

Amuse-Bouche

Course Menu

Small Japanese Garden / Truffle / Hokkaido Pumpkin Cream Soup

Appetizer Basket

*Red Shrimp / Creamy Shrimp Croquette / Saikyo-Misosauce

St.Peter's Fish / Ume / Dashi-Tomato

*Sushi- Chef's Choice

Veal fillet / Japanese Pepper / Cider-Sauce

Matcha sorbet

Yuzu Mousse / Caramel sauce

Pralines

8 Course 98,00 / 6 Course 79,00 (without *Red Shrimp and *Sushi)

Wine Sake Pairing (incl. Champagne) 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