

Amuse-Bouche

Course Menu

Hokkaido Pumpkin Miso Cream Soup

Appetizer Basket

* Barbarie Duck Breast / Sweet Potato / Redmiso / Yuzu-Chili / Ground Cherry

Sea Bass / Crayfish / Kohlrabi / Broad Beans-Wasabi

*Sushi - Chef's Choice

Simmental Beef Fillet / Truffle / Moromi

Hojicha-Grapefruit Sorbet

Matcha Tiramisu / White Peach

Pralines

8 Course 98,00 / 6 Course 82,00 (without*Barbarie Duck and *Sushi)

Wine Sake Pairing (incl. Champagne and Sake) for 8 Course Menu 66,00
for 6 Course Menu 56,00

APPETIZERS

Vegetable Miso Soup	8,20
Agedashi Tofu and Aubergine	14,50
Braised Pork Belly	14,80
Japanese Appetizer Bento Basket	21,50

MAIN COURSES

Salmon Teriyaki/ Tuna cutlet	29,50
Barbary Duck Breast / Teriyaki	27,00
Tempura-Plate (Prawn/White Fish/Vegetable)	26,00

SUSHI 30,50

SASHIMI 33,50

DESSERT

Please ask our Staff for today's Dessert