

GUNKAN MAKI		1 piece
59	TOBIKKO Flying fish roe	6
60	IKURA Salmon roe	7
61	PACIFIC Spicy ebi	6
62	SPICY TATAR	5
HOSO MAKI		6 pieces each
63	TEKKAMAKI Tuna	9
64	SHAKEMAKI Salmon	9
65	SHAKE-AVOCADOMAKI	9
66	SPICY TATAR Tuna tatar	9
67	KAPPAMAKI Cucumber	8
68	SHINKOMAKI Pickled radish	8
69	AVOCADOMAKI	8
70	KAMPYOMAKI Marinated gourd	8
TEMAKI		1 piece
71	OCEAN TEMAKI Fish of your choice, avocado, sprouts	10
72	VEGI TEMAKI Tamago, avocado, cucumber, kampyo, cream cheese	9
73	IKURA TEMAKI Salmon roe, avocado	15
74	TOBIKKO TEMAKI Flying fish roe, avocado	12
75	CALIFORNIA TEMAKI Avocado, surimi, mayo	12



HOSOMAKI



URAMAKI



FUTOMAKI



NIGIRI



GUNKAN



SASHIMI



TEMAKI

barfüsser



Origins:
 Tuna: Philippines, Label Friends of the Sea
 Salmon: Ireland, organically farmed
 Kingfish: Australia, organically farmed
 Shrimp: Vietnam, organically farmed

Our Philosophy.

We believe in honest food production and we want to be proud of what we serve. Respect for the materials and dedication to workmanship are our incentives. For these reasons we only use the best available raw materials and traditional Japanese methods.

Fish is one of nature's most delicious products. To present the texture and taste of the fish as unspoiled as possible is an important part of the sushi philosophy. Therefore, our fish is either organically farmed or wildcatch → happy fish! Since freshness is essential, the barfüsser sushi is generally prepared on your order. We sincerely hope that you enjoy our sushi. **Thank You.**

SALADS AND STARTERS

01 DEEP GREEN	9
Wakame, radish julienne and cucumber with our sesame dressing.	
02 OHATASHI	8
Blanched spinach leaves with our sesame dressing.	
03 SEAWEED SALAD	12
Tosaca and wakame on our special dressing.	
04 TUNA TATAKI	25
Seared tuna on salad and the chef's dressing.	
05 CEVICHE	26
Gauzy slices of kingfish or grouper with a lime dressing.	
06 EDAMAME	9
Steamed hot soybean pods, nicely salted.	

SOUPS

07 MISO wakame, leek and tofu	7
08 SPICY FISH SOUP small	14
09 SPICY FISH SOUP big	19
10 SPICY FISH SOUP with udon noodles	22
11 SPICY VEGI SOUP with udon noodles	19

Our miso soup, enriched with steamed pieces of fish, chilli oil, spinach and fresh sprouts. Hot and spicy!

SNACKS AND COMBINATIONS

12 NIGIRI MORIWASE 6 pieces, mixed	28
13 BASIC MAKI 10 pieces, mixed	14
14 URAMAKI MIX 8 pieces, mixed	16
15 FUTOMAKI MIX 8 pieces, mixed	17
16 APERO MIX 6 pieces, mixed	15
17 GOHAN portion sushi rice	4

MAIN COURSES

Enjoy our sushi combinations in three different sizes.
(Bonsai for 1, Samuarai for 2 and Godzilla for 3-4 persons)

BARFÜSSER CLASSIC MIX

Nigiri & Maki

18 BONSAI ~12 pcs.	39
19 SAMURAI ~26 pcs.	72
20 GODZILLA ~44 pcs.	115
21 BARFÜSSER VEGI ~14 pcs.	35

NEW STYLE MIX

Maki & Sashimi

22 BONSAI ~18 pcs.	43
23 SAMURAI ~32 pcs.	80
24 GODZILLA ~60 pcs.	140

CHEF'S CHOICE

Nigiri, Maki & Sashimi

25 BONSAI ~16 pcs.	50
26 SAMURAI ~34 pcs.	99
27 GODZILLA ~58 pcs.	170

SASHIMI

Mixed or your choices of fish, half or full serving

28 Half portion	29
29 Full portion	49

DONBURI

30 CHIRASHI ZUSHI	29
„Scattered sushi“. Different kinds of fish, vegetables and nori flakes on a bed of sushi rice.	
31 TEKKADON	30
Briefly marinated slices of tuna on a bed of sushi rice.	

À LA CARTE

URAMAKI

8 pieces each

32 DYNAMITE TRIANGLE	16
Tunatartar with shishimi.	
33 SESAME TARTAR	16
Salmontartar with sesame.	
34 INUITS PLEASURE	16
Salmon, green asparagus, cream cheese, sesame.	
35 PACIFIC PLEASURE	17
Sandshrimp, avocado, chilli-mayo. Spicy!	
36 CALIFORNIA INSIDEOUT	15
Surimi, avocado, mayo, tobikko.	
37 RAINBOW ROLL I	24
Tuna, salmon, avocado, cucumber.	
38 RAINBOW ROLL II	26
Kingfish, salmon, avocado, cucumber.	
39 VEGI INSIDEOUT	13
Avocado, tamago, kampyo, cream cheese, sesame.	

FUTOMAKI

6 pieces each

40 YUMMY FUTOMAKI vegi	12
Avocado, cucumber, tamago, kampyo, cream cheese.	
41 SPROUTS FUTOMAKI vegi	13
Alfalfa sprouts, avocado, kampyo, cream cheese.	
42 TATAR FUTOMAKI	14
Tuna tatar, chilli oil, cucumber. Spicy!	
43 POWER FUTOMAKI	15
Tuna, Green Power sprouts.	
44 PACIFIC SHRIMP SPRINGROLL	19
Sandshrimp, avocado & rice in ricepaper.	

NIGIRI

2 pieces each

45 MAGURO tuna	9
46 SHAKE salmon	9
47 HAMACHI kingfish	10
48 UNAGI Eel	10
49 EBI organic black tiger shrimp cooked	10
50 AMA EBI sweet deepwater shrimp raw	9
51 TAKO octopuss	8
52 IKA squid	8
53 TAMAGO sweet egg	7
54 INARI sweet fried tofu	7
55 AVOCADO	6

SASHIMI

3 pieces each

56 Tuna	12
57 Salmon	11
58 Kingfish	13

Für den kleinen Appetit nehmen Sie bitte zwischen 19 und 22:30 Uhr an der Bar bzw. in der Lounge Platz. Besten Dank für Ihr Verständnis.
Wir akzeptieren alle gängigen Kreditkarten ab einem Betrag von CHF 30.
Alle Preise in CHF inkl. MwSt.

For appetizers and starters only we are happy to serve You between 7pm and 10:30pm at the bar or in the lounge. Thank You for Your understanding.
We accept all major credit cards, upon a minimum consumption of CHF 30.
All prices in CHF including VAT.