

# THE JAPANESE RESTAURANT

## MODERN KAISEKI MENU

Sakizuke - Amuse Bouche

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Sashimi Hamachi, our way 2019

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Marinated Toro Tuna Belly, Lemon-Vinegar Rice,  
pickled Myoga, Seaweed

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Arctic Char Tartare, Dashi Jelly, Wasabi, Nori Crackers

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Wagyu Sushi with Gooseliver Flakes & Ginger

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

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Chawan Mushi, Crab, Pork Belly & Oscietra Gold Caviar

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Tempura of Lake Perch and Green Asparagus,  
Shichimi Mayonnaise

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

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Turbot Fillet, Purslane, Wild Asparagus, Alpine-Dashi

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Luma Pork Belly "Kakuni", Japanese Risotto, Crab & Coriander

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

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Wagyu Beef Entrecôte, Soy braised Onions, Sansho Pepper

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White Chocolate, Coconut, Raspberries, Sesame Meringue

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|---|------------------------|
| <b>4 / 5 / 6 Course Menu</b>              | <b>160 / 185 / 210</b> |
| 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

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Agedashi Silken Tofu with Forest Mushroom, Shichimi-Mayo  
Spinach Salad with Scampi, Mussels, Clams & Sesame Dressing  
Sashimi Hamachi, our way 2019  
Dry Aged Angus Beef Tataki, Chilled Soba Noodles, Kim Chi

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Nigiri Sushi... Yellowfin Tuna, Hamachi, Salmon  
Uramaki Sushi... Avocado, Spicy Tuna, Spicy Shrimp Roll  
Sashimi... Sea Bream, Salmon, Sea Scallop

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Tempura of Prawns & Vegetables  
Black Cod in Miso, White Asparagus, Shiitake, Yuzu-Miso Sauce  
Urner Veal, Braised Daikon, Wasabi-Mayonnaise

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Matcha Green Tea Cheesecake, Strawberries  
Banana Tempura, Caramel, Black Sesame Ice Cream  
Mango, Lychee, Yuzu-Sake Jelly, 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