

Tasting Menu

Taro Miso Cream Soup / Red Prawn / Yuzu

Appetizer Selection

Marinated Mackerel / White Turnip / Sudachi Anchovy Sauce

Breast of Corn-Fed Spring Chicken / Butternut Squash / Beluga Lentils / Purslane

Cod / Mushrooms / Mizuna / Sea Beans

Sushi – Chef's Choice

Ox Cheek / Prosciutto / Sage / Pear

Matcha Caramel Pudding / Lychee / Mandarin

6 - 8 Courses of Your Choice 88,00 - 108,00

Wine Pairing 68,00

7 glasses including Champagne, Sake and exquisite Japanese wines

Our menu offers 6 to 8 courses.

If you'd like to add courses later, please don't hesitate to speak to our service staff – unfortunately, reducing the number of courses after ordering is not possible.

Each course can also be ordered individually.

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