

# noumi

## sunset Lounge

### share the moment menu *89 p.p.*

7 sharing dishes served in flowing courses

#### BABY SPINACH SALAD

Truffle | Parmesan | Miso

#### NIGIRI

Tuna | Ginger Gel | Wasabi Caviar

#### KARAAGE (FRIED CHICKEN) 🍗

Hot & Sweet Sauce | Spring Onion

#### BEEF SZECHUAN

Beef Filet | Togarashi | Salsa Verde

#### CHIJIMI KOREAN PANCAKE

Green Asparagus | Salted Plum

#### MOCHI

Ice Cream Mochi Selection

#### TAPIOCA PEARLS

Coconut Milk | Mango

Also available as a vegetarian and vegan option

### bowls, crus & crossovers

**GREEN PAPAYA SALAD** 🍷 (optional 🍷)  
Shrimp | Peanuts | Coriander 29

**BABY SPINACH SALAD** (optional 🍷)  
Truffle | Parmesan | Miso 19

**POKE BOWL** (optional 🍷)  
Black Rice | Octopus | Watermelon | Avocado 34

**GUACAMOLE** 🍷 🌿  
Avocado | Red Onion | Coriander | Sambal 17

**NIGIRI** 🌿  
Tuna | Ginger Gel | Wasabi Caviar 3 pcs 24

**KARAAGE (FRIED CHICKEN)** 🍗  
Hot & Sweet Sauce | Spring Onion 29

**GYOZA** 6 pcs 19  
Beef | Shrimp | Vegetables 🍷 9 pcs 26

### grilled & co

**BEEF FILET**  
Tenderloin 180 g | Togarashi | Salsa Verde 59

**CHICKEN YAKITORI** 🌿  
Spring Onion | Sesame 42

**SALMON** 🌿  
Pico de Gallo NOUMI Style 46

**JUMBO SHRIMP**  
Panang Coconut & Curry Sauce 58

**CHIJIMI (KOREAN PANCAKE)**  
Green Asparagus | Salted Plum 36

### sides *each main comes with one side included*

NOUMI Fries

Mirin Rice

Edamame

Cucumber & Tomato Salad

### desserts

**WATERMELON** 🍷  
Sorbet | Compressed | Candied Peel & Seeds 16

**ICE CREAM MOCHI** 🌿  
Selection of 3 flavours 18

**TAPIOCA PEARLS** 🍷  
Coconut Milk | Mango 16

Please inform us about possible allergies or intolerances

All prices in CHF incl. 8.1% VAT