



# 15-JÄHRIGES JUBILÄUMSMENÜ

## Amuse-Bouche

Small Japanese Garden  
Sashimi Goi Cuon / Mackerel and Aubergine Pressé

## Appetizer Basket

Oysters / Scallops / Young Bamboo Shoots / Oysters with Red Miso

Butakaku / Onsen Egg / Truffle / Wasabi

Lobster Tempura / Sudachi / Cauliflower / Lotus Root

Turbot / Artichoke / Mushroom - Kombu Dashi / Hojicha Couscous

## Sushi - Chef's Choice

Lamb Neck / Shiso / Pine Nuts / Sesame / Peanuts

Matcha Ice Cream / Sakura Mousse / Raspberry

## Pralines

Course Menu 118,00

Wine Pairing 64,00 ( 7 glasses incl. Champagne and Sake )

Our menu items can also be ordered individually.  
The number of courses can be adjusted.(min. 5 courses)

## 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