

KAORI

NATÜRLICH · SUSHI

KAORI is the Japanese word for "aroma". It is an important part of the overall culinary experience, the so-called umami, which in turn means "tasty" and describes the sensual quality of food. The tradition of sushi is very old and was first mentioned in writing in 718. Originally a method of conservation, over the centuries it developed into a high art that combines pleasure with an almost ceremonial form of preparation.

- G** The recipe of the dish does not contain gluten-containing ingredients. However, unintentional mixing cannot be completely ruled out. The bread served contains gluten.
- L** The recipe of the dish does not contain lactose. However, unintentional mixing cannot be completely ruled out.
- V** The recipe of the dish does not contain any ingredients of animal origin (vegan). However, unintentional mixing cannot be completely ruled out.

Regarding allergens & intolerances, our employees are happy to provide information or visit the following link:



Attention: Soy sauce contains gluten. Gluten-free soy sauce available on request.

Origin fish and meat

Kingfish: New Zealand. **Tuna:** Philippines. **Salmon:** Scotland. **Crab meat:** USA. **Surimi:** Thailand. **Shrimps:** Thailand and Vietnam. **Beef tatare:** Switzerland. **Rindsentrecôte Shabu Shabu:** Australia. **Poulet:** Switzerland.

All prices are in CHF, incl. VAT

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Hotel Seedamm Plaza
8808 Pfäffikon SZ



STARTERS AND SOUP

LETTUCE with sesame dressing, seaweed and edamame	12
WAKAME SALAD mixed seaweed salad with mango, radishes, wasabi peas and yuzu-dressing G L V	15
SOBA with 100% Japanese buckwheat noodles, lettuce, edamame, seaweed, cucumber, carrots and peanuts with sesame yuzu dressing L V	19
EDAMAME steamed soja beans G L V	9
SALMON TARTARE with avocado, spring onions, chili-mayonnaise and sweat soja sauce L	24
TUNA TARTARE with sesame, miso-mayonnaise and sweat soja sauce L	24
TUNA TATAKI sliced tuna with wakame L	24
MISO Soup with tofu and seaweed L V	9



PLATTERS

SUSHI-PLATTERS

for 1 person / 2 person

SUSHI AND NIGIRI VEGI (14 Stk./ 28 Stk.)

2 cucumber maki, 2 avocado-mango maki, 2 caterpillar rolls,
2 flower Rolls, 2 avocado nigiri, 2 inside out vegi Rolls, 2 inari Tofu **L** **32** **59**

MAKI SUSHI AND NIGIRI CLASSIC (Der Klassiker 12 Stk./ 24 Stk.)

2 salmon maki, 2 avocado-mango Maki, 2 spicy tuna
maki, 2 california rolls, 2 tuna nigiri, 2 salmon nigiri **L** **34** **63**

MAKI SUSHI AND NIGIRI LARGE (16Stk./ 32 Stk.)

2 salmon Maki, 2 avocado-mango maki, 2 tuna Maki,
2 california rolls, 2 alaska rolls, 2 tuna nigiri, 2 salmon
nigiri, 2 crab nigiri **L** **48** **91**

SUSHI AND SASHIMI CLASSIC (Sushi 11+10 Stk./ Sashimi 22+20 Stk.)

2 salmon maki, 2 avocado-mango maki, 2 california rolls,
2 Boston rolls, 1 tuna nigiri, 1 salmon Nigiri, 1 avocado
nigiri, je 5 Stück tuna und salmon Sashimi **L** **62** **119**

MIXED NIGIRI (12 Stk./ 24 Stk.)

2 tuna nigiri, 2 salmon nigiri, 2 crab nigiri,
2 spicy tuna tatar Gunkan, 2 avocado nigiri, 2 inari Tofu **L** **58** **111**

SASHIMI

Served with Rice

TUNA SASHIMI

5 pieces tuna **L** **21**

SALMON SASHIMI

5 pieces Scottish salmon **L** **19**

MIXED SASHIMI (Für alle, die sich nicht gerne entscheiden)

je 5 pieces salmon and tuna Sashimi **L** **35**



SUSHI AND SASHIMI À LA CARTE

INSIDE OUT & URAMAKI

4 pieces each

BOSTON ROLL

with spicy tuna und avocado L

14

ALASKA ROLL

mit spicy salmon and cucumber L

14

CALIFORNIA ROLL

crab meat, surimi, avocado and flying fish roe L

14

RAINBOW ROLL

crab meat , surimi, avocado, salmon and tuna L

14

BEEF ROLL (*Für Carnivoren*)

flambeed beef, steak tartare, cucumber und coriander L

14

EBI FRY ROLL

Fried jumbo shrimp with matcha-panko, avocado, cucumber, lettuce and chili-mayonnaise L

14

FLOWER ROLL (*So hübsch!*)

avocado, mango, coriander, chili and dried flower blossoms L

10

CATERPILLAR ROLL

avocado, inari tofu und teriyaki sauce L

10

INSIDE OUT VEGI ROLL

egg, cucumber, horseradish, carotte, avocado and tofu L

10



SUSHI AND SASHIMI À LA CARTE

NIGIRI

2 pieces each

TUNA NIGIRI L	10
SALMON NIGIRI L	10
SHRIMP NIGIRI L	10
AVOCADO NIGIRI L	8
INARI TOFU NIGIRI L	8
SALMON TARTARE AND AVOCADO GUNKAN L (2 pieces)	12
SPICY TUNA TARTARE GUNKAN L (2 pieces)	12

HOSOMAKI

6 pieces each

TEKKA MAKI tuna and jalapenos L	12
SHAKE MAKI salmon and avocado L	12
EBI MAKI shrimp and cucumber L	12
AVOCADO MAKI avocado, mango and coriander L	10
KAPPA MAKI cucumber und chili-sesame L	10



HOT JAPANESE SPECIALITIES

KARE RAISU

Japanese curry with beef entrecote,
vegetables and rice **L**

42

CHICKEN KATSU

chicken breast with Panko, spicy vegetable sauce,
japanese coleslaw and rice **L**

36

TEMPURA SUSHI ROLL

fried veggie sushi roll with miso mayonnaise and wakame salad **L**

24

MORE JAPANESE SPECIALITIES

KAORI BOWLS

VEGGIE

rice with Japanese omelette, avocado, edamame, carrots, mango, bell pepper, tomatoes, radishes, coriander, chilli mayonnaise and peanuts

26

CHICKEN KARAAGE *(Unsere Empfehlung!)*

Rice with fried chicken, Japanese omelette, avocado, carrots, red cabbage, coriander and chilli mayonnaise

28

TUNA AND SALMON

Rice with BBQ sesame marinated fish, cucumber, edamame, carrots, scallions, mint, coriander, chilli mayonnaise and wasabi peas **L**

36

NABEMONO

Japanese hot pot dishes for 2

per person

SUKIYAKI - MEAT

Thinly-sliced beef 160g, vegetables, shiratakinoodles, seaweed bouillon, dips, served with rice **L**

49

SUKIYAKI - FISH

sashimi, vegetables, shiratakinoodles, seaweed bouillon, dips, served with rice **L**

49

SUKIYAKI - VEGGIE

tofu, vegetables, shiratakinoodles, seaweed bouillon, dips, served with rice **L V**

43



DESSERTS

GRAND CRU CHOCOLATE MOUSSE	8
YUZU CURD with coconut ice cream G	14
MATCHA CAKE Juicy almond cake with green tea	14
TRIO CATALANA matcha, chocolate, vanilla	14
ICE CREAM black sesam, matcha, chocolate, vanilla, strawberry, mocca, caramel, nut	5
SORBET mango, blood orange, lemon G L V	5

