

古池や
蛙飛び込む
水の音

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

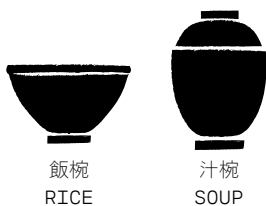
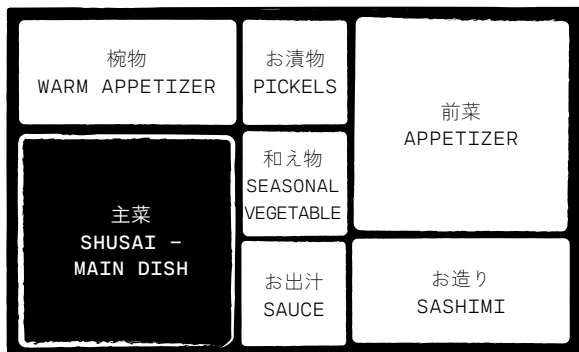
MATSUO BASHŌ

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
- 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
— SEARED SALMON
— FRESH YUBA AND SHIITAKE

set menu

a seasonal specialty from the north

盛岡麺 (スープ付き)

MORIOKA NOODLE
WITH SOUP THREE VARIATIONS

OUR TRADITIONAL MORIOKA NOODLES FROM
NORTHERN JAPAN ARE SERVED IN A DELICATE
VEGETARIAN BROTH.

COMPLETE YOUR SET BY CHOOSING
ONE WARM MAIN DISH. ALL DISHES ARE
SERVED WITH SEASONAL ACCOMPANIMENTS.

IBERICO PORK BELLY WITH EGG	38
STEAMED VEGETABLE WITH PRAWN	38
SEASONAL STEAMED VEGETABLE \emptyset	32

à la carte

TO ENJOY THE FULL BREADTH OF OUR MENU,
WE RECOMMEND SELECTING 6 TO 7 DISHES
TO SHARE BETWEEN TWO GUESTS. USUALLY
3 APPETIZERS AND 3 TO 4 MAIN DISHES.

something to start with ... beyond tradition

酒肴

| SHUKŌ – SNACK

DELICATE SMALL BITES TO ENJOY WITH DRINKS,
SHOWCASING REFINED FLAVORS AND TEXTURES.

VERDANT DIP & SEASONAL CHIPS ∅	19
HOMEMADE SEASONAL VEGETABLE CHIPS SERVED WITH A BEAUTIFUL JADE-GREEN BEAN DIP	
SEASONAL VEGETABLE PICKLES ∅	9
A REFRESHING ASSORTMENT OF LIGHTLY PICKLED SEASONAL VEGETABLES	
CHILLED TOMATOES IN AMBER MARINADE ∅	9

appetizer

旬の彩り—季節の一皿

SEASONAL JAPANESE CREATIONS

INGREDIENTS MAY VARY ACCORDING TO SEASONAL AVAILABILITY.

SEASONAL VEGETABLE SALAD ∅	24
A VIBRANT MEDLEY OF SEASONAL VEGETABLES, SERVED WITH SEAM'S HOUSE-MADE JAPANESE DRESSING	
— WITH CHICKEN	+10
NANOHANA (SPRING GREENS) WITH SESAME DRESSING & CHIPS ∅	16
A NUTTY AND SAVORY DISH OF SEASONAL SPRING GREENS TOSSED IN A CLASSIC JAPANESE SESAME SAUCE, SERVED WITH A CRISP FINISH	

手巻き寿司

TEMAKI (HAND-ROLLED SUSHI)

NEGITORO	14
FINELY CHOPPED BLUEFIN TUNA OTORO WITH SCALLIONS	
SEARED SALMON	12
LIGHTLY SEARED SALMON SCENTED WITH YUZU, COMPLEMENTED BY A SUBTLE HIDDEN NOTE OF LIGHTLY PICKLED DAIKON AND CUCUMBER	
FRESH YUBA AND SHIITAKE ∅	9
CREAMY TOFU SKIN WITH SHIITAKE MUSHROOMS AND FRAGRANT SHISO LEAF	

本日のお造り

TODAY'S SASHIMI

SEASONAL SASHIMI SELECTION —	30
THREE VARIETIES	
LEAN BLUEFIN TUNA AND TODAY'S FISH	

main course

逸品料理

EXQUISITE SEASONAL DISHES

BELOVED FAVORITES THAT SHOWCASE OUR CREATIVITY AND CRAFTSMANSHIP.

FRIED OYSTERS (4 PIECES)	32
PERFECTLY BREADED AND SERVED WITH HOUSE TARTAR SAUCE	
CRAB & TARO CROQUETTE	29
CRISPY OUTSIDE, CREAMY AND SWEET WITHIN	
IBERICO PORK KAKUNI	38
SLOW-BRAISED IBERICO PORK BELLY IN A RICH, SAVORY GLAZE, SERVED WITH A MARINATED EGG	
KARAAGE CHICKEN	28
CHICKEN MARINATED IN OUR SIGNATURE DASHI, THEN FRIED UNTIL CRISP ON THE OUTSIDE AND JUICY INSIDE — A REFINED TAKE ON A CLASSIC FAVORITE	
WARM SIMMERED EGGPLANT ∅	26
IN SWEET AND SOUR DASHI SAUCE	
TENDER EGGPLANT SERVED WARM WITH A SWEET AND DISTINCTLY SOUR SAUCE INFUSED WITH DASHI	

釜炊き御飯

IRON POT RICE

RICE COOKED IN IRON POT FOR DEEP, COMFORTING FLAVOR PLEASE NOTE THAT IT TAKES APPROXIMATELY 30 MINUTES TO PREPARE

WAGYU SHIGURENI RICE	74
SIMMERED WAGYU WITH SWEET SOY SAUCE AND GINGER	

御食事

SIDE DISH

STEAM JAPANESE RICE	5
MISO SOUP	3

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.