

Amuse-Bouche

Course Menu

Hokkaido Pumpkin Miso Cream Soup / Black Lemon

Appetizer Basket

\*Duck Liver Mousse / Chicken Breast / Aubergine / Corn Sauce

Amberjack / Nori / Bottarga / Walnut

Banana-Cinnamon Sorbet

\*Tuna Tataki / Ponzu

Veal Cheeks / Pear / Fig / Red Miso-Pommery Mustard Sauce

Chestnut Ice Cream / Kaki / Cassis

Pralines

8 Course 108,00

6 Course 96,00

(without \*Duck Liver Mousse und \*Tuna Tataki)

Wine Pairing    for 8 Course Menu 51,00  
                          for 6 Course Menu 43,00

## 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