

Amuse-Bouche

Course Menu

Edamame Miso-Cream Soup

Appetizer Basket

* Pheasant breast / Quail Onsen Egg / Strawberry / Wild garlic oil

Gurnard / Razor Clam / Takoyaki

*Sushi - Chef's Choice

Lamb / Morel / Miso-Caponatasauce / Maitake mushroom

Matcha sorbet

Japanese Cherry blossoms icecream / Azuki-fresh cheese cream

Pralines

8 Course 108,00 / 6 Course 96,00 (without*Pheasant breast and *Sushi)

Wine Sake Pairing (incl. Champagne and Sake) for 8 Course Menu 56,00
for 6 Course Menu 46,00

APPETIZERS

Vegetable Miso Soup	8,20
Agedashi Tofu and Aubergine	15,50
Braised Pork Belly	15,80
Japanese Appetizer Bento Basket	22,50

MAIN COURSES

Salmon Teriyaki/ Tuna cutlet	35,50
Barbary Duck Breast / Teriyaki	34,00
Tempura-Plate (Prawn/White Fish/Vegetable)	32,50

SUSHI 36,50

SASHIMI 38,50

DESSERT

Please ask our Staff for today's Dessert 14,50