

RÅ SUSHI by Frisk Fisk

RÅ Salmon Box | 39

2 Salmon Nigiri, 2 Aburi Salmon Nigiri,
4 Spicy Salmon Maki, 6 Salmon Hosono Maki
6 Salmon Sashimi

RÅ Signature Maki Box | 47

4 Salmon Avocado Maki, 4 Spicy Salmon Maki,
4 Snow crab California Maki, 4 Smoked Shrimp Maki,
6 Avocado Roll

RÅ Signature Mix Box | 49

2 Bluefin Tuna Nigiri, 2 Kingfish Nigiri,
2 Smoked Salmon Nigiri, 2 Scallop Nigiri,
4 Snow crab California Maki,
4 Spicy Salmon Maki

RÅ Ultimate Aburi Box | 49

2 Salmon Nigiri, 2 King fish Nigiri, 2 Scallop Nigiri,
2 Halibut Nigiri, 4 Salmon Avocado Maki,
4 Smoked Shrimp Maki, Topped with Unagi sauce

RÅ Hand Roll

Spicy Salmon | 9.5
Snow crab | 14.5
Avocado-Tamago | 9.5

RÅ Spicy Salmon | 24

8 Spicy Salmon Maki

RÅ Nordic Sashimi | 34

2 Halibut, 2 Salmon, 2 Bluefin Tuna
2 Kingfish, 2 Scallops, 2 Raw Shrimp
Ponzu sauce

RÅ Black Box | 129

only Wednesday Evening or pre-order

2 King Crab Nigiri, 2 Raw Shrimp Nigiri,
2 Bluefin Tuna Nigiri, 2 Kingfish Nigiri,
2 Cold smoked Salmon Nigiri, 2 Aburi Salmon Nigiri, 2
Smoked Sardines Nigiri,
4 Smoked Shrimp Maki, 4 Crab Maki, 6 Hot smoked
Salmon Maki with Kalix Vendance roe, 4 King Crab
California Maki, 6 Shiso-Tamago Hosono Maki, 2 Salmon
Sashimi, 2 Bluefin Tuna Sashimi, 2 Kingfish Sashimi
+ 10g Lyksvad Baerii Caviar | 149

RÅ Salmon Donburi Bowl | 32

Salmon sashimi
Onsen egg
Goma Wakame salad
Avocado, Daikon
Poke sauce

RÅ Bluefin Tuna Donburi Bowl | 34

Bluefin Tuna sashimi
Onsen egg
Goma Wakame salad
Avocado
Daikon
Poke sauce

RÅ Signature Donburi Bowl | 34

Mixed sashimi
Onsen egg
Goma Wakame salad
Avocado
Daikon
Poke sauce

RÅ Garden Donburi Bowl | 29

Kampyo (marinated squash)
Inari
Onsen egg
Goma Wakame salad
Avocado
Daikon
Poke sauce

+ Ponzu sauce | 3.5

+ Dill-mayo | 3.5

+ Spoon of Caviar | 19

“Our fish and seafood are sustainably farmed or wild caught. We source all our products directly from the Norwegian Master-smoker Fredrik Møller Andersen”

Origin fish & roe: Norway, Denmark

Tuna: Spain

Origin caviar: Denmark

Origin shellfish: Norway

Origin eggs: Switzerland

Should you have any dietary requirements or allergies please speak to a member of staff. All prices in CHF include 8.1 % Mwst.

BY THE GLASS **1dl****Bubbles**

A.Bonnet, Blanc de Noirs, Extra Brut
Chardonnay, Champagne F 17.5

Franz Keller, Blanc de Blancs, 2021,
Chardonnay, Baden D 11

White

Bastgen, Blauschiefer, 2024,
Riesling, Mosel D 10.5

Domaine Trouillères, Annolium, 2024
Chardonnay/PN, Auvergne F 10.5

Peter Nagzvaradi, Furmint, 2023,
Balaton H 11.5

Hubert Bouzereau-Gruère, Bourgogne
Chardonnay, 2023, Bourgogne F 12.5

Orange

Johannes Trapl, Karpatenschiefer, 2021,
Grüner Vetliner, Carnuntum A 12

Red

M.Lafarge, Bourgogne Passetoutgrain,
2022, Pinot Noir, Bourgogne F 11.5

Sweet **5cl**

Brännland, Claim Iscider, 2018
Apples, Västerbotten S 9

Braastad, Pineau des Charentes,
Cognac F 8

Beer

Organic Pilsner, To Øl, DK 40cl 7.5
Whirl Domination IPA, To Øl, DK 40cl 8.5
Brown ale, Nøgne Øl, N 33cl 7
IPA Tropical Rumble, To Øl, DK 33cl 7.5

Drinks

Chinato Spritz 15cl 11
Nordic Negroni 5cl 12
G&T 15cl 18

Non-alcoholic

Mineralwater, Sparkling/Still p.P. 5
Implosin Beer, To Øl, DK 33cl 7
Apple Juice, Ringi, N 25cl 7.5
Villbrygg, N 10cl 8.5
Indian Tonic Water, Tundra, N 33cl 7.5
Rhubarb & Raspberry Tonic Water,
Tundra, N 33cl 7.5

Coffee and Tea

Espresso 4.5
Americano/Double Espresso 5.5
Cappuccino/Flat White 6.5
Espresso Tonic 8.5

Teelabor CH

Teelabor Tea (ask for our menu) 7