日本の味わいを楽しむ

SEASONAL COURSE MENU – CRAFTED WITH TRADITION

CHOOSE BETWEEN TWO THOUGHTFULLY CURATED OPTIONS, EACH OFFERING A UNIQUE JOURNEY THROUGH JAPAN'S FLAVORS.

ALL PRICES INCL. 8.1 % VAT IN CHF
VEGETARIAN ∅

THE ORIGIN OF OUR MEAT AND FISH/SEAFOOD
BEEF: JAPAN AND SWITZERLAND
CHICKEN: SWITZERLAND
PORK: SWITZERLAND
IBERICO PORK: SPAIN
DUCK: FRANCE
FISH: JAPAN, SPAIN, DENMARK, GREEK AND SWITZERLAND
CRUSTACEANS: ITALY, CANADA, NORWAY
SHELLFISH: JAPAN AND FRANCE
THE ORIGIN OF OUR SEA URCHINS AND EELS VARIES; OUR SERVICE STAFF WILL BE HAPPY TO PROVIDE YOU WITH FURTHER INFORMATION

FOR INFORMATION CONCERNING ALLERGIES OR INTOLERANCES PLEASE ASK OUR TEAM.

料理長より、今宵の特別

from the chef – tonight's special

焼きおこげ寿司
CRISPY RICE SUSHI

GOLDEN GRILLED EGGPLANT MISO ∅
GRILLED EGGPLANT WITH A SAVORY MISO GLAZE

本日のお造り
TODAY'S SASHIMI

BLUEFIN TUNA & SCALLOP TEPPAI
A KYOTO-STYLE DRESSED SASHIMI
WITH VINAIGRETTE MISO AND
SPICY JAPANESE MUSTARD SAUCE

旬の彩り── 季節の一皿
SEASONAL JAPANESE CREATIONS

GRILLED HOUSE-MADE SESAME TOFU ∅
RICH AND SWEET WITH A DELICATE CHAR

逸品料理
EXQUISITE SEASONAL DISHES

MIXED TEMPURA
SEAFOOD AND SEASONAL VEGETABEL MIXTURE

GRILLED KAGOSHIMA WAGYU & SEASONAL VEGETABLES
ROLLED WITH VEGETABLE AND SERVED
WITH WASABI SAUCE

釜炊き御飯
IRON POT RICE

OYSTER TEMPURA WITH RICE
PLUMP OYSTERS GENTLY COOKED INTO
UMAMI-RICH RICE

SEASONAL VEGETABLE PICKLES ∅
A REFRESHING ASSORTMENT OF
LIGHTLY PICKLED SEASONAL VEGETABLES

MENU FOR 2 – 230 (115 PER PERSON)

古都の味暦

a culinary calendar from Japan

焼きおこげ寿司
CRISPY RICE SUSHI

NEGITORO
BLUEFIN TUNA TARTARE AND SCALLION
ATOP CRISPY RICE

牡蠣四景 ──
四つの趣で味わう、海の恵み
OYSTERS – GILLARDEAU N°2
A QUARTET OF EXPRESSIONS

FRESH OYSTER WITH YUZU PONZU &
MOMIJI OROSHI (2 PIECES)
A CLASSIC HARMONY OF CITRUS SOY
AND GRATED DAIKON CHILI

FRESH OYSTER WITH RED YUZU PEPPER &
RED WINE VINEGAR (2 PIECES)
A REFRESHING HARMONY OF OCEAN BRININESS,
CITRUS HEAT, AND SUBTLE ACIDITY

本日のお造り
TODAY'S SASHIMI

CHEF'S SASHIMI SELECTION — FIVE VARIETIES
LEAN BLUEFIN TUNA, FATTY BLUEFIN TUNA,
KINGFISH, GAMBERO VIOLA, AND TODAY'S FISH

逸品料理
EXQUISITE SEASONAL DISHES

WARM FRIED EGGPLANT IN
SWEET AND SOUR DASHI SAUCE ∅
TENDER EGGPLANT SERVED WARM WITH
A SWEET AND DISTINCTLY SOUR SAUCE
INFUSED WITH DASHI

CRAB & TARO CROQUETTE
CRISPY OUTSIDE, CREAMY AND SWEET WITHIN,
TARO POTATO AND SNOW CRAB MEAT

釜炊き御飯
IRON POT RICE

WAGYU SHIGURENI RICE
SIMMERED BEEF WITH SWEET SOY SAUCE AND GINGER

MENU FOR 2 – 260 (130 PER PERSON)