

THE JAPANESE RESTAURANT

MODERN KAISEKI-KAPPO MENU

Sakizuke - Amuse Bouche

Sashimi Hamachi, our way 2019

Fin de Claire Oyster, Daikon, Cucumber,
Sea Buckthorn Jelly, Caviar

Toro Tuna Belly Tartar, Lemon Vinegar Rice,
Wasabi Mayo

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

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

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

Tempura of Lake Perch and Pumpkin,
Shichimi Mayonnaise

Wild Sea Bass, Seaweed Salad-Dashi, Jabara Jelly

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 & Chestnuts

Teriyaki Duck Breast, Gyoza, Pak Choi, 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

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

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Autumn OMAKASE MENU

Omakase is to "trust the chef" with the menu selection.

This month our Omakase features the riches of autumn produce.

*We offer this menu served family style to share and
so is recommend for the entire table*

Sakizuke – Amuse Bouche

Silken Tofu, Ebi Prawns, Pumpkin, Goma
Roe Deer Tartar, "Cauliflower Leaf Kim Chi", Miso Cream
"Okonomiyaki" of Crab, Scampi,
Cabbage & Mungo Bean Sprouts
Chilled Soba Noodles, Cucumber, Soy Beans, Coriander

Nigiri Sushi... Tuna, Hamachi, Sea Bream, Salmon
Uramaki Sushi... Artic Char & Avocado, Spicy Prawn Roll

Swordfish Yuan Style, Aubergine, Hlspi Cabbage, Shiitake
Tempura of seasonal Vegetables, Dipping Sauces
Red Deer Venison, Porcini Mushrooms, Dashi & Walnut Barley

Chocolate & Silken Tofu Mousse, Local Wild Blueberries
Banana Tempura, Caramel, Black Sesame Ice Cream
Mango, Lychee, Yuzu-Sake Jelly, Wasabi Ice Cream

2 / 3 / 4 Course Menu

160 / 195 / 210

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