

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 allergies & intolerances, our employees are happy to provide information

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

Origin of fish and meat

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

All prices are in CHF, incl. VAT

Hotel Seedamm Plaza
8808 Pfäffikon SZ

STARTERS AND SOUP

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



PLATES

SUSHI-PLATTERS

	1 person	2 person
VEGETARIAN SUSHI AND VEGETARIAN NIGIRI (14 Stk./ 28 Stk.) - L V	32	59
2 cucumber maki, 2 avocado-mango maki, 2 caterpillar rolls, 2 flower rolls, 2 avocado nigiri, 2 inside out vegetarian rolls and 2 Inari tofu		
MAKI SUSHI AND NIGIRI CLASSIC (12 Stk./ 24 Stk.) - L	34	63
2 salmon maki, 2 avocado-mango Maki, 2 spicy tuna maki, 2 california rolls, 2 tuna nigiri and 2 salmon nigiri		
MAKI SUSHI AND NIGIRI LARGE (16Stk./ 32 Stk.) - L	48	91
2 salmon Maki, 2 avocado-mango maki, 2 tuna Maki, 2 california rolls, 2 alaska rolls, 2 tuna nigiri, 2 salmon nigiri and 2 crab nigiri		
SUSHI AND SASHIMI CLASSIC (11+10 Stk./22+20Stk.) - L	62	119
2 salmon maki, 2 avocado-mango maki, 2 california rolls, 2 Boston rolls, 1 tuna nigiri, 1 salmon nigiri, 1 avocado nigiri, 5 pieces of tuna sashimi and 5 pieces of salmon sashimi		
MIXED NIGIRI (12 Stk./ 24 Stk.) - L	58	111
2 tuna nigiri, 2 salmon nigiri, 2 crab nigiri, 2 spicy tuna tatare Gunkan, 2 avocado nigiri and 2 Inari tofu		

SASHIMI

Served with rice

TUNA SASHIMI - L	21
5 pieces of tuna	
SALMON SASHIMI - L	19
5 pieces of Scottish salmon	
MIXED SASHIMI - L	35
5 pieces of tuna sashimi and 5 pieces of salmon sashimi	



SUSHI AND SASHIMI À LA CARTE

INSIDE OUT & URAMAKI

4 pieces each

BOSTON ROLL - L	14
with spicy tuna and avocado	
ALASKA ROLL	14
with spicy salmon and cucumber	
CALIFORNIA ROLL - L	14
crab meat, mayonnaise, avocado and fly fish roe	
RAINBOW ROLL - L	14
crab meat, mayonnaise, avocado, salmon and tuna	
BEEF ROLL - L	14
flambéed beef, beef tartare, cucumber	
EBI FRY ROLL - L	14
fried jumbo shrimp with matcha-panko, avocado	
FLOWER ROLL - L V	10
avocado, mango, chili and dried flower blossoms	
CATERPILLAR ROLL - L	10
avocado, Inari tofu and teriyaki sauce	
INSIDE OUT VEGETERIAN ROLL - L V	10
cucumber, horseradish, carrot, avocado and tofu	



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 V	8
INARI TOFU NIGIRI - L V	8
SALMON AND AVOCADO GUNKAN	12
SPICY TUNA TATARE GUNKAN	12

HOSOMAKI

6 pieces each

TEKKA MAKI - L tuna and jalapeños	12
SHAKE MAKI - L salmon and avocado	12
EBI MAKI - L shrimp and cucumber	12
AVOCADO MAKI - L V Avocado and mango	10
KAPPA MAKI - L V cucumber and chili-sesame	10



HOT JAPANESE SPECIALITIES

KARE RAISU - L	42
Japanese curry with beef entrecote, vegetables and rice	
CHICKEN KATSU - L	36
chicken breast with Panko, spicy vegetable sauce, Japanese coleslaw and rice	
TEMPURA SUSHI ROLL - L	24
fried vegetable sushi roll with miso- mayonnaise and wakame salad	

KAORI BOWLS

warm rice with cold Toppings

VEGI - L	26
rice with Japanese omlette, avocado, edamame, carrots, mango, bell peppers, tomatoes, radishes, chili mayonnaise and peanuts	
CHICKEN KARAAGE - L	28
rice with fried chicken, Japanese omelette, avocado, carrots, red cabbage and chili mayonnaise	
TUNA AND SALMON - L	36
rice with BBQ sesame marinated fish, cucumber, edamame, carrots, scallions, mint, chili mayonnaise and wasabi peas	

NABEMONO

japanese hot pot dishes up to 2 people and more	per person
SUKIYAKI - MEAT - L	49
Thinly-sliced beef 160g, vegetables, shiratakinoodles, seaweed bouillon, dips, served with rice	
SUKIYAKI - FISH - L	49
sashimi, vegetables, shiratakinoodles, seaweed bouillon, dips, served with rice	
SUKIYAKI – VEGETARIAN - L	43
tofu, vegetables, shiratakinoodles, seaweed bouillon, dips, served with rice	



DESSERTS

«SWEET ENDING» - G Grand Cru chocolate mousse	8
COCONUT AND YUZU - G coconut ice cream with meringue und Yuzu Curd	14
MATCHA CHEESECAKE juicy almond cake with green tea, served with mango and passion fruit	14
TRIO CATALANA matcha, chocolate, vanilla	12
ICE CREAM black sesame, matcha, chocolate, vanilla, strawberry, mocca, caramel, nut	5
SORBET - G L V mango, blood orange, lemon	5

