OMAKASA ZENSAI

TSUKEMONO
Baiser, Karotte & Buddhas Hand

ROTE BEETE
Wasabi & roter Shiso

KIMCHI ROLL
Bonzai Chili, grüner Apfel & Spicy Nut

HOT SHOT
Dashi & Brunnenkresse

SOBATEIGBROT
Algen-Rohmilchbutter

MENÜ MIDORI

NOIX GRAS
Shio-Pflaume, Umeboshi & roter Shiso

SAURE GURKE
Molke, Austernkraut, Daikon & Kujo Negi

KOGANE TOMATO
Daikon, Melone, Miyoga & Fingerlimes

NASU DENGAKU
Saikyo Miso, Aubergine & schwarzer Knoblauch

TONYU TOMOROKOSHI YAKI
Curry, Miyoga, Macadamia & Kürbis

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 229,-

OMAKASA ZENSAI

TSUKEMONO
Meringue, Carrot & Buddha's Hand

BEETROOT
Wasabi & Red Shiso

KIMCHI ROLL
Bonzai Chilli, Green Apple & Spicy Nut

HOT SHOT
Dashi & Watercress

SOBA BREAD
Seaweed-Infused Raw Milk Butter

MENU MIDORI

NOIX GRAS
Shio Plum, Umeboshi & Red Shiso

PICKLED CUCUMBER
Whey, Oyster Leaf, Daikon & Kujo Negi

KOGANE TOMATO
Daikon, Melon, Myoga & Finger Lime

NASU DENGAKU
Saikyo Miso, Aubergine & Black Garlic

TONYU TOMOROKOSHI YAKI
Curry, Miyoga, Macadamia & Pumpkin

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 229,-