

THE JAPANESE RESTAURANT

MODERN KAISEKI MENU

Sakizuke - Amuse Bouche

Sashimi Hamachi, our way

Marinated Toro Tuna Belly, Lemon Sushi Rice,
pickled Myoga, Seaweed

Crispy- Maki Sushi with Trio of Tartares... Wagyu, Salmon, Seabass

Yellowfin Tuna, Gooseliver Flakes, Lychee,
Sake Jelly, Pine Nut Brittle

Sea Scallop Carpaccio,
warm Shiso & Kaviari Oscietra Caviar Beurre Blanc

Udon Noodles, Jumbo Crab, Winter Truffles, Sbrinz

Tempura of Lake Perch and Pumpkin,
Shichimi Mayonnaise

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

Lobster Tempura, Soba Noodle Galette, Seaweed, Bisque

Luma Pork Belly "Kakuni", Japanese Risotto, Crab, Chestnuts

Honey-Soy Glazed Duck, Foie-Gras-Teriyaki Sauce

Wagyu Beef Entrecôte, Soy braised Onions, Sansho Pepper

White Chocolate, Coconut, Raspberries, Sesam Meruinge

4 / 5 / 6 Course Menu	160/ 185 / 210
each extra Course	40
Substitute to original Kobe Wagyu Beef 9+	100
4 / 5 / 6 Wine or Sake Flight	110 / 130 / 150
each extra Wine or Sake	26

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

Agedashi Silken Tofu, Salmon-Shimichi-Tartare

Negitoro & Avocado “Donburi”

Sashimi Hamachi, our way

Chawan Mushi of Crab, Shiitake, Watercress

Selection of Nigiri & Uramaki Sushi

Selection of Fish & Shellfish Sashimi

Tempura of Prawns & Vegetables

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

Tonkatsu of Urner Veal, Autumn Mushrooms, Hispi Cabbage,
Sake, Soy & Truffle Sauce

Matcha Green Tea Vacherin, Fresh Berries

Banana Tempura, Caramel, Black Sesame Ice Cream

Dark Chocolate Truffle Cake, Wasabi Ice Cream

2 / 3 / 4 Course Menu

130 / 185 / 200

3 / 4 Wine or Sake Flight

85 / 110

Origin:
Beef, Veal, Pork, Chicken, Lamb: Swiss
Kobe, Wagyu: Japan
Goose Liver, Quail, Duck: France - Venison: Austria
Hamachi: Breed Japan - Pike Perch: FAO 05 - Sole: FAO 2 - Monkfish: FAO 27
Salmon: Breed Scotland - Smoked Salmon: Breed Scotland - Sturgeon: Swiss / Frutigen
Soft Shell Crab: FAO 071 - Crab Meat: FAO 071 - Shrimp: Vietnam Golden Shrimp MSC
Lobster: FAO 21 - Pulpo: FAO 34 - Kaviar Kristal: Breed Chinese - Scallops: FAO 21