



Signature drink

Yasashii	17
Kakkoi	17

SONG LEE TAKEOVER SHARING MENU - from 2 persons

Experience SONG LEE's diverse flavors arranged in four courses per person 115

WE RECOMMEND

Three to four dishes including dessert per person

BURI ABURI Buri karamell miso ponzu yuzu kosho	30
HOTATE CEVICHE Scallops coriander chilli tiger's milk	32
WAGYU TATAR Japanese wagyu brioche imperial caviar	45
KINOKO KATZU Oyster mushrooms chilli sauce limes (v)	25
NASU DENGAKU Eggplant miso shio kombu panko horenzo no goma sesame (v)	30
CHILEAN SEA BASS Black hake bimi shiso rice	58
IBERICO SECRETO Iberico secreto eringi kimuchi yakiniku style	55

SUSHI

SUSHI VARIATION | 1 uramaki (6 pcs) and 4 nigiri 50
Spicy BBQ tuna roll | nigiri with salmon, sea bass, tuna and avocado

SUSHI & SASHIMI VARIATION | 1 uramaki (6 pcs), 4 nigiri and 3 types of sashimi (6 pcs) 74
Spicy BBQ tuna roll | nigiri with salmon, sea bass, tuna and avocado
Sashimi of salmon, buri, tuna

URAMAKI | Inside-Out rolls (6 pcs)

WAGYU ROLL wagyu ebi avocado kizami wasabi Cucumber spicy sauce	35
SOFTSHELL CRAB ROLL butter crabs ikura	30
SPICY TUNA ROLL tuna chilli cucumber Spicy sauce	30
VEGI ROLL shiso sweet potato red onions Paprika	30

NIGIRI (2 pcs)

SALMON ABURI salmon yuzu sesame	10
TUNA tuna jalapeño	14
Seabass seabass wasabi natto	10
AVOCADO yuzu kosho sesame (v)	6
TORO tuna belly supreme soy	16

SWEET & CHEESE

HOJICHA TEE GANACHE yuzu sorbet Black sesame seeds	17	CHEESE fresh and matured Tamarind jam	25
KOMBAWA MOUSE ginger beer sorbet Pumpkin	16		

Our service staff will be happy to provide you with precise information about allergens in our dishes | Prices in CHF incl. 8.1% VAT.

Wagyu: JP | Iberico pork: SP | Imperial caviar: CN | Ikura: DK
Buri: JP | Scallop: CA | Tuna: SP | Sea bass: VN | Hake: GR | Salmon: NO | Crab: IN | Prawns: VN



Signature drink

Yasashii 17

Kakkoi 17

SONG LEE TAKEOVER SHARING MENU - ab 2 Personen

Erleben Sie SONG LEE's vielfältigen Aromen in vier Gängen zusammengestellt pro Person 115

WIR EMPFEHLEN

Drei bis vier Gerichte inklusive Dessert pro Person

BURI ABUR	Buri Karamell Miso Ponzu Yuzu Kosho	30
HOTATE CEVICHE	Jakobsmuschel Koriander Chili Tigermilch	32
WAGYU TATAR	Japanisches Wagyu Brioche Imperial Kaviar	45
KINOKO KATZU	Austernpilze Chili Sauce Limetten (v)	25
NASU DENGAKU	Aubergine Miso Shio Kombu Panko Horengo no Goma Sesam (v)	30
CHILEAN SEA BASS	Schwarzer Seehecht Bimi Shiso Reis	58
IBERICO SECRETO	Iberico secreto Eringi Kimuchi Yakiniku Style	55

SUSHI

SUSHI VARIATION | 1 Uramaki (6 Stk.) und 4 Nigiri 50
Spicy BBQ Tuna Rolle | Nigiri mit Lachs, Wolfsbarsch, Thunfisch und Avocado

SUSHI & SASHIMI VARIATION | 1 Uramaki (6 Stk.), 4 Nigiri und 3 Sorten Sashimi (6 Stk.) 74
Spicy BBQ Tuna roll | Nigiri mit Lachs, Wolfsbarsch, Thunfisch und Avocado
Sashimi vom Lachs, Buri, Thunfisch

URAMAKI | Inside-Out rolls (6 Stk.)

WAGYU ROLL Wagyu Ebi Avocado Kizami Wasabi	35
Gurken Spicy Sauce	
SOFTSHELL CRAB ROLL Butterkrabben Ikura	30
SPICY TUNA ROLL Thunfisch Chili Gurke	30
Spicy Sauce	
VEGI ROLL Shiso Süsskartoffel rote Zwiebeln	30
Paprika	

NIGIRI (2 Stk.)

SALMON ABURI Lachs Yuzu Sesam	10
TUNA Thunfisch Jalapeño	14
SEABASS Wolfsbarsch Wasabi Nattō	10
AVOCADO Yuzu Kosho Sesam (v)	6
TORO Thunfischbauch Supreme Soja	16

SWEET & CHEESE

HOJICHA TEE GANACHE Yuzu Sorbet	17	KÄSE frisch und gereift	25
Schwarzer Sesam		Tamarinden Marmelade	
KOMBAWA MOUSE Ingwerbier Sorbet	16		
Kürbis			

Gerne geben Ihnen unsere Servicemitarbeiter exakte Auskunft über Allergene in unseren Speisen | Preise in CHF inkl. 8.1% MWST.

Wagyu: JP | Ibericoschwein: SP | Imperial Kaviar: CN | Ikura: DK

Buri: JP | Jakobsmuschel: CA | Thunfisch: SP | Wolfsbarsch: VN | Seehecht: GR | Lachs: NO | Krabbe: IN | Krevetten: VN