

# THE JAPANESE RESTAURANT

## MODERN KAISEKI MENU

Sakizuke - Amuse Bouche

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Sashimi Hamachi, our way

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Crispy Sushi Rice-Tartars of Langoustine,

Sea Bass & Salmon

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Turbot Fillet, Soba Noodles, Green Tea-Dashi Broth

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Yellowfin Tuna, Gooseliver Flakes, Lychee,

Sake Jelly, Pine Nut Brittle

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Tempura of Lake Perch and Green Asparagus,

Shichimi Mayonnaise

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Sea Scallop Carpaccio,

warm Shiso & Kristal Oscietra Caviar Beurre Blanc

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Black Cod in Miso, Asparagus, Shiitake, Yuzu-Miso Sauce

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Pigeon Breast, Gyoza Dumpling, Kimchi Puree, Sesame Sauce

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Wagyu Beef Entrecote, Soy braised Onions, Sansho Pepper

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Coconut Panna Cotta, Matcha Ice Cream, 10 Year Old Mirin

**4 / 5 / 6 Course Menu**

**148 / 178 / 195**

each extra Course

30

Substitute to original Kobe Wagyu Beef 9+

100

4 / 5 / 6 Wine or Sake Flight

98 / 122 / 145

each extra Wine or Sake

22

All Prices in Swiss Francs (CHF) and including 7.7% VAT.

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## OMAKASE MENU

*Selection of Dishes served Family Style to Share*

Sakizuke – Amuse Bouche

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Agedashi Silken Tofu, Aubergine, North Sea Shrimps, Shichimi-Mayo

Japanese Escabeche of Lake Char, Daikon, Radish, Caviar

Wagyu Beef Tartare, Fresh Wasabi, Tsuyu

Chawan Mushi of Crab, Shiitake, Watercress

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Selection of Nigiri & Uramaki Sushi

Selection of Fish & Shellfish Sashimi

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Tempura of Prawns & Vegetables

Black Cod in Miso, Asparagus, Shiitake, Yuzu-Miso Sauce

Quail Yakitori, Teriyaki-Foie Gras Sauce

Miso Soup, steamed Rice

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Lemongrass Crème Brûlée with Raspberry Sorbet

Black Sesame and Yuzu Ice Cream Sundae

Banana Tempura, White Chocolate Parfait

2 / 3 / 4 Course Menu

120 / 165 / 185

3 / 4 Wine or Sake Flight

75 / 98