

THE DOLDER GRAND

NAGAYA

## STARTERS

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	46
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	72
鮪のタルタルキャビアとドライ玉葱	Thunfisch Tatar mit Caviar Tuna tartar with caviar	62
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	62
寿司	SUSHI – vier Empfehlungen von Yoshizumi Nagaya Four recommendations from Yoshizumi Nagaya	39
枝豆	EDAMAME in Salzwasser gekochte grüne Sojabohnen Boiled green soybeans	10
味噌汁	MISO-Suppe Miso soup	15

## MAIN COURSES

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	68

## JAPANESE CLASSICS

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	52
海老天麩羅	EBI-TEMPURA 4 shrimp	45
野菜天麩羅	YASAI-TEMPURA Chef's selection, vegetarian	38

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

## COCKTAILS

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 GreenTea	25

## BEER

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

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

## HOT TEA

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

# SAKE – 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

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

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

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

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

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

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**

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**

Weingut Bründlmayer, Chardonnay 2017	125
Weingut Tement, Gelber Muskateller Ried Steinbach Fürst 2018	98
Weingut Knoll, Grüner Veltliner Vinotheksfüllung 2019	165

**New World**

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

**France**

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
Francois Chidaine, Le Bouchet 2014	102
Marcel Deiss, Alsace Gewürztraminer 2016	75
Domaine Agapé, Gewürztraminer Expression 2017	78
Domaine Agapé, Pinot Gris Grand Cru Osterberg 2018	118

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

**SHARE YOUR MOMENTS WITH US**

**@thedoldergrand**

**#nagayaXdolder**

**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.

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