



*Churrasco*

STEAK & NIKKEI CUISINE  
ZÜRICH

# NIKKEI CUISINE

In 1889 nearly 7,000 Japanese miners and railroad workers traveled to Peru, attracted by the promise of jobs. Upon arrival, they began to cook Japanese food using the Peruvian ingredients at their disposal and created dishes that combined the simplicity and precision of Japanese cooking techniques with the Andean bulbs, chillies and fresh seafood of Peru, creating the Nikkei cuisine.

Before the Japanese started cooking the abundant seafood on the Peruvian coast, scallops, eel, clams and tuna were considered largely undesirable foods.

The rise of Nikkei not only created a new style of gastronomy, it also helped make seafood a Peruvian staple food.

Since its inception, Nikkei has been a dialogue between Peruvian and Japanese cultures.

Today Peru has the second largest Japanese population in South America.















A notable supplier of Nikkei cuisine is Nobu Matsuhisa, who has been using elements of this fusion in his various Nobu restaurants around the world since the late 1980s.

Argentine steaks and US dry age beef:

Our Argentine steaks come from young bulls from the Pampas Valley which are fed exclusively with its herbs and grasses. The long journey from the pampas to your table guarantees an even tastier taste for the meat.

Churrasco Steak & Nikkei Cuisine, stands for a fusion cuisine from the best quality meat and the culinary art of the Nikkei.

## LEGEND OF ALLERGENIC SUBSTANCES

-  Gluten containing cereal / glutenhaltige Getreide
-  Crustaceans / Krebstiere
-  Eggs / Eier
-  Fish / Fische
-  Peanuts / Erdnüsse
-  Soybeans / Sojabohnen
-  Milk (lactose) / Milch (Laktose)
-  Nuts / Schalenfrüchte (Nüsse)
-  Celery / Sellerie
-  Mustard / Senf
-  Sesame / Sesam
-  Sulfur oxide, sulfites schwefeloxid, Sulfite
-  Lupins / Lupinen (Hülsenfrüchte)
-  Molluscs / Weichtiere

## Ensalada & Snacks

EDAMAME WITH SEA SALT	10.00
with chilli	11.00
with truffle	15.00



MIXED LEAF SALAD WITH HOUSE DRESSING	16.00
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CHEF SALAD	21.00
Mixed leaf salads, arugula, tomato, feta cheese, cranberry, Pine nuts and house dressing	



STEAK SALAD	23.00
Flamed Beef with mixed leaf salads, arugula, cherry tomatoess and house dressing	



VEGI BAO	30.00
Grilled tofu in steamed Bao with pickles	



WAGYU BAO	39.00
Grilled slices Wagyu Beef in steamed Bao with pickles	



EMPANADAS «GAUCHO STYLE»	18.00
Beef-olive filling	



GAMBA TEMPURA	28.00
Wild Shrimps in tempura dough with spicy mayonnaise	



GYOZA VEGETARIANO	23.00
Carrot, cabbage, onion and soya sauce	



BEEF GYOZA	28.00
Beef, ginger and hoisin sauce	



## Crudo's & Ceviche

CORN-COCONUT CREAM SOUP 15.00  
with sauteed scallop



LUBINA CEVICHE «PERUANO» 28.00  
Sea bass, roasted corn, Avocado and Mango



HAMACHI TRADITO 29.00  
Yellowfin mackerel, ponzu, lime and momiji oroshi



SCALLOP CEVICHE «NEW STYLE» 32.00  
Thin seam scallops flamed, tomatoe ginger salsa and jalapeno sauce



THUNA TARTARE 25.00  
Tuna Cubes with Avocado and corn with wasabi Ponzu



BEEF CARPACCIO «SIMON STYLE» 35.00  
Thinly tapped and flamed Bife de Lomo, arugula and truffle-mayonnaise



GAMBAS «CHEF STYLE» 28.00  
In olive oil sauteed Prawns with chilli and seasonal vegetables



BEEF TATKI«NIKKEI» 30.00  
Beef Tataki with ponzu, shichimi and chive



## Children's menu

CHICKEN NUGGETS WITH FRIES 16.00



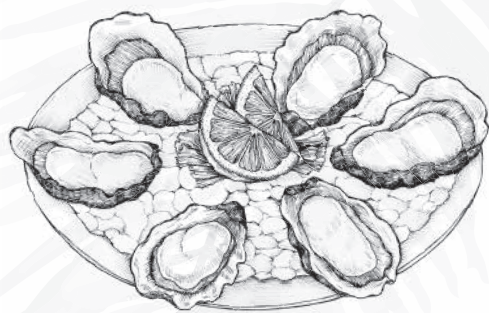
BAO BURGER 18.00  
Grilled beef burger with Cheddar cheese in bao Bun with sweet potatoe fries



# Oysters & Sashimi & Nigiri

IT HAS AS LONG AS IT HAS.

	1 PIECE	3 PIECE	6 PIECE
FINE DE CLAIRE	9.00	23.00	52.00
GILLARDEAU	13.00	39.00	75.00
Served on crushed Ice with Schallot Vinaigrette			



## Sashimi & Nigiri

### SASHIMI

Our products:

Tuna  
Salmon  
Scallops  
Hamachi (yellowfin mackerel)  
Sea bass  
As Aburi Nigi (Flamed Nigiri)

### NIGIRI

3 cuts

2 pieces

18.00	16.00
16.00	14.00
19.00	16.00
18.00	16.00
16.00	14.00
	+1.00

# Sushi

## CHURRASCO SPECIAL ROLL

### CALIFORNIA

29.00

Snow crab, avocado, Tobiko and Wasabi mayonnaise



### SPICY TUNA

29.00

Tuna tartare, shichimi and spicy mayonnaise



### CHURRASCO BEEF ROLL

31.00

Flamed beef, avocado, asparagus tempura and truffle mayonnaise



### CRISPY SALMON

25.00

Crispy roll with salmon tartare



### PRAWN MAKI

25.00

Crispy prawn, avocado, tobiko and wasabi mayonnaise



### SPICY SALMON AVOCADO

31.00

Flamed Salmon, avocado, asparagus and spicy mayonnaise, shichimi and ikura



### CRISPY VEGI MAKI

25.00

Maki cooked in Panko with guacamole, takuan( pickeld reddisch) and rucola



## Platos of Nikkei Style

### BBQ LAMB RACKS

49.00

Tender grilled lamb chops with Aji panka sauce



### GRILLED CHICKEN BREAST «NIKKEI»

39.00

Grilled chicken breast with Nikkei marinade



### GRILLED SALMON

39.00

Grilled salmon fillet with teriyaki



### SEABASS «PERUANO»

45.00

Seabass filet with Aji Amarillo and tomatoe salsa



### MISO BLACK COD «TRADITIONAL»

69.00

Black Cod marinated with yuzu and miso



## Platos Vegetariano

### YAKISOBA

28.00

Soba noodles, vegetables and chilli



### POKÈ BOWL

28.00

Sushi rice, avocado, edamame, mango and corn



+ Salmon 8.00

+ Thuna 10.00

### «GREEN MOUNTAIN» VEGAN STEAK, 200 G

39.00

based on soy and wheat protein

«With or without meat. The main thing is good!»



# Argentine Steaks

	180 G	250 G	400 G
<b>BIFES DE CHORIZO</b> The traditional entrecôte Pampas-Beef Black-Angus	47.00	58.00	79.00
<b>BIFE DE LOMO</b> The most delicate fillet piece Pampas-Beef Black-Angus	55.00	69.00	94.00
<b>U.S. BIFE DE ANCHO</b> Marbled Rib Eye Pampas Beef Black-Angus		69.00	95.00

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## LOMO DE ARGENTINO BEEF FILLET BLACK ANGUS IN «ONE PIECE»

Served with different sides and sauce



600g 1-2 people incl. 2 sides	160.00
1200g 2-4 people incl. 4 sides	320.00
1800g 4-6 people incl. 6 sides	480.00

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Additional to our Steak you can enjoy them also as a Surf & Turf  
**WITH LOBSTER TAIL**

42.00



# Dry Aged Beef

	30 DAYS PER 100 G	60 DAYS PER 100 G
<b>BONE IN RIB-EYE STEAK</b> Minimum 400g Black Angus Beef USA	26.00	29.00
<b>NEW YORK CLUB STEAK</b> Minimum 400g Black Angus Beef USA Entrecôte on the bone	26.00	29.00
<b>PORTERHOUSE STEAK</b> Minimum 400g Black Angus Beef USA T-bone fillet entrecôte	29.00	32.00
<b>ACOMPANIAMENTOS</b>		
Truffle french fries 		13.00
Leaf spinach with garlic butter 		9.00
Sweet potatoes fries 		10.00
Grilled Corn on the Cob		9.00
Argentinian butter rice 		7.00
Grilled soya mushrooms		9.00
Mashed potatoes with truffel 		13.00
Seasonal vegetables		9.00
Leaf salad with house dressing 		12.50
Baked potatoes with sour cream 		8.00
French fries 		8.00
<b>SAUCES</b>		
Teriyaki-Malbec-Jus  		
Bernaise sauce  		
Truffle mayonnaise 		
Spicy mayonnaise 		
Wasabi mayonnaise 		
Every extra sauce		+ 3.00

All prices in CHF incl. VAT

# Kobe & Wagyu

WAGYU FILET-STEAK  
Minimum 100 g  
A very special and rare fillet piece

per 100 g  
89.00

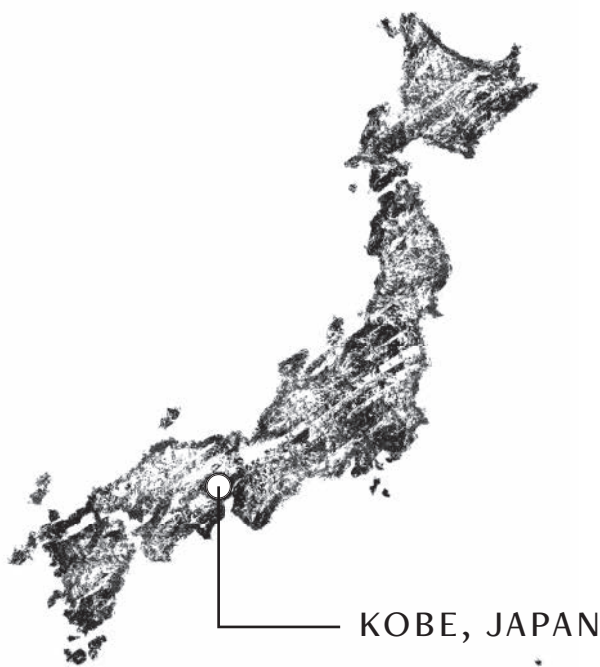
## Enjoy our Wagyu and Kobe classic grilled or Churrasco Style show cooked on table

The Legendary Kobe beef one of the most exklusive product. The Strict Guidelines state that a Kobe cattle must live in the Hyogo from birth to slaughter. The sensational marbling makes the meat a delicacy that melts in the mouth. It has as long as it has.

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	60 G	120 G	160 G
KOBE ENTRECÔTE	90.00	160.00	230.00

	60 G	110 G	150 G
KOBE FILET	115.00	210.00	290.00



# Chef's Sharring Plates

## CHEF'S NIKKEI STARTER'S

PER PERSON: 35.00

(Minimum 4 people)

Wagyū Bao, Beef Gyoza, Gamba tempura, Ceviche and Chef's Salat



## «OMAKASE» SUSHI & SASHIMI PLATE

(Im Minimum 2 Personen)

Starter per person: 49.00

Main Course per person: 75.00

Omakase, a tradition from Japanese kitchen, let them be surprised by our sushi master with cold and warm dishes

(Please tell the service employee allergies and intolerances!)

## Mains

### NIKKEI SHARRING PLATE

390.00

Miso Black Cod, US Bife de Ancho & Lomo de Argentino

1000 g Beef and 250 g Fish fo 4 people

Inkl. 4 Sides and Sauce

### DRY AGED PLATE

Bone in Rib Eye, New York Club Steak and Porterhouse Steak

1200g for 4 people incl. 4 sides

340.00

+300g per person incl. 1 side

85.00

### «CHURRASCO» SPECIAL PLATE

300g Wagyu fillet

600g 60 days Dry aged Bone-In Rib-Eye

400g Lomo de Argentino

For 4 people incl. 4 sides

540.00

## Desserts

### CHEESE PLATTER

14.00

Various semi-hard and soft cheeses with honey and nuts

### HOMEMADE CHOCOLATE MOUSSE

14.00

with Toblerone chocolate



### MATCHA TEA TIRAMISU

13.00

A classic interpreted asian



### CHEESCAKE «UPSIDE DOWN»

17.00

Coconut and Passionfruit Sorbet



### WARM CHOCOLATE CAKE «NIKKEI»

17.00

with coconut ice cream



### DULCE DE LECHE

15.00

Crepes with Dulce de Leche and vanilla ice cream



### FROZEN & CREAMY

#### SELECTION OF MOCHIS

12.00



#### ICECREAM

5.00

Vanilla

Chocolate

Strawberries

Coconut



#### SORBET'S

5.00

Lemon

Mango-Passionfruit

MEAT ORIGIN DECLARATION

Beef×	Argentina
Beef Dry Aged×	USA
Lamb	Australia
Pork	Switzerland
Chicken	Switzerland
Kobe ×	Japan

× May have been produced with hormonal performance

FISH ORIGIN DECLARATION

Scallop*	Canada
Tuna**	Atlantic
Salmon*	Baltic/North Sea
Snow crab*	Canada
Shrimps*	Bangladesh/Vietnam
Sea bass*	Greece/Turkey

\* Aquaculture

\*\* Wild caught