

春なれや  
名もなき山の  
朝がすみ

| IT IS SPRING  
OVER THE NAMELESS MOUNTAIN  
MORNING HAZE

MATSUO BASHŌ

割烹

KAPPO SEAM

割烹（かっぽう）——

「割」は、素材を見極め、余分を削ぎ落とし、本質を引き出す「切る」こと。

「烹」は、火と水を操り、素材に命を吹き込む「煮炊き」のこと。

この二つが響き合うとき、料理は調理を超え、一皿の中に季節と技、そして心が映り込む。

割烹とは、食の形式にとどまらず、料理が目の前で生まれていく「空間」の芸術。創造と鑑賞の境界が静かに溶け、技と感性がひとつに息づく瞬間が訪れる。

KAPPO SEAMの原点にあるのは、季節の移ろいと素材の美しさへの敬意。正確で丁寧な手仕事で、その姿を形づくる。

技の先に宿るのは、心と心がふれあう「親密さ」。包丁の一振り、鍋の音、皿に込められた想い——料理人と客のあいだに、静かな対話が生まれる。

KAPPO SEAMは、「見えない境界」を越え、職人の技とおもてなしがひとつに溶け合う場。言葉を交わさずとも通じ合う、静けさの中の語らいがそこにある。

日本の伝統工芸「継ぎ目（つぎめ）SEAM」のように、二つの要素が繊細に結ばれ、調和のうちに新たな意味を生み出す瞬間。KAPPO SEAMは、その空間を大切に、そこに宿る美と継承の精神を受け継いでいく。

過去と未来がそっと交わる場所に、真の「連なり」が生まれる。それは、完成ではなく、「今ここに在る」ということ。

SEAM——

時間と場所、そして存在そのものを讃えながら、心を澄ませ、静寂の美を分かち合うひとときを紡ぐ。

割烹

KAPPO SEAM

KAPPO CUISINE (割烹 - "CUT AND COOK") IS MORE THAN A WAY OF EATING - IT IS THE QUIET ART OF PREPARING FOOD IN FRONT OF THE GUEST, WHERE THE BOUNDARY BETWEEN CREATION AND APPRECIATION GENTLY FADES AWAY.

ROOTED IN SEASONALITY AND SIMPLICITY, KAPPO SEAM CELEBRATES THE BEAUTY OF FRESH, CAREFULLY CHOSEN INGREDIENTS - PREPARED WITH PRECISION.

BEYOND TECHNIQUE, KAPPO IS ABOUT INTIMACY: EVERY MOVEMENT OF THE KNIFE, EVERY SIZZLE FROM THE PAN, AND EVERY PLATE PASSED ACROSS THE COUNTER IS A GESTURE OF TRUST - A SHARED MOMENT BETWEEN CHEF AND GUEST, BETWEEN ARTISTRY AND APPRECIATION, BETWEEN PRESENCE AND PERFORMANCE.

AT KAPPO SEAM, WE INVITE YOU TO CROSS THAT INVISIBLE LINE - TO SHARE A SPACE WHERE CRAFTSMANSHIP AND HOSPITALITY BREATHE AS ONE, WHERE EACH DISH BECOMES A CONVERSATION WITHOUT WORDS.

LIKE TSUGIME, A JAPANESE CRAFT TRADITION WHERE TWO ELEMENTS ARE CAREFULLY JOINED TOGETHER IN PERFECT HARMONY, KAPPO SEAM HONORS THE SPACE IN BETWEEN AND GIVES IT MEANING - A TRADITION QUIETLY PASSED FROM HAND TO HAND.

IT IS IN THE DELICATE CONVERGENCE OF PAST AND FUTURE THAT CONTINUITY TAKES SHAPE - NOT AS PERFECTION, BUT AS PRESENCE.

AT SEAM, WE SHARE MORE THAN A MEAL - WE CREATE A PAUSE, A MOMENT TO REFLECT, AND A CELEBRATION OF TIME, PLACE, AND PRESENCE.

# appetizer

## 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** ∅ 11  
A REFRESHING ASSORTMENT OF  
LIGHTLY PICKLED SEASONAL VEGETABLES
- CHILLED TOMATOES IN AMBER MARINADE** ∅ 11

焼きおこげ寿司

### CRISPY RICE SUSHI

GOLDEN, CRISPY RICE TOPPED WITH  
BOLD FLAVORS - WARM AND SATISFYING.  
(4 PIECES)

- NEGITORO** 37  
BLUEFIN TUNA TARTARE AND SCALLION  
ATOP CRISPY RICE
- GRILLED EGGPLANT MISO** ∅ 27  
SMOKY GRILLED EGGPLANT WITH  
A SAVORY MISO GLAZE
- ROASTED LEEK AND MISO PASTE** ∅ 27

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.

旬の彩り—季節の一皿

### SEASONAL JAPANESE CREATIONS

INGREDIENTS MAY VARY ACCORDING  
TO SEASONAL AVAILABILITY.

- SEASONAL VEGETABLE SALAD** ∅ 36  
A VIBRANT MEDLEY OF SEASONAL  
VEGETABLES, SERVED WITH SEAM'S  
HOUSE-MADE JAPANESE DRESSING
- SEASONAL VEGETABLE AND OFU SHIRAAE** ∅ 28  
A CLASSIC JAPANESE PREPARATION OF  
SILKEN TOFU AND WHITE SESAME, BLENDED  
WITH BROAD BEANS, PEAS, ASPARAGUS,  
AND OFU (JAPANESE WHEAT GLUTEN; CAN BE  
OMITTED OR SUBSTITUTED UPON REQUEST)
- NANOHANA (SPRING GREENS) WITH  
SESAME DRESSING & CHIPS** ∅ 17  
A NUTTY AND SAVORY DISH OF SEASONAL  
SPRING GREENS TOSSED IN A CLASSIC  
JAPANESE SESAME SAUCE, SERVED WITH  
A CRISP FINISH
- PAN-FRIED SESAME TOFU WITH  
GREEN PEA & SPINACH SAUCE** ∅ 18  
DELICATELY CRISP ON THE OUTSIDE  
AND CREAMY INSIDE, THIS CLASSIC  
SESAME TOFU IS SERVED IN A VIBRANT  
GREEN PEA AND SPINACH DASHI SAUCE
- JAPANESE A5 WAGYU FILET TATAKI** 48  
TENDER JAPANESE WAGYU FILET, LIGHTLY  
CHARRED ON THE OUTSIDE AND PERFECTLY  
RARE AT THE CENTER, ACCOMPANIED BY  
A SPECIAL RED MISO SAUCE
- JAPANESE A5 WAGYU & ASPARAGUS SALAD** 48  
DELICATELY BLANCHED JAPANESE  
WAGYU BEEF AND SEASONAL ASPARAGUS,  
SERVED SALAD-STYLE AND TOSSED IN  
A RICH, SAVORY SESAME-MISO DRESSING
- CRISPY TENDER OCTOPUS  
WITH TANGY TOMATO SAUCE** 32  
SLOW-SIMMERED OCTOPUS, LIGHTLY FRIED  
UNTIL CRISP, SERVED WITH A VIBRANT  
AND TANGY TOMATO SAUCE

# appetizer

A JOURNEY INTO THE HEART OF TRADITIONAL JAPANESE CUISINE BEGINS HERE.

EACH COURSE IS A TRIBUTE TO THE LANDSCAPES, SEASONS, AND SPIRIT OF JAPAN—CRAFTED WITH REFINED TECHNIQUE AND A SINCERE RESPECT FOR THE ESSENCE OF JAPANESE HOSPITALITY.

## 雲丹彩 (うにいろどり)

### SEA URCHIN DELIGHTS

<b>SEARED SEA URCHIN</b> WITH NORI CHIPS	34
<b>SEA URCHIN SUSHI</b> IN A PETITE OWAN CUP	21

## 手巻き寿司

### TEMAKI (HAND-ROLLED SUSHI)

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

## 本日のお造り

### TODAY'S SASHIMI

<b>SEASONAL SASHIMI SELECTION —</b> <b>THREE VARIETIES</b> LEAN BLUEFIN TUNA AND TODAY'S FISH	35
<b>CHEF'S SASHIMI SELECTION —</b> <b>FIVE VARIETIES</b> LEAN BLUEFIN TUNA, FATTY BLUEFIN TUNA, GAMBERO VIOLA, AND TODAY'S FISH	58
<b>FRESH GAMBERO VIOLA</b> (2 PIECES/ 4 PIECES) WITH TOASTED SEAWEED SOY SAUCE	27/53
<b>BLUEFIN TUNA &amp; SCALLOP TEPPAI</b> A KYOTO-STYLE DRESSED SASHIMI WITH VINAIGRETTE MISO AND SPICY MUSTARD SAUCE	30
<b>BUTTER-YUZU PONZU SALMON</b> RICH YET REFRESHING	33
<b>JAPANESE SWEET SHRIMP</b> TOSSED WITH GREEN PEAS PREMIUM RAW AMAEBI FROM JAPAN, TOSSED WITH GREEN PEAS	38
<b>BLUEFIN TUNA TWO-WAYS: AKAMI &amp; OTORO</b> PREMIUM CUTS OF BLUEFIN TUNA, LEAN RED MEAT AND PRIME FATTY TUNA, SERVED WITH A VIBRANT WILD FOREST GARLIC SAUCE AND FRESH BROAD BEANS	42
<b>KYOTO-STYLE YUBA &amp; GREEN LEEK TEPPAI</b> ∅ SILKY TOFU SKIN (YUBA) AND TENDER STEAMED LEEKS, DELICATELY DRESSED IN A KYOTO-STYLE VINAIGRETTE MISO WITH A HINT OF SPICY MUSTARD	21
<b>牡蠣三景 —</b> 三つの趣で味わう、海の恵み <b>OYSTERS — GILLARDEAU N°2</b> A TRIO OF EXPRESSIONS	
<b>FRESH OYSTER WITH YUZU PONZU &amp;</b> <b>MOMIJI OROSHI</b> (2 PIECES/ 4 PIECES) A CLASSIC HARMONY OF CITRUS SOY AND GRATED DAIKON CHILI	27/48
<b>FRESH OYSTER WITH RED YUZU PEPPER &amp;</b> <b>RED WINE VINEGAR</b> (2 PIECES/ 4 PIECES) A REFRESHING HARMONY OF OCEAN BRININESS, CITRUS HEAT, AND SUBTLE ACIDITY	27/48
<b>FRIED OYSTERS</b> (2 PIECES/ 4 PIECES) PERFECTLY BREADED AND SERVED WITH HOUSE TARTAR SAUCE	27/48

## main course

### 逸品料理

#### EXQUISITE SEASONAL DISHES

BELOVED FAVORITES THAT SHOWCASE OUR CREATIVITY AND CRAFTSMANSHIP.

**GRILLED A5 KAGOSHIMA WAGYU & SEASONAL VEGETABLES** 57  
ROLLED AND SERVED WITH WASABI SAUCE

**A5 KAGOSHIMA WAGYU KATSU SANDO (150G)**  
JUICY, WAGYU IN CRISP PANKO CRUST, LAYERED IN FLUFFY BREAD  
AVAILABLE IN YOUR CHOICE OF CUT:  
**ENTRECÔTE** — RICHLY MARBLED AND FLAVORFUL 97  
**FILET** — EXCEPTIONALLY TENDER AND ELEGANT 112

**SIMMERED A5 JAPANESE BEEF WITH EGGPLANT** 58  
GENTLY SIMMERED EGGPLANT AND RICH, FLAVORFUL WAGYU BEEF IN A DASHI BROTH

**CRAB & TARO CROQUETTE** 38  
CRISPY OUTSIDE, CREAMY AND SWEET WITHIN

**WARM SIMMERED EGGPLANT ∅ IN SWEET AND SOUR DASHI SAUCE** 32  
TENDER EGGPLANT SERVED WARM WITH A SWEET AND DISTINCTLY SOUR SAUCE INFUSED WITH DASHI

**IBERICO PORK KAKUNI** 46  
SLOW-BRAISED IBERICO PORK BELLY IN A RICH, SAVORY GLAZE, SERVED WITH A MARINATED EGG

**CRISP MONKFISH & TENDER LEEK IN GINGER-MISO** 38  
LIGHTLY FRIED MONKFISH AND SWEET STEAMED LEEK, GLAZED WITH RICH GINGER-MISO AND THE LINGERING, AROMATIC HEAT OF BLACK SHICHIMI

### 天麩羅

#### CHEF YUSUKE'S TEMPURA

EACH PIECE IS CAREFULLY PREPARED BY OUR HEAD CHEF, YUSUKE, HIGHLIGHTING THE NATURAL FLAVORS OF THE SEASON. ENJOY THE LIGHT, CRISP TEXTURE AND DELICATE BALANCE OF INGREDIENTS.

**ASSORTED TEMPURA OF SEASONAL VEGETABLES AND SEAFOOD** 38

**CRISPY TEMPURA OF SEASONAL VEGETABLES ∅** 21  
LIGHTLY BATTERED AND PERFECTLY FRIED TO BRING OUT THE NATURAL FLAVORS AND VIBRANT COLORS OF THE SEASON

**SEASONAL ASPARAGUS TEMPURA ∅** 28  
SPRING ASPARAGUS IN A LIGHT, DELICATE TEMPURA BATTER (AVAILABLE DURING ASPARAGUS SEASON ONLY)

### 釜炊き御飯

#### IRON POT RICE

RICE COOKED IN IRON POT FOR DEEP, COMFORTING FLAVOR

**WAGYU SHIGURENI RICE** 78  
SIMMERED WAGYU WITH SWEET SOY SAUCE AND GINGER

**OYSTER TEMPURA WITH RICE** 61  
PLUMP OYSTERS GENTLY COOKED INTO UMAMI-RICH RICE

**IRON POT RICE WITH GRILLED EEL** 73  
GRILLED EEL GLAZED IN SWEET SOY SAUCE, SERVED OVER RICE COOKED IN DASHI WITH WASABI AND CONDIMENTS

**TOPINAMBUR & CARROT KINPIRA ∅** 46  
FRESHLY STEAMED IRON-POT RICE WITH TOPINAMBUR (JERUSALEM ARTICHOKE) AND CARROT KINPIRA, FINISHED WITH TOASTED SESAME

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#### MORIOKA-STYLE NOODLE IN BROTH

**MORIOKA NOODLES — A HARMONY OF SEASONAL BROTHS ∅**  
CRAFTED DAILY WITH THE FINEST SEASONAL VEGETABLES AND A ROTATING SELECTION OF DASHI-FROM CREAMY SESAME-SOY TO DELICATE CLEAR BROTH — PLEASE ASK OUR STAFF FOR TODAY'S SPECIAL —

**A5 JAPANESE WAGYU SHABU-SHABU WITH MORIOKA NOODLES** 50  
THINLY SLICED A5 WAGYU GENTLY POACHED IN CLEAR DASHI BROTH, SERVED WITH SILKY MORIOKA NOODLES

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.