

THE DOLDER GRAND

NAGAYA

STARTERS

| | | |
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| 日本産ハマチのカルパッチョ | Carpaccio vom japanischen Gelbschwanz mit YUZU-Sojasoße Carpaccio of japanese yellowtail with YUZU-soja-sauce | 42 |
| ブルターニュ産オマールのタルタル | Bretonisches Hummer-Tatar mit Caviar Tartar of French Lobster with caviar | 69 |
| 鮪のタルタルキャビアとドライ玉葱 | Thunfisch Tatar mit Caviar Tuna tartar with caviar | 58 |
| 日本産和牛のタタキ | Japanisches Wagyu Rind mit YUZU-Sojasauce Lightly roasted original WAGYU beef SASHIMI with YUZU soy sauce | 58 |
| 寿司 | SUSHI – vier Empfehlungen von Yoshizumi Nagaya Four recommendations from Yoshizumi Nagaya | 38 |
| 枝豆 | EDAMAME in Salzwasser gekochte grüne Sojabohnen Boiled green soybeans | 10 |
| 味噌汁 | MISO-Suppe Miso soup | 15 |

MAIN COURSES

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| 日本産和牛フィレス テーキ | Filet vom Original WAGYU-Rind aus Japan 100 gr Grilled filet of original WAGYU beef from Japan | 198 |
| 日本産和牛ロース テーキ | Lendenstück vom Original WAGYU- Rind aus Japan 100 gr Grilled sirloin of original WAGYU beef from Japan | 148 |
| 銀鱈の西京焼き | Gebratener, in MISO mariniertes kanadischer schwarzer Kabeljau mit SAIKYO-MISO Sauce Sautéed Canadian black cod, marinated in MISO, with SAIKYO-MISO sauce | 62 |

JAPANESE CLASSICS

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|----------|---|----|
| 寿司 | SUSHI-excellent NIGIRI 8 pieces and roll | 68 |
| 刺身 | SASHIMI-excellent Chef's selection | 72 |
| 天麩羅盛り合わせ | TEMPURA special vegetable, shrimp | 48 |
| 海老天麩羅 | EBI-TEMPURA 4 shrimp | 42 |
| 野菜天麩羅 | YASAI-TEMPURA Chef's selection, vegetarian | 35 |

Alle Preise in Schweizer Franken (CHF) inklusive Mehrwertsteuer
All prices in Swiss Francs (CHF) including Value Added Tax

COCKTAILS

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| 桜 | SAKURA – CHERRY BLOSSOM Hanami Dry Gin Sakura Vermouth | 23 |
| 胡麻 | GOMA – SESAME Ohako Umeshu Homemade Black Sesame Syrup Supasawa Fever Tree Tonic | 24 |
| 香母酢 | KABOSU – CITRUS Kabosu No Sumuse Likör Yuzu Puree Syrup Egg White | 24 |
| 茸 | KINOKO – MUSHROOM Haku Vodka Litchi Liquor Lemon Juice Kombucha | 25 |
| お茶 | OCHA – GREEN TEA Santory Toki Supasawa Sweetened Green Tea | 25 |

BEER

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|--------|-------|--------|----|
| アサヒビール | ASAHI | 330 ml | 11 |
|--------|-------|--------|----|

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HOT TEA

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| 玄米番茶 | GEN MAI BANCHA Klassischer Grüntee mit leichter Reiswaffel-Note Classic green tea with a light rice waffle note Länggass Tee | 10 |
| 玉露京都 | GYOKURO KYOTO Ausgewogen und gleichzeitig voll Balanced and full all in one Länggass Tee | 14 |
| 三年茶 | DREIJAHRES TEE Kräftiger, etwas rauchiger Geschmack Strong, slightly smoky taste Länggass Tee | 10 |

Sake – The elixir of the Japanese soul

Looking back in history, Sake already finds its roots just at the time when the cultivation of rice in Japan was established approximately 2500 years ago. The brewing methods and tradition around, which are still present today, have mostly been established between the 12th and 15th century.

Even though the hubs of the production always shifted a little between the different prefectures, the beverage always had a very present and significant value all over the country.

Today, there are different styles of Sake, ranging from rather light and fruit intense versions to a little heavier and complex ones, that might or might not be higher or lower in alcohol. With elevated quality levels, the rice milling percentage, equaling the percentage of the rice grain that remains after polishing it, lowers.

Sake Styles

Honjozo Sake

A Sake style, where the addition of alcohol up to 10% of the amount of rice is permitted. The milling percentage is under 70% and the style of the resulting Sake is light and fresh with some almost cheeky edges. Good company for seafood and fish.

Ginjo Sake

Only a little amount of alcohol may be added in addition. The milling percentage is under 60%. Due to a slow fermentation at low temperatures, the Sake is always rather fruity and delicate and therefore a great company for lighter dishes.

Junmai Sake

The ingredients for the production are limited to rice and water, no alcohol may be added. Usually, a Junmai represents the terroir of a certain prefecture as rice with a local origin is used.

Junmai Ginjo Sake

The Sake may only be produced by using rice and water. The milling percentage of the Sake is under 60%, resulting in a slightly fruity and full bodied appearance. Very ambivalent in the combination with food.

Daiginjo Sake

For a Daiginjo quality, a little amount of brewing alcohol may be added during the production to dissolve further aromas from the mash of water and rice. The milling percentage is under 50% and the final product is very intense in aromas and soft in texture.

Junmai Daiginjo Sake

The highest quality under the different Sake styles. The Sake is made by only using water and rice, no brewing alcohol may be added during production. With a milling process of under 50% the Sake presents itself with a great harmony between aromas, taste and texture. Very good choice to combine with different dishes from starters, over main courses to dessert.

SAKE & WINE

Sake by the Glass

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| Shichiken Velvet (Junmai Ginjo) 45 ml | 12 |
| Dassai 45 (Junmai Daiginjo) 45 ml | 14 |
| Fukuju Yuzu-Sake (with yuzu) 45 ml | 14 |
| Azuma Rikishi Nigori Sake (cloudy, slightly sweet) 45 ml | 15 |

Sparkling by the Glass 100 ml

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|--|----|
| Larmandier Bernier, Terre de Vertus 1er Cru 2012 | 30 |
| Laurent Perrier, Grand Siècle | 58 |
| Weingut Obrecht, Brut Rosé | 19 |
| Domaine de Bichéry, Les Fontaines Brut Rosé | 32 |

White by the Glass 100 ml

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|--|----|
| Weingut Tement, Gelber Muskateller Ried Steinbach Fürst 2018 | 16 |
| Rockford Wines, Sémillon Local Growers 2018 | 13 |
| Bürklin Wolf, Wachenheimer Gerümpel Riesling 2017 | 18 |

Red by the Glass 100 ml

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| Remoissenet Père et Fils, Bourgogne Renommé 2019 | 17 |
| Deciendientes de J. Palacios, Villa de Corullón 2018 | 20 |
| Hyde & de Villaine, Californio Syrah 2013 | 32 |

Sake

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| Sake, Heavensake Junmai Ginjo 720 ml | 118 |
| Urakasumi Tautropfen (light basic) 300 ml | 55 |
| Hatsumago Kimoto Tradition (Honjozo) 720 ml | 90 |
| Ikekame Turtle Black (light Junmai) 720 ml | 110 |
| Tedorigawa Yoshidagura Junmai (elegant Junmai) 720 ml | 122 |
| Dewazakura Kirschblüte (classic Ginjo) 720 ml | 138 |
| Fukuju Kobe Classic (Junmai Ginjo) 720 ml | 128 |
| Ikekame Turtle Red (very fruity Junmai Daiginjo) 720 ml | 150 |
| Katsuyama Den (high class Junmai Daiginjo) 720 ml | 298 |
| Daruma 2018 (Koshu Sake) 500 ml | 155 |
| | |
| Shichiken Sparkling Dry (sparkling) 360 ml | 85 |
| Shichiken Sparkling Dry (Sparkling) 720 ml | 158 |
| | |
| Amami Umeshu (with plum) 720 ml | 125 |
| Fukuju Yuzu-Sake (with yuzu) 500 ml | 110 |
| Azuma Rikoshi Nigori (cloudy, slightly sweet) 300 ml | 72 |

Sparkling

750 ml

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| Augustin, Cuvée Terre Blanc de Noirs | 175 |
| Larmandier Bernier, Terre de Vertus 1er Cru 2012 | 165 |
| Charles Heidsieck, Brut Reserve | 185 |
| Mailly, Exception Blanche 2002 | 195 |
| André Clouet, Dream Vintage Blanc de Blancs 2012 | 168 |
| Bruno Paillard, Extra Brut 2009 | 258 |
| Erick de Sousa, UMAMI Grand Cru 2009 | 330 |
| Laurent Perrier, Grand Siècle | 380 |
| Charles Heidsieck, Blanc de Millenaires 2004 | 495 |
| Laurent Perrier, Cuvee Alexandra Rose 2004 | 690 |
| Weingut Obrecht, Brut Rosé | 120 |
| Nyetimber, Brut Rosé | 225 |

White

750 ml

Germany

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| Karthäuserhof, Riesling Grosses Gewächs 2015 | 168 |
| Bürklin Wolf, Wachenheimer Gerümpel Riesling 2017 | 118 |
| Weingut Robert Weil, Riesling Turmberg 2019 | 75 |
| Weingut Barth, Riesling Singularis 2015 | 115 |
| Weingut Knebel, Riesling Uhlen Grosses Gewächs 2018 | 168 |
| Knipser, Riesling Steinbuckel 2014 | 128 |
| Weingut am Stein, Vinz Silvaner Alte Reben 2017 | 98 |
| Weingut Rings, Freinsheimer Sauvignon Blanc 2013 | 60 |

Austria

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| Weingut Bründlmayer, Chardonnay 2016 | 125 |
| Weingut Tement, Gelber Muskateller Ried Steinbach Fürst 2018 | 98 |
| Weingut Knoll, Grüner Veltliner Vinotheksfüllung 2019 | 165 |

New World

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|---|----|
| Rockford Wines, Sémillon Local Growers 2018 | 75 |
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France

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| Remoissenet Père et Fils, Pernand Vergelesses Sous Fretilles 2018 | 138 |
| Bonneau du Martray, Corton Charlemagne Grand Cru 2010 | 328 |
| Etienne Sauzet, Puligny Montrachet La Garenne 2013 | 252 |
| Hubert Lamy, St. Aubin Clos de la Chantenièrre 2016 | 215 |
| Julien Brocard, Chablis Grand Cru Les Preuses 2017 | 198 |
| Domaine Leflaive, Bienvenues Bâtard Montrachet 2008 | 780 |
| Domaine Leflaive, Puligny Montrachet 1er Cru Les Clavoillons 2012 | 288 |
| Michel Niellon, Chassagne Montrachet AC 2016 | 165 |
| Francois Chidaine, Le Bouchet 2014 | 102 |
| Domaine du Pelicain, Arbois Chardonnay 2015 | 110 |
| Marcel Deiss, Alsace Gewürztraminer 2016 | 75 |
| Domaine Agapé, Gewürztraminer Expression 2017 | 78 |
| Domaine Agapé, Pinot Gris Grand Cru Osterberg 2018 | 118 |

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| Red | 750 ml |
| New World | |
| 10 Minutes by Tractor, Judd Pinot Noir 2016 | 245 |
| France | |
| Domaine A.F. Gros, Vosne Romanée Aux Réas 2016 | 258 |
| Domaine Lejeune, Pommard Grands-Epenots 1er Cru 2017 | 258 |
| Louis Jadot, Hospices de Beaune, Corton Cuvée Charlotte Dumay 2016 | 325 |
| Louis Jadot, Hospices de Beaune Volnay Cuvée General Muteau 1er Cru 2015 | 248 |
| Remoissenet Père et Fils, Bourgogne Renommé 2019 | 105 |
| Domaine Bachelet, Côte de Nuits Villages AC 2018 | 175 |
| Clau de Nell, Grolleau Rouge 2016 | 108 |
| Spain | |
| Deciendientes de J. Palacios, Villa de Corullón 2018 | 128 |
| Italy | |
| Tenuta le Mortelle, Poggio alle Nane 2016 | 175 |
| Sweet | |
| Egon Müller, Scharzhofberger Riesling Kabinett 2018 750 ml | 225 |
| Maximin Grünhaus, Riesling Auslese Abtsberg 2017 375 ml | 115 |
| Weingut Forstmeister Zilliken, Saarburger Rausch Goldkapsel 2017 375 ml | 165 |
| Domaine Huet, Vouvray le Mont Molleux 2011 750 ml | 146 |

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Gerne geben wir Ihnen auf Anfrage weitere Auskünfte bezüglich der Herkunft von Fleisch, Fisch und Meeresfrüchten sowie im Menü enthaltener Allergene.

We are glad to give you more information concerning the origin of meat, fish and seafood as well as containing allergens on request.

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