


bowls

Green papaya salad   softshell crab   cilantro (optional VG)  noumi signature	27
Baby spinach salad   truffle   parmesan   miso (optional VG)	24
Guacamole   cilantro   red onions   tortilla (VG)	20
Poke bowl   salmon   sushi rice   daikon radish   cucumber   pineapple (optional VG)	34
Seaweed salad   sesame   cucumber   onion & soy sauce (VG)	16

crus

Seabream ceviche   ponzu   truffle   sesame	27
Tuna ceviche   sesame   soy   cilantro   spring onion	29
Scallop tiradito   cilantro   chili   passion fruit	29
Salmon tartar   spicy mayo   orange tobiko   crispy rice (optional V) noumi signature	25
Tuna tartar   gochujang sauce   green tobiko   crispy rice	26
Avocado tartar   cilantro   crispy rice (VG)	21
Beef tataki   beef filet   ponzu   daikon   piment	33

crossovers

King shrimp   sauce vierge   lemon	28
Shrimp tempura   spicy mayonnaise	26
Vegetable tempura   jalapeño sauce (VG)	17
Bao Bun   pork belly   hoisin   peanuts	31
Bao Bun   pulled jack fruit   jalapeño	28
Wan Tan   shrimp   shiso   xoma sauce	5 pcs 22
Gyoza   beef, seafood, vegetable or mixed   spicy sesame sauce (optional VG) noumi signature	6 pcs 19
	9 pcs 26

## grilled & co.

each dish includes one side

Bavette   Black Angus beef (200 g)   Harami Yakniku	56
Black Cod   miso <small>noumi signature</small>	68
Salmon   cucumber   sake	42
Octopus   Okonomi glaze   mustard espuma	44
Yakitori chicken   spring onions   sesame	46
Duck   5 spice sauce   tomato oil	48
Pork Katsu   Shio Koji   ama miso sauce	48
Korean Bibimbap   tofu protein   kimchi   soy sprouts   egg (V optional VG)	36

## sides

Sweet potato mash | Mirin rice | NOUMI fries | Glass Noodles | Aubergine

### share the taste of noumi

7 dishes served in 4 flowing courses

89 p.P.

Seaweed salad | sesame | cucumber | onion sauce

Salmon | cucumber | sake

Bavette | Black Angus beef | Harami Yakniku


Tuna ceviche | soy | cilantro | spring onion

Rice pudding | passion fruit | coco nut

Gyoza | beef, seafood & vegetables | sesame sauce

Mochis | cherry | yuzu | mango

Also available as vegetarian and vegan option

instagrammable #noumibern 

Please inform us about possible allergies or intolerances

Beef: Switzerland / Pork: Switzerland Tuna: Indian / Pacific Ocean Duck: France  
Chicken: Switzerland Seabream: Global GAP Greece Salmon: Norway / Scotland Black Cod: USA

