

# THE JAPANESE RESTAURANT

## MODERN KAISEKI-KAPPO MENU

Sakizuke - Amuse Bouche

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Sashimi Hamachi, our way 2019

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Sushi without Rice ... Salmon, Crab, Daikon

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Toro Tuna, Lemon Vinegar Rice, Seaweed Salad, Pickled Myoga

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Wagyu Beef Tartar, Smoked Eel, Wasabi, Quail Egg, Transmontanus Caviar

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Alpine Lake Nigiri Sushi ... Pike Perch, Mountain Trout, Lake Char

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Swiss Shrimp Sashimi, Wasabi Gel, Oscietra Caviar, Koji Cucumber

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Sea Scallop Carpaccio, Shiso & Kaviari Kristal Caviar Beurre Blanc

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Tempura of Lake Perch & Pumpkin, Shichimi Mayo

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

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Crispy Sole Fillet, Snow Crab, Leek, Myoga, Shiso

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Udon Noodles, Forest Mushrooms, Winter Truffle

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Pork Belly «Kakuni», Fin de Claire Oyster, Kim Chi Consommé

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Veal Fillet & Sweetbreads, Pickled Carrots, Sudachi Leaf

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Wagyu Beef Entrecôte (MB8+), Aubergine, Sesame Teriyaki

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White Chocolate, Coconut, Raspberry, Sesame Meringue

4 | 5 | 6 Course Menu

160 | 190 | 220

each extra course

30

Substitute to Original Kobe Wagyu Beef (MB9+)

100

4 | 5 | 6 Wine or Sake Flight

110 | 135 | 160

each extra Wine or Sake

25

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

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## SUSHI, SASHIMI & TEMPURA OMAKASE MENU

Sakizuke - Amuse Bouche

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Edo Style Sushi - Tuna, Hamachi, Salmon, Ebi Prawn

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Kyoto Style Sushi - BBQ Eel, Sea Trout, Shiitake, Mackerel

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Sashimi - Swiss Shrimp, Hamachi, Scallop, Sea Bream, Toro Tuna

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Tempura of Lake Perch & Pumpkin, Shichimi Mayo

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Tempura of Wagyu Beef Fillet, Spicy Fermented Black Bean Sauce

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Green Tea Crème Brûlée, Adzuki Beans

4 | 5 | 6 Course Menu 165 | 190 | 215

4 | 5 | 6 Wine or Sake Flight 110 | 135 | 160

## KAVIARI CAVIAR OMAKASE MENU

Sakizuke - Amuse Bouche

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Nigiri Sushi - Salmon with Three Styles of Caviar

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Swiss Shrimp Sashimi, Wasabi Gel, Oscietra Caviar, Koji Cucumber

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Sea Scallop Carpaccio, Shiso & Kaviari Kristal Caviar Beurre Blanc

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Chawanmushi of Snow Crab, Oscietra Caviar

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Alpstein Chicken poached in Sake, Sudachi, Katsuboshi & Caviar

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Banana Tempura, Honey-Sesame Caramel, Black Sesame Ice Cream

4 | 5 | 6 Course Menu 200 | 240 | 280

4 | 5 | 6 Wine or Sake Flight 110 | 135 | 160

Wagyu - Australia | Argentina, Kobe - Japan, Duck & Gooseliver - France  
Pork - Switzerland, Veal & Chicken - Switzerland  
Fish - Switzerland, France, Spain, Australia, Chile, Norway, China  
Shellfish - France, Vietnam, Canada, USA, Switzerland, Ireland