

SEASONAL JOURNEY TO JAPAN

冬至 Winter Solstice

Discover our take on Japanese cuisine. This 5 or 7-course menu is just what we need to prepare for the cold winter, featuring seasonal ingredients.

Hotate 帆立とカリフラワー

Scallop, cauliflower cream, tosazu, yuzu

Akitabare Suirakuten / Dagingjō / rice-polishing ratio 40 % / 15-16 % ABV / 4 cl

Sumashijiru すまし汁

Soup from Katsuo kombu dashi with tofu, taro, carrot

* **Hirame Sashimi** 平目のみよがまき 16,-

Sashimi of norwegian halibut, myoga, leek

Masumi Kuro / Junmai Ginjō / rice-polishing ratio 55 % / 15 % ABV / 4 cl

* **Kaki Nanae-an** 牡蠣の七重餡 20,-

Kys oyster in buckwheat crust, sudachi, radish, apple

Soba Shōchu / 25 % ABV / 4 cl

Sushi 寿司

Nigiri Aburi Toro, Aburi Hamachi, Tai

Chūmaki with Maitake & Chives

Rihaku Wandering Poet / Junmai Ginjō / rice-polishing ratio 55 % / 15 % ABV / 4 cl

Optional upon request:

small maguro zuke don, marinated bluefin tuna on rice + 18,-

Shika Niku Yama Wasabi 鹿肉の山わさび添え 50,-

Venison loin from the mountain hunt in Oberammergau, leek, flower sprouts, miso

Kamoizumi / Junmai Daiginjō / rice-polishing ratio 50 % / 16 % ABV / 4 cl

Dessert デザート

Chocolate, mikan, chestnut, kinako

Nikka Coffey Malt Whisky / 45 % ABV / 2 cl or Mikan Likör / 5 % ABV / 4 cl

5 courses per person € 105 – beverage pairing € 38

* 7 courses per person € 125 – beverage pairing € 48

