



Signature drinks

YASASHII **17**

KAKKOII **17**

SONG LEE'S BUSINESS LUNCH

Ihre Wahl zwischen leichten Vorspeisen, ausgewogenen Hauptgerichten und einem süssen Abschluss

CHAEGEJONG SUPPE | Gemüse | Shiitake | Gochugaru
 SAKURA SALAT | Gemüsestreifen | Karotten Sesam Dressing (vegan)

KABELJAU | Bimi | Shiso Reis
 TONKATSU | Schweinehüfte | Eringi | Kimuchi | Yakiniku Style
 NASU DENGAKU | Aubergine | Miso | Shio Kombu Panko | Horenzo no Goma | Sesam (v)

MATCHA CRÈME BRÛLÉE | Zitrusorbet | weisse Schokolade

3 Gang Menü CHF 48
 2 Gang Menü CHF 39
 Hauptgang CHF 30

PURO SUSHI

MISO SOUP **10**
 Miso Suppe | Tofu | Gemüse | Frühlingszwiebeln | Pilze | Nori

SUSHI VARIATION SALMON | 1 Uramaki Rolle (6 Stk.), 2 Nigiri und 4 Hosomaki **32**
 Uramaki mit Lachs, Avocado, Frischkäse, Ikura | Sake Aburi Nigiri | Sake Kawa Maki

SUSHI VARIATION TUNA | 1 Uramaki Rolle (6 Stk.), 2 Nigiri und 4 Hosomaki **36**
 Uramaki mit Thunfisch, Chili, Gurke | Tuna Nigiri | Tuna Negi Maki

SUSHI VARIATION VEGETARISCH | 1 Uramaki Rolle (6 Stk.), 2 Nigiri und 4 Hosomaki **29**
 Uramaki mit Shiso, Süsskartoffel, rote Zwiebeln, Paprika | Avocado Nigiri | Shiitake Maki

SONG LEE'S SHARING EXPERIENCE

Wir empfehlen drei bis vier Gerichte inklusive Dessert pro Person

BURI ABURI | Buri | Karamell Miso | Ponzu | Yuzu Kosho **30**

HOTATE CEVICHE | Jakobsmuschel | Koriander | Chili | Tigermilch **32**

KINOKO KATZU | Austernpilze | Chili Sauce | Limetten (v) **25**

NASU DENGAKU | Aubergine | Miso | Shio Kombu Panko | Horenzo no Goma | Sesam (v) **30**

CHILEAN SEA BASS | schwarzer Seehecht | Bimi | Shiso Reis **58**

IBERICO SECRETO | Iberico Secreto | Eringi | Kimuchi | Yakiniku Style **55**

SWEET & CHEESE

HOJICHA TEE GANACHE | Yuzu Sorbet **17** KÄSE | frisch und gereift **25**
 Schwarzer Sesam Tamarinden Marmelade

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

Buri: JP | Schwein: CH | Iberico Schwein: SP | Ikura: DK
 Kabeljau: NO | Lachs: NO | Thunfisch: SP | Hamach: JP | Jakobsmuschel: CA | Seehecht: AU | Krevetten: VN



Signature drinks

YASASHII **17**

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SONG LEE'S BUSINESS LUNCH

Experience SONG LEE's diverse flavors arranged in four courses

CHAEGEJONG SUPPE | vegetables | shiitake | gochugaru
 SAKURA SALAD | vegetable strips | carrot and sesame dressing (vegan)

KABELJAU | bimi | shiso rice
 TONKATSU | pork hip | eringi | kimuchi | yakiniku style
 NASU DENGAKU | eggplant | miso | shio kombu panko | horenzo no goma | sesame | sesame (v)

MATCHA CRÈME BRÛLÉE | citrus sorbet | white chocolate

3 Course menu CHF 48
 2 Course menu CHF 39
 Main course CHF 30

PURO SUSHI

MISO SOUP **10**
 Miso soup | tofu | vegetables | spring onions | mushrooms | nori

SUSHI VARIATION SALMON | 1 Uramaki roll (6 pcs), 2 nigiri and 4 hosomaki **32**
 Uramaki with salmon, avocado, cream cheese, Ikura | sake aburi nigiri | sake kawa maki

SUSHI VARIATION TUNA | 1 Uramaki roll (6 pcs), 2 nigiri and 4 hosomaki **36**
 Uramaki with tuna, chilli, cucumber | tuna nigiri | tuna negi maki

SUSHI VARIATION VEGETARISCH | 1 Uramaki roll (6 pcs), 2 nigiri and 4 hosomaki **29**
 Uramaki with shiso, sweet potato, red onion, bell pepper | avocado nigiri | shiitake maki

SONG LEE'S SHARING EXPERIENCE

We recommend three to four dishes including dessert per person

BURI ABURI | buri | karamell miso | ponzu | yuzu kosho **30**

HOTATE CEVICHE | scallop | coriander | chilli | tiger milk **32**

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**

SWEET & CHEESE

HOJICHA TEE GANACHE | yuzu sorbet **17** CHEESE | fresh and matured **25**
 Black sesame Tamarind jam

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

Buri: JP | Pork: CH | Iberico pork: SP | Ikura: DK
 Cod: NO | Salmon: NO | Tuna: SP | Hamach: JP | Scallop: CA | Hake: AU | Prawns: VN