SUSHI MENÜ
95

Saikyo Miso
Dashi | Kombu | Seidentofu
Shiitake | Shoyo
Dashi | Kombu | Silken Tofu | Shiitake | Shoyo
15

Chef's Selection – Sushi „Moriawase"
Sashimi | Nigiri | Maki
70

Japanese Dessert
Erdbeere | Weißer Pfirsich | Sake | Kamille
Strawberry | White Peach | Sake | Chamomile
15

SUMMIT

SPAVILLON

APPETIZER

Gomoku Chawanmushi
Shimeji-Pilze | Meeresfrüchteschaum
Schneekrabbe | Ikura
Shimeji Mushrooms | Seafood Foam
Snow Crab | Ikura
18

SASHIMI & NIGIRI

Gebratener Chutoro 5 Stk. *pcs*
Jalapeñosauce | Weiße Sojasauce | Kaviar
Yuzu Kosho
Seared Chutoro – Jalapeño Sauce
White Soy Sauce | Caviar | Yuzu Kosho
35

Hamachi 5 Stk. *pcs*
Misopulver | Getrockente Oliven | Shoyo
Yuzu-Saft
Miso Powder | Dried Olives | Shoyo | Yuzu Juice
38

Wolfsbarsch Usuzukuri mit Amazu Ponzu
Shoyo | Sesamöl | Chiliöl | Japanischer Essig
Yuzu-Saft | Frühlingszwiebel
Seabass Usuzukuri with Amazu Ponzu –
Shoyo | Sesame Oil | Chili Oil | Japanese Vinegar
Yuzu Juice | Spring Onion
35

Chef's Selection – Sashimi 9 Stk. *pcs*
45

Chef's Selection – Nigiri 5 Stk. *pcs*
25