

Amuse-Bouche

Course Menu

Small Japanese Garden / Truffle
Japanese Royale / Brown Shrimp, Ume

Appetizer Basket

*Corn chicken breast / Onsen-Egg / Watercress / Wasabi

Monkfish / Wild garlic / Caper / Mirin

*Sushi Wagyu-Fillet

Iberico Pork fillet / Bergamot / Balsamico-Soy Sauce / Cassava

Lycheesorbet

Sakura Ice / Pistachios-Chocolate / Azuki

Pralines

8 Course 98,00 / 6 Course 79,00 (without *Corn chicken and *Sushi)

Wine Sake Pairing (incl. Champagne and Sake) for 8 Course Menu 58,00
for 6 Course Menu 47,00

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