

## Tasting Menu

Miso Soup Cod / Shrimp

Appetizer Selection

Kombu-Aged Pheasant / Lotus Root / Shiso / Cider / Pomegranate / Mandarin

Gurnard / Scallop / Turnip / Crispy Tofu Skin / Tomato

Chicken Terrine / Chawanmushi / Leek-Based Saikyo Miso Sauce  
Wasabi / Nori / Yuba

Sushi – Chef's Choice

Lamb / Spring Cabbage / Miso Sesame Sauce / Balsamic

Coconut Mousse / Sakura / Azuki / Hojicha

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

Wine Pairing 68,00

7 glasses including Champagne, Sake and two 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