

# Menu

May & June, 2023

<i>Sakizuke</i>	<b>Starter</b> Sushi wrapped in bamboo leaf
<i>Zensai</i>	<b>Appetizer</b> Homemade white sesame tofu Grilled eggplant and scallop marinated with wasabi Simmered oyster with ginger flavored soy sauce Deep-fried fig Grilled duck and kumquat with blue cheese sauce Cherry tomato steamed with red wine Homemade peanuts miso with buchweat seeds Snow crab rolled with thin-sliced radish
<i>Nimonowan</i>	<b>Soup</b> Dashi with grated peas Steamed minced fish ball with corn
<i>Otsukuri</i>	<b>Sashimi</b> Daily selected Sashimi
<i>Yakimono</i>	<b>Grilled Dish</b> Salmon grilled with Sake lees (Nadayaki) White Asparagus
<i>Shizakana</i>	<b>*Meat dish</b> Lamb filet grilled with straw Miso paste with rocket salad and mint  【 Alternative: Japanese Wagyu Filet A5 (Tajima-Beef) + 45€ 】
<i>Oshokuji</i>	<b>Rice dish</b> Mixed rice with octopus and Edamame Pickles, Miso soup
<i>Dessert</i>	<b>*Dessert</b> Soy milk rum chai ice cream Butter cookie sandwich with raisin
<i>Finales Dessert</i>	<b>Final Dessert</b> Petits Fours

*All menu items are subject to change according to seasonal availability*

*Kaiseki Course 124 Euro*

*Short Course 95 Euro*

*\*Short Course : without Meat dish and Dessert*

**We are unable to offer you vegetarian or glutenfree menu.**

*Pairing Wein 63 / 45*

*Sake 88 / 66*

*Premium Sake 125 / 90*

*(Sake Pairing: The total amount for Kaiseki course is 500ml, Short course is 350ml)*