

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.





Maki-Sushi

HOSO-MAKI – Small Sushi roll

	whole roll	for 2 pieces
» 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 Hosô Maki 41.00

Shiru-Mono – Soups

MISO SOUP

- » Soy soup with vegetables and tofu 8.50

SOUP OF THE DAY

8.50

Appetizers

EDA-MAME

- » Japanese bean snack 8.00

EBI NO TEMPURA

- » Fried jumbo shrimp 14.00

MAGURO TO AVOCADO

- » Tuna fish with a chili – herb mayonnaise and avocado tartar 18.00

USUGIRI

- » Three different kinds of flambéed fish
with cold radish – BBQ sauce and leek 17.00

HARUMAKI

- » Vegetable spring roll with sweet chili sauce 2 pcs 13.00



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.–.



Main courses

... served with Japanese rice

YAKI MAGURO

- » Tuna fish steak (150 g)
with soy sauce, wasabi and Japanese herbs 43.00

GYUHIRE

- » Beef tenderloin (150 g)
with radish and Japanese herb sauce 43.00

KUSHI-AGE

- » Mixed small skewers of breaded chicken and beef
with a spicy lemon sauce 39.00

SAUTÉED SCALLOPS

- » with "creamy & spicy" sauce and corn fed
chicken "Teriyaki style" with seasonal vegetables 41.00

TEMPURA

- » Fried jumbo shrimps and vegetables 3 pcs 38.00
- » ... vegetables only 26.00
- » ... shrimps only 5 pcs 43.00

EBI NO TERIYAKI

- » BBQ – jumbo shrimps
with soy – garlic sauce 5 pcs 43.00

YAKINIKU

- » Marinated beef with vegetable julienne 38.00

ASUKA Menu CHF 71.00

Japanese "Edamame" beans

Leaf salad with soybean sprouts
and cocktail shrimp

or

Miso soup

Gyuhire no Daikon - Shiso ni
Beef tenderloin with radish,
herb sauce and Japanese rice

or

BBQ shrimp
with soy – garlic sauce and Japanese rice

or

Sautéed scallops
with "creamy & spicy" sauce and
corn fed chicken "Teriyaki style"
with seasonal vegetables

or

Nigiri Sushi (10 pieces) selected for you by our chef

Japanese rice cake with black sesame seeds

or

Fruit plate

MENU AOI CHF 69.00

Maguro no Tataki

Tuna fish tartar with spicy sauce

Ebi no Tempura

Jumbo shrimps fried in wheat dough

Moriawase special

Sushi variation* (9 pieces)

Yaki ice cream

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

or

Yogurt – passion fruit cake
with chocolate sauce

* Selected for you by our chef, depending on market availability

NABE MONO and YAKI MONO

- » Japanese stews served with rice, for two or more persons

SUKIYAKI

- » Japanese beef fondue with beef, vegetables and mushrooms per person 49.00

SHABU – SHABU MIX

- » Japanese vegetable fondue with beef, tuna fish, kingfish, salmon, shrimps per person 49.00

YAKINIKU GRILL MENU – GRILLING THE JAPANESE WAY

- » Reservations required at least 24 hours in advance per person 67.00

The grill menu contains:

- » Japanese mixed salad with Sushi and Sashimi or with shrimp – Tempura
- » Shrimps, beef and chicken
- » Rice, onions, zucchini, oyster mushrooms, leek, sweet peppers and Shitake mushrooms
- » Chili – and soy – garlic sauce
- » A Japanese beer
- » Lychees with plum brandy and plum sherbet



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

No mi mono - beverages

» Hennessy Tokio		11.00
» Hennessy New York		11.00
» O - Cha (jap. Green tea)	can	5.00
» Jasmin tee	can	5.00
» Sake Nihonsakari (served cold or hot)	15cl	13.00
» Umeshu on the rocks		
Japanese plumwine on the rocks	5cl	7.00
» Kirin Beer	35cl	7.00
» Hakutsuru Sake	15cl	8.00

PROSECCO / CHAMPAGNE

» Prosecco Ca Vittoria (Prosecco)	10 cl	8.50
	75 cl	49.00
» Champagner Veuve Clicquot Brut (Chardonnay, Pinot Meunier)	10 cl	15.00
	75 cl	89.00
» Rose Champagner Veuve Clicquot Brut (Pinot Noir, Chardonnay, Pinot Meunier)	10 cl	17.00
	75 cl	98.00

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 | All prices in SF and including vat.