

## Course Menu

### Amuse-Bouche

Small Japanese Garden  
Mushroom Zucchini Miso Cream Soup

### Appetizer Basket

Scallop / Aubergine / Cacao/ Umeshu  
Duck Breast / Smoked Aroma / Red Miso  
Monkfish / Tofu-Wasabi Sauce

### Sushi - Chef's Choice

Dry Aged Rib Eye / Mushroom Filling / Sesame - Truffle Sauce

Yuzu Ice Cream / Matcha Cheese Terrine

### Pralines

Course Menu 108,00

Wine Pairing 58,00 ( 7 glasses incl. Champagne and Sake )

Our menu items can also be ordered individually. The number of courses can be adjusted.

## APPETIZERS

|                                 |       |
|---------------------------------|-------|
| Vegetable Miso Soup             | 8,20  |
| Agedashi Tofu and Aubergine     | 15,50 |
| Braised Pork Belly              | 15,80 |
| Japanese Appetizer Bento Basket | 22,50 |

## MAIN COURSES

|  |       |
|--|-------|
| Salmon Teriyaki/ Tuna cutlet               | 35,50 |
| Barbary Duck Breast / Teriyaki             | 34,00 |
| Tempura-Plate (Prawn/White Fish/Vegetable) | 32,50 |

SUSHI 36,50

SASHIMI 38,50

## DESSERT

Please ask our Staff for today's Dessert 14,50