

## THE JAPANESE RESTAURANT

### 一期一会

Ichi Go ... Ichi E

On every occasion, the people, the place, the time  
and the experience are unique and can never  
be replicated... Enjoy the moment.

Bei jeder Gelegenheit sind die Menschen, der Ort,  
die Zeit und die Erfahrung einzigartig und können  
niemals wiederholt werden... genieße den Moment.

À chaque occasion, les gens, le lieu, le temps et  
l'expérience sont uniques et ne peuvent jamais être  
reproduits... Apprécie le moment.

In ogni occasione, le persone, il luogo, il tempo  
e l'esperienza sono unici e non possono mai essere repli-  
cati... Godetevi il momento.

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|   |                        |
|---|------------------------|
| <b>4   5   6 Course Menu</b>                  | <b>180   210   240</b> |
| each extra course                             | 30                     |
| Substitute to Original Kobe Wagyu Beef (MB9+) | 100                    |
| <b>4   5   6 Wine or Sake Flight</b>          | <b>130   155   180</b> |
| each extra Wine or Sake                       | 25                     |

Wagyu - Australia, Kobe / Japan, Duck & Gooseberry - France, Pork & Veal & Chicken - Switzerland,  
Fish - Switzerland, France, Spain, Australia, Denmark, Portugal, Canada / Kani / Fish,  
Shellfish - France, Vietnam, Canada, USA, Australia, Switzerland, Ireland.

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## MODERN KAISEKI-KAPPO MENU

### Sakizuke - Amuse Bouche

Salmon Belly, Pickled Daikon, Oscietra Caviar, Avocado, Ginger

Tataki of Local Venison, Parsnip, Beetroot, Ponzu

Modern Style Sashimi ... Toro-Tuna, Lake Char, Turbot

Classic Style Sashimi ... Bluefin Tuna, Hamachi, Salmon Belly, Sea Bass

Edo Nigiri Sushi ... Salmon, Hamachi, Swiss-Shrimp, Tuna

Aburi Nigiri Sushi ... Artic Char, Sea Bream, Eel, Toro-Tuna

### Modern Style Sushi, Daily Creation

Dragon Rainbow Roll .... Spicy Prawn, Avocado, Cucumber,  
Salmon, Hamachi, Tuna

Tartare of Wagyu, Jerusalem Artichoke, Perigord Truffle, Nori Crackers

Sea Scallop Carpaccio, Shiso & Kristal Caviar Beurre Blanc

Lobster Kanzuri, Sweetcorn Chawan Mushi

Grilled Black Cod, Shiitake, Salsify, Yuzu-Miso Sauce

Kakuni Pork Belly, Hispi Cabbage, Aubergine, Kim Chi Dashi

Urner Veal "Katsuretsu", Spinach, Sudachi Kosho, Goma

Urner Lamb Loin, Lamb Shank Gyoza, Perigord Truffle-Teriyaki Sauce

Wagyu Entrecote (MBS 8), Teppanyaki Wild Mushrooms & Red Onions,  
Koji-Soy Butter

White Chocolate, Raspberry

Mountain Stones

Yuzu ... Jelly, Brulee, Sorbet

Coffee or Tea

Selection of Friandisees

For allergens and quality labels, please ask the service staff.  
All prices are in Swiss francs and include 7.7% VAT.