

古池や  
蛙飛び込む  
水の音

| THE ANCIENT POND  
A FROG LEAPS IN  
THE SOUNDS OF THE WATER

MATSUO BASHŌ

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

THE ORIGIN OF OUR SEA URCHINS AND EELS  
VARIES; OUR SERVICE STAFF WILL BE HAPPY  
TO PROVIDE YOU WITH FURTHER INFORMATION

TO ENSURE THE HIGHEST QUALITY, OUR SOURCING  
MAY VARY DEPENDING ON THE SEASON AND DAILY  
WEATHER CONDITIONS. PLEASE FEEL FREE TO ASK  
OUR STAFF FOR DETAILS REGARDING TODAY'S  
ORIGINS AND INGREDIENTS.

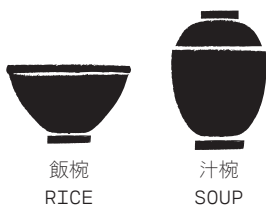
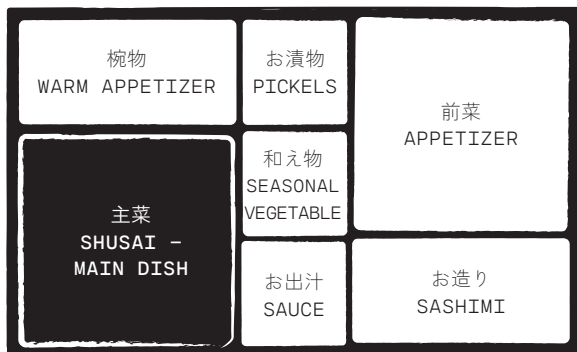
FOR INFORMATION CONCERNING ALLERGIES  
OR INTOLERANCES PLEASE ASK OUR TEAM.

# seam lunchtime

WE INVITE YOU TO ENJOY A TRADITIONAL JAPANESE BENTŌ, THOUGHTFULLY CRAFTED AND SERVED IN A SINGLE BOX, OFFERING A HARMONIOUS BALANCE OF FLAVORS, TEXTURES, AND SEASONAL INGREDIENTS.

IT BEGINS WITH AN ASSORTMENT OF SEASONAL SMALL DISHES – A CELEBRATION OF NATURAL FLAVORS AND REFINED SIMPLICITY. THESE MAY INCLUDE DELICATELY GRILLED SESAME TOFU, A KANSAI-STYLE ROLLED OMELET, A SELECTION OF SEASONAL SASHIMI, AND PICKLED VEGETABLES.

THE MAIN DISH, SELECTED BY YOU, COMPLETES THE BENTŌ, ACCOMPANIED BY TRADITIONAL SOUP AND FRESHLY STEAMED RICE.



弁当  
BENTŌ

# bento selection

PLEASE SELECT YOUR MAIN DISH FROM THE FOLLOWING OPTIONS TO COMPLETE THE BENTŌ.

## 主菜

### SHUSAI – MAIN DISH

- BLUEFIN TUNA SASHIMI THREE WAYS** 68  
A DELICATE CHIRASHI-STYLE BOWL FEATURING OTORO (FATTY TUNA), AKAMI (LEAN TUNA), AND ZUKE (MARINATED TUNA), SERVED OVER SEASONED SUSHI RICE
- KAGOSHIMA / MIYAZAKI WAGYU SUKIYAKI-STYLE** 85  
TENDER WAGYU BEEF, SIMMERED IN A DELICATE SWEET SOY BROTH WITH SEASONAL VEGETABLES A SUKIYAKI-INSPIRED DISH
- KARAAGE CHICKEN** 44  
CHICKEN MARINATED IN OUR SIGNATURE DASHI, THEN FRIED UNTIL CRISP ON THE OUTSIDE AND JUICY INSIDE – A REFINED TAKE ON A CLASSIC FAVORITE
- SEASONAL VEGETABLE DISH** 36  
FRESH VEGETABLE OF THE WEEK, PLEASE ASK OUR STAFF FOR DETAILS
- CATCH OF THE DAY** 45  
CHEF'S FISH SELECTION OF THE DAY, PLEASE ASK OUR STAFF FOR DETAILS

### TODAY'S SPECIAL

A DAILY EXPRESSION OF THE CHEF'S CRAFT, PLEASE ASK OUR STAFF FOR DETAILS

- IBERICO PORK KAKUNI** 53  
LOW-BRAISED IBERICO PORK BELLY IN A RICH, SAVORY GLAZE, SERVED WITH A MARINATED EGG
- HAND-ROLL SUSHI SET** 52  
THREE HAND-ROLLED SUSHI:  
— BLUEFIN TUNA OTORO TARTAR WITH SCALLIONS  
— SWISS SALMON TARTARE  
— PICKLED DAIKON WITH SHISO LEAF FOR A REFRESHING TOUCH