

# Course Menu

5 Courses 49,00  
(without \*Lobster and \*Sushi)

7 Courses 69,00

## Small Japanese Garden

Edamame-Cream/Trüffel/Bamboo-charcoal-cake  
Hokkaido Pumpkin Miso Cream Soup

## Appetizer Basket

### Lobster / Tuna Tataki

Saqura extra Virgin Olive Oil Please let us know if you would like to taste this oil.

### Salmon / Saikyo Miso / Wild Herbs

### \*Sushi- Chef's Choice

### Veal Filet / Sakura / Jerusalem Artichoke

### Orange Eclair / Purple Sweet Potato Cream

**Wine Pairing 4** Glasses (incl. Champagne+Japanese Kosu-Wine) **30,00**

**Wine Pairing 6** Glasses (incl. Champagne+Japanese Kosu-Wine +Sake) **39,00**

## APPETIZERS

Vegetable Miso Soup 5,80

Braised Pork Belly 11,00

Japanese Appetizer Bento Box 18,50

## MAIN COURSES

Salmon Teriyaki/ Tuna cutlet 21,50

Barbary Duck Breast / Teriyaki 21,00

Tempura-Plate (Prawn/White Fish/Vegetable) 17,50

## SUSHI/SASHIMI

SUSHI 24,50

SASHIMI 28,00

## DESSERT

Crème Brûlée

Green Tea and Mascarpone 10,50