

Menu

December, 2021

<i>Sakizuke</i>	<i>Starter</i> Redfish tempura with glazed nori sauce
<i>Zensai</i>	<i>Appetizer</i> Dashi marinated Komatsuna with jerusalem artichoke Quail-roll with black salsify Crispy-fried scallop Fried yellowtail marinated with vinegar Bread-roll with langostino and siso Sweetened chestnut Myoga-ginger marinated with sweet vinegar Rolled vinegared radish with smoked salmon
<i>Nimonoowan</i>	<i>Soup</i> Grated white turnip soup with prawn dumpling 【Alternative: Simmered lobster with saikyo miso +35€】
<i>Otsukuri</i>	<i>Sashimi</i> Seasonal Sashimi 【 Tuna tartar with caviar +20€ 】
<i>Yakimono</i>	<i>Grilled dish</i> Grilled codfish with Saikyo-miso 【 Alternative: Glazed and charcoal-broiled eel +25€ 】
<i>Nimono</i>	<i>Simmered dish</i> Simmered sea bream with sweet soy-sauce, tofu and ginger 【 Alternative: Steamed lobster +35€ 】
<i>Shiizakana</i>	<i>Main dish</i> Beef-filet Sukiyaki-Style with half-boiled egg and truffel 【 Alternative: Japanese Wagyu sirloin steak +42€ 】
<i>Oshokuji</i>	<i>Rice dish</i> Mixed rice with snow crab, salmon roe and seasonal vegetables pickles, miso soup
<i>Dessert</i>	<i>Dessert</i> Sake lees and soymilk ice cream sake cheese cake
<i>Desser Final</i>	<i>Dessert Final</i> Petit four

Short Course (7-course) 95Euro

All menu items are subject to change according to seasonal availability