

SUSHI 寿司

We are happy to serve you sushi from Thursday to Monday from 12 to 2 p.m and 6 to 9.30 p.m.

Luca Visconti, our sushi chef, is bringing Asian cuisine to life on the Riviera of Lake Thun for a limited time. After his two-month training in Tokyo, Luca Visconti was awarded the bronze medal "Japanese Cuisine Certificate of the Japanese Ministry of Agriculture and Fisheries". This award is given to chefs outside Japan who have mastered Japanese cuisine to a very high level. Luca Visconti is known for his varied sushi creations with a very unique touch. He then worked in various renowned Japanese sushi restaurants. These include the Michelin-starred restaurant "Hakkoku" in Ginza, Tokyo. His knowledge and skills brought the chef to Milan among others to NOBU and then to us in Merligen. It is our pleasure to bring this diversity of taste closer to you, dear guests. Our sushi is freshly prepared by hand with high-quality and sustainably certified ingredients. Therefore, we ask for your understanding should there be a slightly longer waiting time.

STARTER

Edamame 🌱		5
Miso soup		12
Soba noodle soup 🌱	15	25
BEATUS Winter Dressing Sashimi	(Salmon / Pike perch 5 pieces)	27

MAKI SUSHI, 1 ROLL

Avocado 🌱	(6 pieces)	10
Sake avocado / Salmon avocado	(6 pieces)	16
Ura Maki / Selection of Inside-Out Rolls 🌱/🥬	(4 pieces)	16
Special California Rolls	(4 pieces)	17
BEATUS Rolls	(4 pieces)	20

SUSHI PLATE (ca. 30')

Just Nigiri Mix or vegetarian	(5 Nigiri)	35
Sushi Mix Plate	(3 Nigiri / 6 Maki)	35
Sushi Plate Salmon	(3 Nigiri / 6 Maki)	40
Sushi & Roll Plate	(3 Nigiri / 4 Inside-Out Rolls)	42
Lucas mixed Plate	(12 pieces)	50
Chirashi Mix	(Reis / 12 pieces)	50

Origin of ingredients: To find out more about the allergens contained in our food, please ask our service staff. We would be very happy to help you. Salmon, pike perch, perch, salmon trout, prawns from Switzerland.