

日本の味わいを楽しむ

SEASONAL COURSE MENU -
CRAFTED WITH TRADITION

WHERE THE FRESH GREENERY OF THE ALPS MEETS THE SEASONAL AROMAS OF JAPAN. A CELEBRATION OF LIFE'S RESILIENCE, EMERGING WITH STRENGTH FROM THE DEPTHS OF WINTER. WE INVITE YOU TO SAVOR THIS FLEETING MOMENT, WHERE THE SPIRITS OF TWO DISTANT SPRINGS ENTWINE.

アルプスの嶺（ね）に萌え出づる新緑と、日本より届く春の薫香（くんこう）。厳冬を越え、大地を突き動かす生命（いのち）の輝き。ふたつの地が奏でる、瑞々（みずみず）しい季節の重なりを心ゆくまでお楽しみください。

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, PORTUGAL, GREEK
AND SWITZERLAND

CRUSTACEANS: ITALY, CANADA, NORWAY

SHELLFISH: JAPAN AND FRANCE

OCTOPUS: ITALY

TO ENSURE THE HIGHEST QUALITY, THE ORIGIN OF CERTAIN PRODUCTS, PARTICULARLY SEA URCHIN AND EEL, MAY VARY DEPENDING ON THE SEASON AND DAILY WEATHER CONDITIONS. OUR TEAM WILL BE HAPPY TO PROVIDE INFORMATION ON CURRENT ORIGINS, TODAY'S INGREDIENTS, AS WELL AS ANY ALLERGIES OR INTOLERANCES.

特別献立：瑞芽

ZUIGA – the vibrant awakening

本日のお造り

| TODAY'S SASHIMI

BLUEFIN TUNA TWO-WAYS: AKAMI & OTORO
PREMIUM CUTS OF BLUEFIN TUNA, LEAN RED MEAT AND
PRIME FATTY TUNA, SERVED WITH A VIBRANT WILD
FOREST GARLIC SAUCE AND FRESH BROAD BEANSE

旬の彩り — 季節の一皿

| SEASONAL JAPANESE CREATIONS

JAPANESE A5 WAGYU & ASPARAGUS SALAD
DELICATELY BLANCHED JAPANESE WAGYU BEEF AND
SEASONAL ASPARAGUS, SERVED SALAD-STYLE AND
TOSSED IN A RICH, SAVORY SESAME-MISO DRESSING

天麩羅

| CHEF YUSUKE'S TEMPURA

SEASONAL ASPARAGUS TEMPURA ◊
SPRING ASPARAGUS IN A LIGHT TEMPURA BATTER

逸品料理

| EXQUISITE SEASONAL DISHES

CRISP MONKFISH & TENDER LEEK IN GINGER-MISO
LIGHTLY FRIED MONKFISH AND SWEET STEAMED
LEEK, GLAZED WITH RICH GINGER-MISO AND THE
LINGERING, AROMATIC HEAT OF BLACK SHICHIMI

手巻き寿司

| TEMAKI (HAND-ROLLED SUSHI)

NEGITORO (2 PIECES)
FINELY CHOPPED BLUEFIN TUNA OTORO
WITH SCALLIONS

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| MORIOKA-STYLE NOODLE IN BROTH

**A5 JAPANESE WAGYU SHABU-SHABU
WITH MORIOKA NOODLES**
THINLY SLICED A5 WAGYU GENTLY POACHED IN
CLEAR DASHI BROTH, WITH SILKY MORIOKA NOODLES

MENU FOR 2 – 210 (105 PER PERSON)

春のSEAM特選献立

seam's signature menu

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

焼きおこげ寿司

| CRISPY RICE SUSHI

NEGITORO
BLUEFIN TUNA TARTARE AND SCALLION
ATOP CRISPY RICE

本日のお造り

| TODAY'S SASHIMI

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

逸品料理

| EXQUISITE SEASONAL DISHES

IBERICO PORK KAKUNI
SLOW-BRAISED IBERICO PORK BELLY IN A RICH,
SAVORY GLAZE, SERVED WITH A MARINATED EGG

釜炊き御飯

| IRON POT RICE

WAGYU SHIGURENI RICE
SIMMERED WAGYU WITH SWEET SOY SAUCE AND GINGER

MENU FOR 2 – 260 (130 PER PERSON)