisine, together with a Japanese chef from Munich, had the idea to create wines which are exactly fitting the style of the Asian cuisine.

Origin of meats: Chicken and pork: Switzerland, beef: Brazil,
duck: France, chicken skewers: Hungary
Meat and preparations using meat may contain hormones and /
or other anti-microbial performance enhancers.

September 2011 | Lunch | All prices in SF and including vat.