

„Irasshaimase“

or „welcome“ to Sala of Tokyo, since 1981. The first Japanese restaurant in Zurich, the oldest in Switzerland, we have to close our doors at Limmatstrasse 29, on the 19th of Mai 2018. The whole month of Mai we are open **for dinner only** and have a **reduced menu** due to moving-reasons. We prefer to offer you a limited menu, but like this, we can still **guarantee you the freshest ingredients** until the very last day.

On the Saturday, **26th of Mai** 2018, from 10 AM – 4 PM, we have a little **“Sala of Tokyo Brocante”**, come and get your souvenir from 37 years of Sala of Tokyo.

During **June and July** 2018, we will open **Sala’s summer terrace at our new location, Schützengasse 5 in Kreis 1**, next to the Bahnhofstrasse and the train station. We will serve some **light summer dishes and drinks** from Sunday to Monday in a **casual** setting.

From **September** 2018, we will **continue** with a slightly new concept, but still traditional and authentic Japanese cuisine, **the story of Sala of Tokyo** at our new location.

Dozo goyukkuri, take your time and enjoy your last dinner at Limmatstrasse 29, we look very much forward welcoming you at Schützengasse 5!

Lorenz Muster and Team Sala of Tokyo

Please accept our apologies if your choice is no longer available anymore.

Please tell our staff about allergies or intolerances.

Opening hours until Mai 19th 2018

last order (kitchen)

Dinner: Tuesday to Saturday 18.00 – 23.00

21.30

Closed Sunday and Monday.

To start the evening: Edamame 9 Fr.

Menu "Sayonara" 98 Fr.

served for the entire table

Otoshi Compliment from the kitchen

Zensai Small delicacies for starters

Sushi & Sashimi raw fish

With O-toro Sashimi +20 Fr.

Agemono Deep fried bits

Miso Shiru The traditional soup

Yakimono 100 g US entrecote* or salmon fillet from our charcoal-grill...

*with AUS Wagyu beef 175

*with JP Kobe beef 195

Dessert Light and sweet

4 different sake to taste the difference 65

Nabemono

hot pot

Our hot pots are served for two people minimum. Prices are per person.

Sukiyaki or Shabu Shabu, you choose your meat. 120g of...

...U.S. beef	77
...AUS wagyu beef	150
...JP Kobe beef	240

Sukiyaki thin slices of beef entrecôte, fresh vegetables, mushrooms, tofu and glassnoodles. Prepared in a delicious sauce with soysauce and mirin as a basis. Served with miso-soup, steamed rice, pickles and organic egg-dip.

Shabu-Shabu thin slices of beef entrecôte, fresh vegetables, mushrooms, tofu and glassnoodles. Prepared in a light broth. Served with miso-soup, steamed rice, pickles and homemade ponzu- and nut-sauce.

Sashimi: raw fish and seafood

Moriawase Sashimi	Itamae san's seasonal choice of raw fish and seafood	44
	half portion	25
Maguro Sashimi	Tuna Sashimi	47
	half portion	28
Toro Sashimi	tender Sashimini from the fatty tuna	85
	half Portion	55
Tuna Tatar	with crunchy powder	29
	spicy, with Piri Piri – Chili-oil	29
Shiromi Usuzukuri	carpaccio from the white fish	47

Sushi: rice with raw fish and seafood

Sushi Moriawase	Itamae san's choice of 9 Nigiri and 1 roll of Tekkamaki	60
	half portion, 5 Nigiri	34
Temaki	handroll of your choice, from	15
Hosomaki (Rice in seaweed. Thin rolls à 6 pieces)		
	Tekkamaki Tuna	15
	Shakemaki Salmon	15
	Spicy Maki Spicy tuna	15
	Kappamaki Cucumber	12
	Avomaki Avocado	12
Inside Out rolls (Rice in seaweed. Thick rolls à 8 pieces)		
	California Avocado, Salmon, Tuna	20
	Kanicalifornia Crab meat, Avocado	22
	Ebitempuramaki Prawn-Tempura, Avocado	20
Additional pickled ginger		3

We have a daily selection of Nigiri, depending on the incoming catch. Prices start at 7 CHF per Nigiri. You are welcome to ask the service for further details.

Japanese specialty-Nigiri which are always available:

1 piece Toro Nigiri	fatty tuna	15
1 piece Uni Nigiri	Sea-urchin	12
2 pieces Kobe Nigiri	meat from the Kobe-beef	36