Menü

1st course: Underwater – Japanese Sea

"Homemade" spicy tuna* with spicy mayonnaise, orange zest,
roasted sesame seeds, diced daikon in ginger juice & spring leek

&

"Fugu-style" Hamachi* Sashimi with dashi ponzu,
coriander stems & lemon grass, lemon oil & jalapeño purée

&

Flamed salmon* Nigri with wasabi fresh cream cheese & sushi ginger

Sauvignon Blanc "NANAMI" from Dreissigacker

2nd course: Calligraphy

Mushroom & truffle stock with nut butter, served with filled gyoza
with Jacob's muscles & pork belly, water chestnuts,
fried mushrooms and thyme leaves

Sake Kameman Genmai

Menü

3rd course: Izakaya

Crispy corn-fed chicken with miso mayonnaise and lime and ginger chutney,
served with corn puree with chili and spring leek julienne

Chardonnay Monkuzai from André Macionga Cuvée

4th course Kintsugi

Braised cheek of Wagyu beef with red & green peppers and sweet potato pure,
served with sour cream and gochujang paste sauce

&

Wagyu broth with cabbage, chili oil, tongue & orange zest

Sencho red wine cuvée from André Macionga Cuvée

5th course: Japanese cherry blossom festival

Sorbet of cherry & cream of almond milk with cherry blossom leaves,
green pepper & pistachios

Rozu Rosé from André Macionga Cuvée

** These foods can be cooked to order. Please note that dishes made with animal products, such as meat, poultry, fish, seafood and eggs, which are raw or undercooked, may cause illness under certain medical conditions.*

** These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

vegetarian Menü

Apero

Roasted Nori sheets with shichimi togarashi
Cashew nuts with red curry paste
Yellow radish with miso mayonnaise

1st course: Underwater - Japanese Sea

Diced daikon radish with orange zest, roasted sesame seeds
in ginger juice & spring leek

&

Cucumber sashimi in ponzu-dashi with coriander & lemon grass
and lemon oil & jalapeño

&

Nigiri with cooked carrot slices, wasabi cream cheese & sushi ginger

Sauvignon Blanc "NANAMI" from Dreissigacker

2nd course: Calligraphy

Mushroom & truffle stock with nut oil, served with filled gyoza
with celery puree, fried mushrooms and thyme leaves

Sake Kameman Genmai

Menü

3rd course: Izakaya

Crispy cauliflower with miso mayonnaise, lime and ginger chutney,
corn puree with chili and spring leek julienne

Chardonnay Monkuzai from André Macionga Cuvée

4th course Kintsugi

Tofu with red & green peppers,
served with sweet potato puree & sour cream and gochujang sauce

&

Vegetable broth with cabbage, chili oil & orange zest

Sencho red wine cuvée from André Macionga Cuvée

5th course: Japanese cherry blossom festival

Sorbet of cherry & cream of almond milk with cherry blossom leaves,
green pepper & pistachios

Rozu Rosé from André Macionga Cuvée

vegan