

# THE JAPANESE RESTAURANT

## 一期一会

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### Ichi Go ... Ichi E

On every occasion, the people, the place, the time and the experience are unique and can never be replicated... Enjoy the moment.

Bei jeder Gelegenheit sind die Menschen, der Ort, die Zeit und die Erfahrung einzigartig und können niemals wiederholt werden... genieße den Moment.

À chaque occasion, les gens, le lieu, le temps et l'expérience sont uniques et ne peuvent jamais être reproduits... Apprécie le moment.

In ogni occasione, le persone, il luogo, il tempo e l'esperienza sono unici e non possono mai essere replicati... Godetevi il momento.

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4   5   6 Course Menu	180   210   240
each extra course	30
Substitute to Original Kobe Wagyu Beef (MB9+)	100
4   5   6 Wine or Sake Flight	130   155   180
each extra Wine or Sake	25

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## MODERN KAISEKI-KAPPO MENU

Sakizuke - Amuse Bouche

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Bluefin Tuna, Hamachi, Sea Urchin, Caviar

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Halibut „Usuzukuri“, Tosazu, Pickled Jalapeno

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Modern Style Sashimi... Toro-Tuna, Alpine Salmon, Lobster

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Classic Style Sashimi...Bluefin Tuna, Dorade, Salmon Belly, Calamari

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Seared Kagoshima Wagyu Beef, Gillardeau Oyster, Celeriac, Oscietra Caviar

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Wagyu Beef Tartar, Seared Bone Marrow, Perigord Winter Truffles

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Venison Tataki, Parsnip, Pickled Nashi Pear, 10 Year Matured Soy

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Edo Nigiri Sushi ... Salmon, Hamachi, Swiss Shrimp, Tuna

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Aburi Nigiri Sushi ... Arctic Char, Sea Bream, Eel, Toro-Tuna

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Dragon Roll ... Spicy Prawn, Salmon, Avocado, Cucumber

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

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Tempura Red Mullet, Crabmeat, Mountain Pepper, Soybeans

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Teppanyaki Scampi, Genmaicha, Scampi & Spring Onion Oil

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Handmade Udon Noodles, Wild Mushrooms, Sake & White Truffle

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

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Monkfish, Lardo, Jerusalem Artichoke, Mushroom Dashi

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Urner Veal Loin „Katsudon“, Gooseliver-Teriyaki Sauce

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Pork Belly „Kakuni“, Smoked Eel, Mountain Potato, Kim Chi

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Lamb Entrecôte, Baked Aubergine, Walnuts, Yakiniku Sauce

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Wagyu Entrecote (MBS 8+), Confit Garlic, Spinach,  
Tamari-Wasabi Butter

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Pineapple Tataki, Black Sesame, Coconut

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Mountain Stones

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White Chocolate, Mango, Matcha Green Tea