

THE JAPANESE RESTAURANT

MODERN KAISEKI-KAPPO MENU

Sakizuke - Amuse Bouche

Sashimi Hamachi, our way 2019

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

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

Obsiblu Prawn Sashimi, Wasabi Gel,
Oscietra Caviar, Koji-Cucumber

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

Turbot Fillet, Cabbage, Eggplant, Alpine-Dashi

Tempura of Lake Perch and Courgette Flowers,
Shichimi Mayonnaise

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

Wagyu Beef Fillet (MB5+), smoked Eel,
Pickled Eryngii, Kim Chi Pickles

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

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

Wagyu Beef Entrecôte (MB8+), Soy braised Onions, Sansho Pepper

White Chocolate, Coconut, Raspberries, Sesame Meringue

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

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SHOJIN RYORI OMAKASE MENU

Shojin Ryori is the traditional dining style of the Buddhist monks of Japan. Developed in the 7th century as a plant and grain based cuisine.

We offer our interpretation of Shojin Ryori dishes.

served Family Style to Share

Sakizuke – Amuse Bouche

Agedashi Silken Tofu, Fresh Fig, Eggplant
Roasted Sesame Dashi

Spinach and Seaweed Salad with Avocado Sesame Dressing

Cauliflower Spicy Tempura

Chilled Soba Noodles, Cucumber, Soy Beans, Coriander

Nigiri Sushi... Shiitake, Chioggia, Myoga, Tamago

Uramaki Sushi... Avocado, Spicy Asparagus Roll, Caprese

Tempura of seasonal Vegetables, Trio of Salts

Grilled Aubergine & Chinese Cabbage, Shiitake, Yuzu-Miso Sauce

White Asparagus Ohitashi, Garden Peas, Onsen Egg,
Miso Soup, Takikomi Rice

Matcha & Pecan Brownies, Cherry-Kirsch Sorbet

Banana Tempura, Caramel, Black Sesame Ice Cream

Mango, Lychee, Yuzu-Sake Jelly, Wasabi Ice Cream

2 / 3 / 4 Course Menu

130 / 165 / 190

3 / 4 Wine or Sake Flight

85 / 110

Origin:

Beef, Veal, Pork, Chicken, Lamb: Swiss

Kobe, Wagyu: Japan, Argentina

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