SUDAKA

Sudaka, in the vibrant heart of Zurich is delighted to bring you an unconventional dining experience perfect for those of you who dare to embark on an extraordinary culinary journey.

The chef blends many different parts of the world on the menu to share with you mouth-watering delights that will get your taste buds tingling. Seamlessly combining the best ingredients in the world to push the boundaries and bring different cultures closer together.



ALLERGIES & INTOLERANCES

We're happy to provide you with any information. However we're not able to cater for vegan and dairy free diets.

ORIGINS

Bread & Pork, CH / Beef, CH / Duck, France / Crab, Vietnam - Canada / Shrimp, Argentina / Mussels & Turbot, Spain / Scallop, Japan / Hamachi, Japan - Denmark

A LA CARTE

SNACKS

Fried wonton Shrimps / Chipotle mayonnaise 18

Filled baos buns Pulled pork / Pickled onion 20

STARTERS

Crab Daikon / Green apple / Sea consommé 26

Hamachi Celery / Lychee / Green peppercorn 28

Holzen angus tartare Belper knolle / Mustard seeds 28

Onsen egg Potato / Umeshu / Brioche 18

MAINS

Thurgauer apfelschwein Sweet potato / Endive / Lardo 38

Risotto White asparagus / Gruyère / Fermented lemon 34

Turbot Tom Kha / Courgettes / Smoked pike's roe 44

Holzen angus Morels / Anchovies / Shio koji 50

DESSERT

Tres leche Black sesame / Maldon salt 15

Dark chocolate Raspeberry / Parsley 15

Yuzu Coriander / Finger lime / Sea salt 11

