

## **DEJEUNER AU MIYAKO**

### **Menus servis uniquement le midi**

Menus available for lunch only

CHF 42.-

### **MENU MAKI**

#### **Soupe miso**

Miso soup

#### **Assortiment de maki-sushi**

Maki and sushi assortment

#### **Glace au thé vert**

Green tea ice cream



### **MENU YAKITORI**

#### **Salade d'algues**

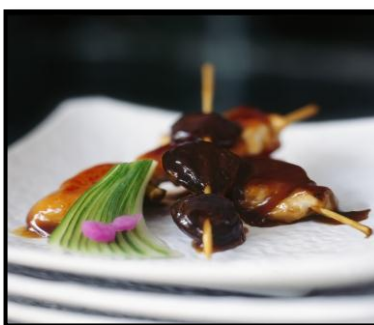
Seaweed salad

#### **Yakitori poulet-champignons**

Chicken and mushroom yakitori

#### **Carpaccio d'ananas rafraîchi glace au thé vert**

Pineapple carpaccio refreshed with green tea ice cream



### **MENU KUSHIKATSU**

#### **Salade de saison**

Seasonal salad

#### **Kushikatsu (brochette de poulet pané), riz vapeur**

Deep fried chicken skewers, steamed rice

#### **Sorbet de prune**

Plum sorbet



メニューしゃぶしゃぶ  
、(2名から)

### **MENU SHABU-SHABU**

CHF 68.-/pers. Dès 2 personnes, sur réservation

CHF 68.- / pax. From 2 persons, on reservation

海草サラダ

#### **Salade d'algues**

Seaweed salad

しゃぶしゃぶ

#### **Shabu Shabu**

Fines tranches de boeuf cuites dans un bouillon

Assortiment de légumes et riz

Shabu Shabu

Thinly sliced boiled beef

Fresh vegetables and rice

抹茶アイス

#### **Glace au thé vert**

Green tea ice cream

**前菜 (冷)****ENTREES FROIDES**

|        |   |       |        |  |       |
|--------|---|-------|--------|--|-------|
| 海老の酢の物 | ALGUES, CREVETTES<br>ET CONCOMBRE<br>Vinegared seaweed,<br>shrimps & cucumber | 15.00 | いくらおろし | ŒUFS DE SAUMON ET<br>RADIS RAPE<br>Salmon eggs with grated<br>fresh radish | 14.00 |
| 山かけ    | THON FRAIS A L'IGNAME<br>Fresh tunafish with<br>igname                        | 19.00 | 冷や奴    | TOFU FROID AU GINGEMBRE<br>Cold tofu with ginger                           | 14.50 |
| もずく    | ALGUES VINAIGRETTE<br>Vinegared seaweed                                       | 14.00 |        |  |       |

**前菜 (温)****ENTREES CHAUDES**

|       |                                      |       |        |                                 |       |
|-------|--------------------------------------|-------|--------|---------------------------------|-------|
| 焼鳥    | YAKITORI DE POULET<br>Chicken skewer | 17.00 | 牛肉の串焼き | YAKITORI DE BŒUF<br>Beef skewer | 19.00 |
| 揚出し豆腐 | TOFU FRIT<br>Fried tofu              | 17.00 |        |                                 |       |

**鉄板焼き****ENTREES TEPPAN-YAKI**

|                               |  |       |                                     |   |       |
|-------------------------------|--|-------|-------------------------------------|---|-------|
| 豆腐のステーキと椎<br>茸、すき焼きソース        | STEAK DE TOFU &<br>SHIITAKE, SAUCE<br>SUKI-YAKI<br>Tofu & shiitake steak,<br>suki-yaki sauce                                       | 18.00 | 1/2<br>オマール海老のグリ<br>ルとスイートガーリ<br>ック | 1/2 HOMARD GRILLE A<br>L'AIL DOUX<br>1/2 Grilled lobster with sweet<br>garlic | 35.00 |
| 柚子風味の大海老<br>(2匹)              | CREVETTES<br>GEANTES AU YUZU (2<br>PIECES)<br>King shrimps with yuzu<br>(2 pieces)   | 26.00 | レモンペッパー風味<br>の海老餃子                  | GYOZA DE GAMBAS AU<br>POIVRE CITRON<br>Prawns gyoza with "citron"<br>pepper   | 28.00 |
| 梅酒としょうが味の<br>鴨フォアグラエスカ<br>ロープ | ESCALOPE DE FOIE<br>GRAS DE CANARD A<br>LA LIQUEUR DE<br>PRUNE & GINGEMBRE<br>Duck foie gras escalope<br>with plum liquor & ginger | 31.00 |                                     |   |       |

**サラダ****SALADES**

|                    |   |                    |                     |   |                    |
|--------------------|---|--------------------|---------------------|---|--------------------|
| 季節のサラダ             | SALADE DE SAISON<br>Season salad                  | 14.00              | 季節の魚サラダ             | SALADE DE POISSONS CRUS<br>Raw fish salad                 | 23.00              |
| 海草サラダ              | SALADE D'ALGUES<br>Seaweed salad                  | 15.00              | 蟹のサラダ               | SALADE DE CRABE<br>Crab salad                             | 24.00              |
| あぶり牛肉サラダ           | SALADE TATAKI DE<br>BŒUF<br>Beef Tataki salad     | 29.00<br>1/2 19.00 | 豆腐サラダ               | SALADE DE TOFU<br>Tofu salad                              | 15.00              |
| あぶりマグロサーモ<br>ンのサラダ | SALADE TATAKI DE<br>POISSONS<br>Fish tataki salad | 32.00<br>1/2 22.00 | 都ボーリバージュパ<br>レス サラダ | SALADE MIYAKO BEAU-<br>RIVAGE<br>Miyako Beau-Rivage salad | 34.00<br>1/2 24.00 |

## にぎり寿司 2かん NIGIRI-SUSHI (2 pièces)

|              |   |       |                   |  |       |
|--------------|---|-------|-------------------|--|-------|
| 鮪 (まぐろ)      | THON ROUGE<br>Tunafish  | 12.50 | 蟹                 | CRABE<br>Crab  | 13.50 |
| とろ           | THON GRAS<br>Fat tunafish   | 14.50 | たまご               | ŒUFS<br>Egg  | 9.80  |
| 鯛 (たい)       | DAURADE<br>Sea bream  | 13.00 | 蛸                 | Poulpe<br>Octopus  | 16.50 |
| 鱸 (すすき)      | LOUP<br>Bass  | 13.00 | 北寄貝               | HOKI - GAI<br>Clams  | 15.00 |
| はまち          | SERIOLE<br>Yellow tail  | 15.50 | アボカド              | AVOCAT<br>Avocado  | 11.00 |
| 締鯖           | MAQUEREAU<br>Special mackerel   | 13.00 | いくら               | ŒUFS DE SAUMON<br>Salmon eggs                              | 14.00 |
| サーモン         | SAUMON<br>Salmon  | 12.50 | とびこ               | ŒUFS DE POISSON VOLANT<br>Flying fish eggs                 | 12.00 |
| 鰻            | ANGUILLE<br>Eel   | 15.50 | 帆立貝               | COQUILLE SAINT - JACQUES<br>Scallop                        | 15.00 |
| あぶり牛肉にぎり     | TATAKI DE BŒUF<br>Beef Tataki   | 14.00 | いか                | CALAMAR<br>Cuttelfish                                      | 12.50 |
| あぶりマグロにぎり    | TATAKI THON<br>Tuna Tataki  | 15.00 | 海老                | CREVETTE<br>Shrimps  | 13.00 |
| あぶりサーモンにぎり   | TATAKI SAUMON<br>Salmon Tataki  | 13.00 | 甘海老               | CREVETTE CRUE DOUCE<br>Sweet shrimps                       | 15.00 |
| ホタテととびこの軍艦巻き | SAINT- JACQUES +<br>ŒUFS POISSON<br>VOLANT<br>Scallop & tobiko        | 15.00 | ウニ                | OURSIN<br>Sea urchin                                       | 18.00 |
| 寿司盛り合せ       | PORTION DE SUSHI<br>(9 pièces nigiri + 3<br>maki)<br>Portion of sushi | 50.00 | 1/2<br>寿司盛り<br>合せ | 1/2 PORTION DE SUSHI<br>(6 pièces)<br>1/2 portion of sushi | 29.00 |

## 巻寿司 (6こ) **MAKI - SUSHI (6 pièces / 6 pieces)**

|         |   |       |      |  |       |
|---------|---|-------|------|--|-------|
| 鉄火      | THON ROUGE<br>Tunafish  | 12.50 | 海老   | CREVETTE<br>Shrimps                                | 13.00 |
| とろ      | THON GRAS<br>Fat tunafish   | 14.50 | 蟹    | CRABE<br>Crab                                      | 13.50 |
| サーモン    | SAUMON<br>Salmon  | 12.50 | カッパ  | CONCOMBRE<br>Cucumber                              | 9.50  |
| いか      | CALAMAR<br>Cuttlefish   | 12.50 | お新香  | PICKLES<br>Pickles                                 | 9.80  |
| いくら     | ŒUFS DE SAUMON<br>Salmon eggs   | 14.00 | アボカド | AVOCAT<br>Avocado                                  | 11.50 |
| カリフォルニア | CALIFORNIA ( avocat et crabe )<br>California (avocado and crab)                                   | 14.50 | 梅キュウ | CONCOMBRE + PRUNE SALEE<br>Cucumber & salted prune | 12.00 |
| 裏巻      | CALIFORNIA RETOURNE<br>California inside out  | 15.00 | 巻海老天 | MAKI TEMPURA CREVETTE<br>Maki Tempura of shrimps   | 17.00 |
|         | CALIFORNIA RETOURNE<br>+ ŒUF DE POISSON VOLANT<br>California inside out & tobiko                  | 18.00 | 納豆   | NATTO<br>Natto                                     | 13.00 |
| 巻盛り合せ   | ASSORTIMENT DE MAKI,<br>THON, SAUMON,<br>CONCOMBRE<br>Assorted of maki: tuna, salmon,<br>cucumber | 29.00 | 太巻   | FUTOMAKI<br>Futomaki                               | 39.50 |
| ベジタリアン  | ASSORTIMENT DE MAKI<br>VEGETARIEN<br>Assorted of vegetarian maki                                  | 27.00 | ½太巻  | 1/2 FUTOMAKI<br>1/2 Futomaki                       | 24.00 |

## 手巻寿司 (1本) **TEMAKI-SUSHI (1 pièce, cône / 1 piece, cone)**

|                 |   |       |               |   |       |
|-----------------|---|-------|---------------|---|-------|
| ねぎとろ            | NEGITORO<br>Fat tunafish                  | 15.00 | 鰻             | ANGUILLE<br>Eel   | 16.00 |
| ねぎサーモン          | NEGISAUMON<br>Salmon                      | 13.50 | 納豆            | NATTO<br>Natto  | 13.00 |
| いくら             | ŒUFS DE SAUMON<br>Salmon eggs             | 14.50 | カリ<br>フォルニア   | CALIFORNIA<br>California  | 14.50 |
| アボカドと鮪<br>(まぐろ) | AVOCAT + THON<br>Avocado + tunafish       | 14.50 | アボカドとサ<br>ーモン | AVOCAT + SAUMON<br>Avocado + Salmon   | 14.00 |
| アボカドとはま<br>ち    | AVOCAT + SERIOLE<br>Avocado + yellow tail | 15.00 | 手巻盛り<br>合せ    | TRIO DE TEMAKI; THON,<br>SAUMON, CALIFORNIA<br>Three hand roll: tuna,<br>salmon, california | 36.00 |

**刺身 SASHIMI**

|               |                                |       |                  |                                   |       |
|---------------|--------------------------------|-------|------------------|-----------------------------------|-------|
| 刺し身盛り合せ (12切) | PORTION DE SASHIMI (12 pièces) | 39.00 | 1/2 刺し身盛り合せ (6切) | 1/2 PORTION DE SASHIMI (6 pièces) | 27.00 |
|               | Portion of sashimi (12 pieces) |       |                  | 1/2 portion de sashimi(6 pieces)  |       |

**刺身 (6切) SASHIMI (6 pièces / 6 pieces)**

|         |                           |       |        |                                     |       |
|---------|---------------------------|-------|--------|-------------------------------------|-------|
| 鮪 (まぐろ) | THON ROUGE<br>Tunafish    | 27.00 | 鯛 (たい) | DAURADE<br>Sea bream                | 27.00 |
| とろ      | THON GRAS<br>Fat tunafish | 31.00 | はまち    | SERIOLE<br>Yellow tail              | 31.00 |
| サーモン    | SAUMON<br>Salmon          | 23.00 | 帆立貝    | COQUILLE SAINT - JACQUES<br>Scallop | 27.00 |
| 鱸 (すすき) | LOUP<br>Bass              | 27.00 | ウニ     | OURSIN<br>Sea urchin                | 33.00 |

**天ぷら TEMPURA**

|      |   |       |         |  |       |
|------|---|-------|---------|--|-------|
| 精進揚げ | TEMPURA DE LEGUMES<br>Tempura of vegetables | 24.00 | 天ぷら盛り合せ | TEMPURA MIXTE<br>Assorted of Tempura   | 36.00 |
| 海老天  | TEMPURA DE CREVETTES<br>Tempura of shrimps  | 32.00 | かき揚げ    | KAKI AGE (Tempura, julienne de légumes et St-Jacques)<br>Kaki Age (Tempura, vegetables and scallops) | 36.00 |

**たたき NOS TARTARES (Hashed raw fish)**

|        |                  |       |       |                      |       |
|--------|------------------|-------|-------|----------------------|-------|
| 鮪(まぐろ) | THON<br>Tunafish | 28.00 | 鯛(たい) | DAURADE<br>Sea bream | 28.00 |
| サーモン   | SAUMON<br>Salmon | 22.00 |       |                      |       |

**野菜と付け LEGUMES ET GARNITURES**

|      |   |       |     |   |       |
|------|---|-------|-----|---|-------|
| ご飯   | RIZ VAPEUR<br>Steamed rice                            | 6.00  | お新香 | PICKLES<br>Pickles                            | 6.00  |
| 味噌汁  | SOUPE MISO<br>Miso soup                               | 9.00  | 香の物 | ASSORTIMENT DE PICKLES<br>Assorted of pickles | 10.00 |
| なめこ汁 | SOUPE MISO ET CHAMPIGNONS<br>Miso soup with mushrooms | 11.00 |     |   |       |

**鉄板焼き** **TEPPAN-YAKI**

**魚と甲殻類** **POISSONS & CRUSTACES**

FISH & SHELLFISH

|                   |  |       |                       |   |       |
|-------------------|--|-------|-----------------------|---|-------|
| マグロの赤身, もやし, しょうが | FILET DE THON ROUGE, SOJA & GINGEMBRE<br>Red tuna fillet, soya and ginger  | 52.00 | 銀ダラの白味噌漬け             | BLACK COD MARINE AU MISO BLANC<br>Black cod marinated with white miso   | 48.00 |
| 柚子味の大海老(五匹)       | CREVETTES GEANTES AU YUZU (5 PIECES)<br>King shrimps with yuzu (5 pieces)  | 48.00 | 一本釣りすずき, さやえんどう, もやし  | BAR DE LIGNE AUX POIS GOURMAND & SOJA<br>Seabass with sugar peas & soya | 62.00 |
| 帆立貝と海藻のタルタル       | COQUILLES SAINT-JACQUES AU TARTARE D'ALGUE<br>Scallops with seaweed tartar | 45.00 | オマール海老まるごと, スイートガーリック | HOMARD ENTIER A L'AIL DOUX<br>Lobster with sweet garlic                 | 65.00 |

**肉と鳥類** **VIANDES & VOLAILLE**

MEAT & POULTRY

|                 |   |              |                |   |       |
|-----------------|---|--------------|----------------|---|-------|
| アンガス牛フィレ肉と野菜と椎茸 | FILET DE BLACK ANGUS AUX LEGUMES & SHIITAKE<br>Black angus fillet with vegetable & shiitake | 68.00        | 若鶏の胸肉, 照り焼きソース | SUPREME DE POULARDE SAUCE TERI-YAKI<br>Farm hen breast, teri-yaki sauce | 42.00 |
| すだち味の子牛肉の塊      | PAVE DE VEAU AU CITRON SUDACHI<br>Veal fillet with sudachi lemon                            | 58.00        | しょうが味のイベリコ豚    | PLUMA IBERICO AU GINGEMBRE<br>Iberico pluma with ginger                 | 46.00 |
| 神戸 200gより       | BŒUF DE KOBE min 200 gr<br>Kobe beef min 200 gr   | 120.00/100gr |                |   |       |

**TOUS NOS PLATS SONT ACCOMPAGNES DE RIZ, DE LEGUMES & SOUPE MISO**

**All our dishes are served with rice, vegetable & miso soup**

**どのお料理にもご飯, 野菜, お味噌汁がつきます。**

|                                       |  |       |                          |   |
|---------------------------------------|--|-------|--------------------------|---|
| <b>宝船 (2名様とり)</b>                     | <b>TAKARABUNE (2 personnes / 2 persons)</b>  |       |                          |   |
| にぎり寿司と巻<br>寿司<br>刺し身盛り合せ              | ASSORTIMENT DE SUSHI, MAKI, SASHIMI<br>Assorted of sushi, maki and sashimi                 |       |                          | 158.00  |
| <b>寿司定食</b><br>もずく                    | <b>MENU SUSHI</b><br>ALGUES VINAIGRETTE<br>Vinegared seaweed                               | 68.00 | <b>刺身定食</b><br>もずく       | <b>MENU SASHIMI</b><br>ALGUES VINAIGRETTE<br>Vinegared of seaweed   |
| にぎり寿司<br>8かん                          | ASSORTIMENT DE<br>SUSHI (8 nigiri + 1 maki)<br>Assorted of sushi                           |       | 刺し身盛り合せ(1<br>2切)         | ASSORTIMENT DE SASHIMI<br>(12 pièces)<br>Assorted of sashimi (12 pieces)  |
| 味噌汁                                   | SOUPE MISO<br>Miso soup  |       | 味噌汁、ご飯、お<br>新香           | SOUPE MISO, RIZ & PICKLES<br>Miso Soup, rice & pickles  |
| 抹茶アイス                                 | GLACE AU THE VERT<br>Green tea ice cream   |       | 抹茶アイス                    | GLACE AU THE VERT<br>Green tea ice cream  |
| <b>天ぷら定食</b><br>季節のサラダ                | <b>MENU TEMPURA</b><br>SALADE DE SAISON<br>Season salad                                    | 68.00 |                          | <b>MENU DETOX</b><br>TARTARE DE THON<br>ROUGE-MANGUE ET<br>AVOCAT<br>Red tuna tartar with mango and<br>avocado      |
| 天ぷら盛り合せ                               | TEMPURA MIXTE<br>Assorted of Tempura   |       |                          | SOUPE MISO<br>AU TOFU ET CHAMPIGNONS<br>Miso soup with tofu and wild<br>mushrooms                                   |
| 味噌汁、ご飯、<br>お新香                        | SOUPE MISO, RIZ &<br>PICKLES<br>Miso Soup, rice & pickles                                  |       |                          | BLACK COD MARINE<br>AU YUZU ET GINGEMBRE<br>Marinated black cod with yuzu<br>and ginger                             |
| 抹茶アイス                                 | GLACE AU THE VERT<br>Green tea ice cream   |       |                          | ou/or<br>SUPREME DE POULARDE FERMIERE<br>AUX POIS MANGE TOUT ET SOJA<br>Poularde breast with sugar<br>peas and soya |
| <b>メニュー 日の出</b>                       | <b>MENU SOLEIL</b><br><b>LEVANT</b><br>SALADE DE CRABE &<br>AVOCAT<br>Crab & avocado salad | 86.00 |                          | SALADE DE MANGUE ET ANANAS<br>RAFRAICHI THE VERT<br>Mango and pineapple salad,<br>green tea ice cream               |
| カニとアボカドのサ<br>ラダ                       | ASSORTIMENT DE<br>SUSHI<br>Assorted of sushi   |       |                          |   |
| 寿司盛り合わせ                               | FILET DE THON, SOJA &<br>GINGEMBRE OU<br>POULARDE TERI-YAKI<br>DESSERT<br>Dessert          |       | <b>メニュー 都</b>            | <b>MENU MIYAKO</b>  |
| まぐろ切り身、<br>もやし、しょう<br>が、または、若<br>デザート |  |       | おつまみ (アミ<br>ューズブッシュ<br>) | AMUSE-BOUCHE<br>Amuse-bouche  |
|                                       |  |       | 寿司盛り合わせ                  | ASSORTIMENT DE SUSHI<br>Assorted of sushi   |
|                                       |  |       | 天ぷら盛り合わ<br>せ             | TEMPURA MIXTE<br>Mix of tempura   |
|                                       |  |       | 牛のヒレ肉、野<br>菜、椎茸          | FILET DE BŒUF AUX<br>LEGUMES & SHIITAKE<br>Beef fillet with vegetable &   |
|                                       |  |       | デザート                     | DESSERT<br>Dessert  |

**NOS MENUS DE TEPPAN-YAKI SONT ACCOMPAGNES DE RIZ BLANC, DE LEGUMES SAUTES & SOUPE MISO**

*Our teppan-yaki menus are served with white rice, fried vegetables & miso soup*

TVA 8% incluse

どのメニューにも、ご飯、野菜、お味噌汁がつきます。

**デザート      *DESSERTS***

|             |  |       |                           |   |       |
|-------------|--|-------|---------------------------|---|-------|
| 羊かん         | YOOKAN - PATE DE HARICOTS<br>Beans jelly                             | 11.00 | あんみつ                      | ANMITSU ( GELEE DE FRUITS)<br>Fruits jelly                                    | 13.00 |
| 抹茶アイス       | GLACE AU THE VERT<br>Green tea ice cream                             | 13.00 | 梅酒シャベット                   | SORBET MIYAKO (SORBET DE PRUNE)<br>Plum sorbet with plum wine                 | 17.00 |
| 小倉アイス       | GLACE AUX HARICOTS<br>Red beans ice cream                            | 12.00 | フルーツ                      | ASSIETTE DE FRUITS EXOTIQUES<br>Exotic fruits plate                           | 19.00 |
| バニラアイスとフルーツ | GLACE VANILLE ET FRUITS FRAIS<br>Vanilla ice cream with fresh fruits | 15.00 | フルーツ : パイナップル, マンゴ, ミニバナナ | FRUITS : ANANAS, MANGUE OU MINI BANANE<br>Fruits : pineapple, mango or banana | 21.00 |
| フルーツサラダ     | SALADE DE FRUITS FRAIS<br>Fresh fruits salad                         | 14.50 | 雪見のフランベ                   | YUKIMI FLAMBE<br>Flambéed yukimmi   | 21.00 |

寿司に関しましては、多少お待ち頂く場合もございますので、御了承ください。

**Afin de satisfaire notre clientèle, nous exigeons une qualité et une fraîcheur de poissons irréprochables. C'est pourquoi, certains produits peuvent occasionnellement nous manquer.**

**Nos sushi et sashimi sont préparés à la commande, ceci demande quelques fois de la patience. Merci de votre compréhension.**

*To satisfy our customers, we require perfect quality and freshness of our fish. Therefore, some products may occasionally be missing.*

*Our sushi and sashimi are made to order, this takes some time and patience. Thank you for*

VIANDE DE PORC EN PROVENANCE D'ESPAGNE, BŒUF DE KOBE EN PROVENANCE DU JAPON, BŒUF BLACK ANGUS EN PROVENANCE DES USA.  
VIANDE ET VOLAILLE EN PROVENANCE DE SUISSE ET DE FRANCE.  
PORK IS FROM SPAIN, KOBE BEEF FROM JAPAN, BLACK ANGUS BEEF FROM USA.  
OUR MEAT AND POULTRY ARE EXCLUSIVELY FROM SWITZERLAND AND FRANCE.