



The MIYU Tasting Menu

CHEF'S CHOICE

FIVE-COURSE MENU

160 CHF

Wagyu as main course

+30 CHF

STARTERS

| | | |
|--------|--|----|
| 美優サラダ | MIYU Salad Daikon Potato Cucumber Radish Miso Sesame Dressing | 18 |
| 厚のタルタル | Maguro Tartare Wild Bluefin Tuna Karashi Miso Sauce Nato Caviar | 40 |
| ハマチの刺身 | Hamachi Sashimi Yuzu Kosho Sudachi | 42 |
| 和牛サンド | Wagyu Sando Original Wagyu Beef Shokupan Sando Sauce | 45 |
| 美優ラーメン | MIYU Noodles Wagyu Beef Goma Dare Chili | 34 |
| 揚げ出し豆腐 | Agedashi Tofu Classic Japanese Dashi Vegetable Wantan Nira | 28 |
| 串揚げ | Deep Fried Skewers Mussels Quail Egg Eggplant Asparagus Japanese Yam Miso | 28 |
| 海老フライ | Shrimps Tempura Radish Dashi | 38 |

Angus Beef Fillet: Switzerland | Wagyu Beef: Japan | Black Cod: Southwest Atlantic
Sweet Shrimp: Mediterranean | Hamachi: Northwest Pacific | Tuna: Northeast Atlantic
Otoro Tuna: Northeast Atlantic | Salmon: Scotland | Shrimps: Thailand | Eel: Japan
Sea Urchin: Northeast Pacific | Caviar: France

SIGNATURE MAINS

| | | |
|-------------|---|-----------|
| 銀だらの西京焼き | Black Cod Sea Urchin Miso Sauce | 68 |
| 熟成ヒラマサ | Dry-aged Kingfish Hiramasa (if available) Egg Yolk Mustard Sauce | 68 |
| アンガスビーフ フィレ | Angus Beef Fillet Soy Glaze | 68 |
| 和牛 | Wagyu Beef Soy Truffle Glaze | 95 |

SUSHI MIYU STYLE

Per 2 Pieces

| | | |
|----------|--------------------------------|-----------|
| 鮭 | Salmon | 12 |
| 鯛 | Dorado | 12 |
| ハマチ | Hamachi | 16 |
| 本日のおすすめ | Catch of the Day | 18 |
| 甘海老 | Sweet Shrimp | 16 |
| 鮪 | Tuna | 16 |
| 大トロとキャビア | Otoro Tuna & Caviar | 20 |
| 鰻 | Unagi | 18 |
| おまかせ | Chef's Choice | |
| | 5 Pieces | 36 |
| | 8 Pieces | 54 |

SIGNATURE ROLLS

| | | |
|--------|---|----|
| ドルダー巻き | Dolder Roll 6 Pieces Shrimp Tempura Wagyu Wasabi Mayonnaise | 36 |
| かっぱ巻き | Cucumber & Tamago Maki 3 & 3 Pieces | 16 |

SASHIMI

| | | |
|-----|--|----|
| 刺身小 | Sashimi Small for one Chef's Choice | 48 |
| 刺身大 | Sashimi Large for two Chef's Choice | 92 |

SPECIALS

| | | |
|---------|---|----|
| 鰻と出汁巻き卵 | Unagi Dashimaki Tamago Tamago Black Truffle | 45 |
| 茶碗蒸し | Chawanmushi King Crab Snow Crab Trout Roe Camembert | 38 |

DOLDER SUPERBOWL

Available on Advance Order only (24h)

Dolder Superbowl is a tribute to Japan's Ozaramori – the art of generous sharing. The finest sashimi, tender Wagyu and aromatic ponzu-goma bring together tradition and modernity in perfect harmony. Experience the essence of Japan, served with the elegance of the Dolder Grand.

| | | |
|------------------|--|-----|
| ドルダー特製井 (2人前) | Dolder Superbowl for 2 People Selection of the finest Seafood | 178 |
|------------------|--|-----|

SWEET FINALE

| | | |
|----------|--|----|
| 美優パフェ | MIYU Parfait Panna Cotta Cherry | 16 |
| 日本産のマンゴー | Japanese Mango for 2 People (if available) Coconut ice cream | 48 |

**Sollten Sie Allergien oder Unverträglichkeiten haben,
wenden Sie sich bitte an unser Serviceteam.**
If you have any allergies or intolerances,
please do not hesitate to contact our service team for assistance

**SAKE
WINE
DRINKS**

COCKTAILS

Sakura 25
Heaven Sake Junmai Ginjo
Tanqueray 10, Maraschino
Orange Bitters

Suika Wine 22
Heaven Sake Junmai Ginjo
Watermelon Juice, Apricot
Campari

Blooming Flowers 22
Ketel One, Lychee
Heaven Sake Junmai Daiginjo
Lime Juice, Rose

Samurai 24
Buffalo Trace
Passionfruit, Tary Lapsang, lemon
Coriander

NON-ALCOHOLIC COCKTAILS

Banana Bonanza 19
Coconut Water, Banana Syrup
Pineapple Soda, Lime Juice

JAPANESE DRINK PAIRING (3 GLASSES à 1dl)

73

Katsuyama En Tokubetsu Junmai
Polishing Ratio 55%
Miyagi Präfektur, Japan
«steamed rice, mineral, banana»

Taka Junmai Daiginjo Platinum
Label
Polishing Ratio 40%
Yamaguchi Präfektur, Japan
«ripe melon, elegant, jasmine»

Zaku Kaizan Ittekisui Junmai
Daiginjo
Polishing Ratio 40%
Mie Präfektur, Japan
«pineapple, light, white flowers»

DRINK EXPERIENCE (3 GLASSES à 1 dl)

88

2021 Pattes Loup
Chardonnay
AOC Chablis, Burgundy, France

2017 Vallone - Graticciaia
Negromaro
IGT Apulien, Salento, Italy

Zaku Kaizan Ittekisui Junmai
Daiginjo
Polishing Ratio 40%
Mie Präfektur, Japan
«pineapple, light, white flowers»

| | |
|--|-------------|
| SPARKLING BY THE GLASS | 1 dl |
| Sparkling Sake - Atago no Matsu Polishing Ratio 55% Miyagi Präfektur, Japan | 29 |
| Pascal Agrapart 7 Crus Extra Brut Chardonnay, Pinot Noir AOC Champagne, France | 28 |
| Lenoble – Brut Rosé Chardonnay, Pinot Noir AOC Champagne, France | 25 |
| French Bloom – Non-alcoholic Chardonnay «Blanc» Limoux, France | 17 |
| SAKE BY THE GLASS | 2 dl |
| Princess Michiko Junmai Daiginjo Polishing Ratio 41% Tochigi Präfektur, Japan «lychee, rose petals, peach» | 32 |
| Niizawa Hakurakusei Junmai Ginjo Polishing Ratio 55% Miyagi Präfektur, Japan «green apple, yuzu, fresh herbs» | 35 |
| Katsuyama En Tokubetsu Junmai Polishing Ratio 55% Miyagi Präfektur, Japan «steamed rice, mineral, banana» | 41 |

| | | |
|---|------|-----|
| Taka Junmai Daiginjo Platinum Label Polishing Ratio 40% Yamaguchi Präfektur, Japan «ripe melon, elegant, jasmine» | | 45 |
| Zaku Kaizan Ittekisui Junmai Daiginjo Polishing Ratio 40% Mie Präfektur, Japan «pineapple, light, white flowers» | | 60 |
| PLUM WINE BY THE GLASS | | 2dl |
| Umeshu Kankobai Ginjo Mie Präfektur, Japan «flowers, plum, sweetness» | | 29 |
| WHITE WINE BY THE GLASS | | 1dl |
| Weingut Wohlmuth Ried Hochsteinriegel Sauvignon Blanc GSTK Südsteiermark, Austria | 2022 | 19 |
| Weingut Knebel von den Terrassen Riesling QbA Mosel, Germany | 2021 | 18 |
| Pattes Loup Chardonnay AOC Chablis/ Burgund, France | 2021 | 21 |

| | | |
|---|-------------|---------------|
| RED WINE BY THE GLASS | | 1dl |
| Markus Ruch – Schlemmweg Pinot Noir AOC Schaffhausen, Switzerland | 2019 | 29 |
| Vallone - Graticciaia Negromaro IGT Apulien, Salento, Italy | 2017 | 23 |
| Château Charmail Cabernet Sauvignon, Merlot AOC Haut-Médoc, France | 2019 | 17 |
| ROSE WINE BY THE GLASS | | |
| Château Galoupet Cru Classé Grenache, Rolle, Cinsault AOC Côtes de Provence, France | 2024 | 25 |
| SPARKLING WHITE | | 7.5 dl |
| Lenoble – Extra Brut Chardonnay, Pinot Noir, Meunier AOC Champagne, France | | 120 |
| Agrapart & Fils «7 Crus» Extra Brut Chardonnay, Pinot Noir AOC Champagne, France | | 170 |
| Larmandier Bernier - Brut 1er Cru Terre de Vertus Blanc de Blancs - Chardonnay AOC Champagne, France | 2016 | 210 |

| | |
|---|---------------|
| SPARKLING ROSE | 7.5 dl |
| Lenoble – Terroirs – Brut Chardonnay, Pinot Noir AOC Champagne, France | 150 |
| André Clouet - No.5 – Brut Pinot Noir AOC Champagne, France | 185 |
| Les Cinq Filles- Réservee - Brut Yvonne Seier-Christensen Chardonnay, Pinot Noir AOC Champagne, France | 228 |
| | |
| SAKE – RICE WINE – PLUM WINE | 7.2dl |
| Sparkling Sake - Atago no Matsu Polishing Ratio 55% Miyagi Präfektur, Japan «apple, creamy, floral» | 178 |
| Umeshu Kankobai Ginjo – Plum Wine Mie Präfektur, Japan «flowers, plum, sweetness» | 98 |
| Princess Michiko Junmai Daiginjo Polishing Ratio 41% Tochigi Präfektur, Japan «lychee, elegant, rose petals» | 112 |
| Niizawa Hakurakusei Junmai Ginjo Polishing Ratio 55% Miyagi Präfektur, Japan «pear, clean, silky» | 176 |

| | | |
|--|------|-------|
| Katsuyama Tokubetsu Junmai Polishing Ratio 55% Miyagi Präfektur, Japan «steamed rice, soft, banana» | | 143 |
| Taka Junmai Daiginjo Platinum Label, Polishing Ratio 40% Yamaguchi Präfektur, Japan «ripe melon, elegant, jasmine» | | 157 |
| Zaku Kaizan Ittekisui Junmai Daiginjo Polishing Ratio 40% Mie Präfektur, Japan «pineapple, light, white flowers» | | 210 |
| WHITE WINE | | 7.5dl |
| Sven Fröhlich - Riesling-Silvaner AOC Graubünden, Switzerland | 2021 | 85 |
| Weingut von Tscharner – Mariage Pinot Blanc, Chardonnay AOC Graubünden, Switzerland | 2021 | 120 |
| Weingut Knebel von den Terrassen Riesling QbA Mosel, Germany | 2021 | 105 |
| Weingut Karthäuserhof Tyrells Edition Riesling QbA Mosel, Germany | 2018 | 130 |
| Weingut Wohlmuth Ried Hochsteinriegel Sauvignon Blanc GSTK Südsteiermark, Austria | 2022 | 95 |

| | | |
|---|------|--------------|
| Weingut Mathias Hirtzberger Ried Kollmütz Smaragd Grüner Veltliner DAC Wachau, Austria | 2022 | 125 |
| Michel Chapoutier - Invitare Viognier AOC Condrieu Rhône, France | 2022 | 180 |
| Domaine FL - Le Parc Chenin Blanc AC Savennières, Loire, France | 2022 | 140 |
| Pattes Loup - Chardonnay AOC Chablis, Burgund, France | 2021 | 126 |
| Phillip Pacalet - Chardonnay AOC Puligny Montrachet, France | 2022 | 250 |
| RED WINE | | 7.5dl |
| Kopp von der Crone – Vigoria Merlot IGT della Svizzera, Switzerland | 2023 | 85 |
| Markus Ruch – Schlemmweg Pinot Noir AOC Schaffhausen, Switzerland | 2019 | 174 |
| Domaine Bachelet - Côte de Nuits Pinot Noir AOC Burgundy, France | 2022 | 150 |
| Domaine du Pégau - Réservee Grenache, Syrah, Mourvèdre AC Châteauneuf du Pape, France | 2021 | 190 |

| | | |
|---|------|-------|
| Château Talbot - 4ème Cru Classé Cabernet Sauvignon, Merlot AOC Pauillac, France | 2020 | 220 |
| Château Charmail Cabernet Sauvignon, Merlot AOC Haut-Médoc, France | 2019 | 98 |
| Castello di Monsanto - Reserva Sangiovese DOCG Chianti Classico, Italy | 2020 | 110 |
| Vallone - Graticciaia - Negromaro IGT Apulien, Salento, Italy | 2017 | 140 |
| Bodegas Valduero - Una Cepa Tempranillo DO Ribera del Duero, Spain | 2020 | 125 |
| Heitz Cellar - Cabernet Sauvignon AVA Napa Valley, USA | 2016 | 172 |
| ROSE WINE | | 7.5dl |
| Château Galoupet Cru Classé Grenache, Rolle, Cinsault AOC Côtes de Provence, France | 2024 | 150 |

| | |
|---|------------|
| WHISKY & RUM | 2cl |
| Toki Suntory Whiskey Osaka, Yamanashi Präfektur, Japan «vanilla, light oak, citrus» | 17 |
| Mars Maltage Cosmo Manzanilla Sherry Cask Finish Nagano Präfektur, Japan «dried fruits, gentle smoke» | 18 |
| Kaiyo The Rubi Japanese Mizunara Pure Malt Whisky Port Osaka Präfektur, Japan «berries, mizunara spice, oak» | 20 |
| Mars Komagatake Shinanotanpopo Nature of Shinshu Nagano Präfektur, Japan «pear, floral, delicate smoke» | 20 |
| Kaiyo The Sheri Japanese Pure Malt Whisky Osaka Präfektur, Japan «sherry, chocolate, toasted oak» | 23 |
| Mars Malt Duo Komagatake x Chichibu Miyanda Präfektur, Japan «stone fruit, sweetness, spice» | 60 |
| RUM – Teeda 21 years Okinawa Präfektur, Japan «caramel, tropical fruit, vanilla» | 90 |

| | | |
|---|--------------|--------------|
| SHOCHU – JAPANESE SPIRITS | | 4cl |
| Sennen no Nemuri Fukuoka Präfektur, Japan «barrel spice, honey, barley» | | 8 |
| Hyakunen no Kodoku Miyazaki Präfektur, Japan «oak, sweet potato, vanilla» | | 16 |
| Mori Izo Gokujono Itteki Kagoshima Präfektur, Japan «sweet potato, elegant, earthy» | | 45 |
| BEER | 3.3dl | 3.3dl |
| Asahi Super Dry Japanese Beer | | 11 |
| Appenzeller Leermond non alcoholic Swiss Beer | | 11 |

WATER

| | |
|-----------------------------------|----|
| San Pellegrino, Acqua Panna 7.5dl | 15 |
| San Pellegrino, Acqua Panna 5dl | 10 |

SOFT DRINKS

| | |
|-----------------------------------|------|
| Coca-Cola, Cola Zero, Fanta 33 cl | 8.50 |
| Yuzu Syrup Drink | 8.50 |
| Ume Syrup Drin | 8.50 |

COFFEE

| | |
|------------|-------|
| Espresso | 8.50 |
| Doppio | 11.50 |
| Café Crème | 9.50 |

Unsere Kaffees sind auch koffeinfrei erhältlich.
All coffees can be served decaffeinated.

TEA

| | |
|-----------------------|----|
| Sencha – Green Tea | 12 |
| Hojicha – Green Tea | 12 |
| Genmaicha – Green Tea | 12 |
| Matcha – Green Tea | 12 |
| Verveine – Herbal Tea | 12 |
| Menthe – Herbal Tea | 12 |

Der Ausschank alkoholischer Getränke erfolgt gemäss den geltenden Bestimmungen des Jugendschutzgesetzes. Wir bitten um Verständnis, dass Spirituosen und Aperitifs ausschliesslich an Gäste ab 18 Jahren sowie Bier und Wein nur an Gäste ab 16 Jahren ausgeschenkt werden dürfen.

The serving of alcoholic beverages is carried out in accordance with the applicable Swiss youth protection regulations. Please note that spirits and aperitifs may only be served to guests aged 18 and over, while beer and wine may only be served to guests aged 16 and over.

Alle Preise in Schweizer Franken (CHF), inklusive Mehrwertsteuer. Gerne geben wir Ihnen auf Anfrage Auskünfte bezüglich der Herkunft von Fleisch, Fisch und Meeresfrüchten, sowie im Menü enthaltende Allergene.

All Prices in Swiss Francs (CHF), including Value Added Tax. We will be happy to provide further information regarding the Origin of Meat, Fish and Seafood as well as Allergens upon Request

SHARE YOUR MOMENTS WITH US
@thedoldergrand