

THE JAPANESE RESTAURANT

一期一会

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.

4 5 6 Course Menu	170 200 230
each extra course	30
Substitute to Original Kobe Wagyu Beef (MB9+)	100
4 5 6 Wine or Sake Flight	120 145 170
each extra Wine or Sake	25

THE JAPANESE RESTAURANT

MODERN KAISEKI-KAPPO MENU

Sakizuke - Amuse Bouche

Sashimi Hamachi, Avocado, Caviar, Ponzu, Cherrywood

Japanese „ Caprese Salad“ .. With Silken Tofu

Modern Sashimi
Toro, Alpine Salmon, Sea Bass

Tempura Gillardeau Oyster,
Chilled Vichyssoise, Oscietra Caviar

Wagyu Beef Tartar, Pine Nuts, Nashi Pear,
Cured Egg Yolk, Wasabi

Crispy Scampi, „Oscietra Gros Grain“, Apple Reduction

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

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

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

Rheinfelden Shrimp Tempura, Tartar,
Sui Mai & Consomme

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

„KakiageTempura“ Pork Belly,
Smoked Eel, Shiso, Sweetcorn, Spicy-Ponzu

Udon Noodles, Japanese Mushrooms,
Truffle-Dashi

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

AlpsteinChicken... Yakitori, Karaage, Mushimono

Rhine Valley Lamb Teriyaki, Green Peas, Wasabi Veloute

Wagyu Entrecôte (MB8+), Baked Aubergine,
Yakiniku Sauce, Takikome Rice

Japanese Cheesecake, Yuzu-Sake Jelly, Coconut, Raspberries, Hibiscus

Mountain Stones

White Chocolate, Mango, Matcha Green Tea