OMAKASA ZENSAI

TSUKEMONO
Baiser, Karotte & Buddhas Hand

HAMACHI²
Saishikomi, Sudashi & N25 Oscietra

HOT SHOT
Dashi & Brunnenkresse

TRISTAN LANGUSTE
Wasabi, Brunnenkresse & Apfel

SOBATEIGBROT
Algen-Rohmilchbutter

MENÜ IKIGAI

UNGESTOPFTE GÄNSELEBER
Shio-Pflaume, Umeboshi & roter Shiso

BALFEGO TUNA AKAMI
Tosazu, Saikyo Miso & N25 Kaluga Caviar

ROTER CARABIENERO XO
Miyoga, Hokkaido Kürbis & Macadamia

HEILBUTT SAGOHACHI
Japanische Bouillabaisse³, Aka Oroshi & Hon Mirin

TAUBE AUS PLOUNÉOUR MÉNEZ
Sancho, Topinambur & Korokke

UPGRADE

KAGOSHIMA WAGYU A5
aufpreis *EURO* 50,-

ERFRISCHUNG
Mikan & Calpis

AMAZAKE HERBST
Nashibirne, Namelaka & Cinnamon Milk

OMAKASA KANMI

® EISBECHER
Koshihikari, Litschi & Shinto Matcha

DOUBLE CAKE
Kokosnuss & Shinto Matcha

MATCHA CHAI
Eispraline

EURO 269,-

OMAKASA ZENSAI

TSUKEMONO
Meringue, Carrot & Buddha's Hand

HAMACHI²
Saishikomi, Sudashi & N25 Oscietra

HOT SHOT
Dashi & Watercress

TRISTAN LANGUSTE
Wasabi, Watercress & Apple

SOBA BREAD
Seaweed-Infused Raw Milk Butter

MENU IKIGAI

UNSTUFFED FOIE GRAS
Shio Plum, Umeboshi & Red Shiso

BALFEGÓ TUNA AKAMI
Tosazu, Saikyo Miso & N25 Kaluga Caviar

RED CARABINERO PRAWN XO
Miyoga, Hokkaido Pumpkin & Macadamia

SAGOHACHI-MARINATED HALIBUT
Japanese Bouillabaisse³, Aka Oroshi & Hon Mirin

PIGEON FROM PLOUNÉOUR-MÉNEZ
Sancho, Jerusalem Artichoke & Korokke

UPGRADE

KAGOSHIMA A5 WAGYU
additional charge *EURO* 50,-

REFRESHMENT
Mikan & Calpis

AMAZAKE AUTUMN
Nashi Pear, Namelaka & Cinnamon Milk

OMAKASA KANMI

®ICE CREAM CUP
Koshihikari, Lychee & Shinto Matcha

DOUBLE CAKE
Coconut & Shinto Matcha

MATCHA CHAI
Ice Cream Praline

EURO 269,-