



I T A K I

ITALIAN • FUSION • KITCHEN

Menu card

ITAKI

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WELCOME TO ITAKI

Born from the acronym of ITALIAN-ASIAN-KITCHEN, created to bring a unique dining and social experience to you.

ITAKI takes you through a journey of dining from Italy to Asia, by merging the techniques and flavours, giving you the best of both worlds in one place. We take pride in our exceptional hospitality and making your experience at ITAKI truly memorable.

Through extensive experimenting and research of the best Asian and Italian flavours, our finest ingredients have been carefully sourced, to create the most unique and quality dishes that will challenge and excite your taste buds.

We believe that both cultures marry together perfectly in friendship and in food. What we love is OMOTENASHI or l'OSPITALITÀ.

Our Exquisite **OMAKASE** Menu, literally translated "leave it up to you", where we use combinations inspired by Italian and Asian cuisine, and is served in a welcoming and relaxed atmosphere, to give you the best dining experience.

Our executive chef will guide you through each dish and provide you with an unforgettable sharing food experience of an ever-changing, seasonal, elegant and artistic menu.

We wish you a pleasant and unforgettable culinary experience.

Your Chef

C. Radocchia

Claudio Radocchia

ITAKI

SNACKS

- APERITIV PLATTER 38**
PATANEGRA | BIOSING SALAMI | ASSORTED CHEESE
- **DUCK CROQUETTE 22**
MISO MAYO | SHICHIMI
- ITAKI SAUSAGE 2 ST 16**
CHEF'S SECRET RECIPE
- BEEF AND BONES 34**
BONE MARROW | MUSTARD SEEDS | NORI WAFFLE
- **PULLED PORK BAO 24**
STEAMED BUN | SPICY MAYO

OUR FAMOUS HOMEMADE PASTA

- LANGOUSTINE TAGLIOLINI 34**
TOMATO BISQUE | BASIL | SCAMPI
- WHITE RAGU TAGLIATELLE 32**
CHICKEN STOCK | MINCED MEAT
- **TRUFFLE CAPPELLACCI 36**
TRUFFLE RICOTTA
- OX TAIL RAVIOLI 32**
BRAISED OX TAIL | JUS | PARMESAN FONDUE

DECLARATION

BIO SALMON: Ireland	PATANEGRA: Spain
SEABASS: Greece	BIO SALAMI: Slovenia
TURBOT: France	BEEF: Switzerland, Ireland
SCAMPI: South Africa	CHICKEN: Switzerland
OCTOPUS: Spain	VEAL: Switzerland
PRAWN: Italy, South Africa	DUCK: France
SCALLOPS: Canada	

ALLERGIES: Please inform your server of any allergies or intolerances before ordering. Ingredients may not be fully listed on the menu, and we cannot guarantee the absence of allergens. Detailed information on allergens is available upon request.



**OUR HAND-SELECTED
MEAT**

SELECT YOUR SAUCE
RED WINE TERIYAKI
CHIMICHURI

STARTER

- **BEEF CARPACCIO 32**
TRUFFLE-SOY | RUCOLA | RED ONION | SEASONAL TRUFFLE
- **BABY ICEBERG 14**
AVOCADO | THAI HERBS CREAMY DRESSING | PUFFED RICE
- **BURRATA 22**
RADICCHIO | RUCOLA | AVOCADO | PICKLED RADISH
- **GRILLED OCTOPUS 28**
BEETROOT | FENNEL | ORANGES | PONZU
- **COCONUT BISQUE 42**
GAMBERO ROSSO | SCALOP | CARROT GINGER PUREE

CHARCOAL GRILL

- GRASS FED BEEF FILET 200G 62**
RED WINE-TERIYAKI | PICKLED DAIKON
- **RIB EYE 300G 68**
CARMELIZED ONION | TOMATO | CHIVES
- **VEAL CHOP 350G 64**
HERBS CRUST | PISTACHIO
- **CORN FED BABY CHICKEN 48**
HONEY-MISO MUSTARD MARINATE
- **WHOLE BRANZINO 62**
THAI AROMAS | CHERRY TOMATO
- **JUMBO PRAWN 34**
SPICY SEAFOOD SAUCE

FISH OF THE DAY - MARKET PRICE

SIDE

- ● **GRILLED WILD BROCCOLI 12**
CHILLY GARLIC | OYSTER SAUCE
- ● **MIXED GRILLED VEGGY 16**
- **CAULIFLOWER GRATIN 11**
GRYUERE-PARMESAN
- **TRUFFLE MASH POTATO 14**
- **GRILLED SWEET POTATO 8**
- **HAND CUT SAFRAN PAPPARDELLE 12**

● **VEGETARIAN** ● **LACTOSE-FREE**

all prices incl. 7.7% VAT



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*Thank you for
your visit!*



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