

# THE JAPANESE RESTAURANT

*By the Twins*

## SAKIZUKE

Shiitake Essence

Enoki | Sancho

Balfego Tuna

Daikon | Konbu Shiroita

Parmesan - Chawanmushi

Unagi | N25 Caviar

Gillardeau Oyster Nr. 2

Ponzu | Apple

## OMAKASE MENU

**Hamachi**

Myoga | Ponzu | Shishito

\*\*\*

**Lobster**

Razor Clam | Shiso | Dashi - Vin Jaune

+ 10g N25 Kaluga Caviar 56.- CHF

\*\*\*

**Char**

Zucchetti | Peas | Mirin

\*\*\*

**Quail**

Maitake | Sancho | Rahyu

\*\*\*

**Lamb**

Poverade | Chanterelles | Wasabi

\*\*\*

**Cherry**

Curd | Sorrel | Yuzu

4 Course without Lobster without Quail 230

5 Course without Quail 260

6 Course 290

## SIGNATURE

**Norway Lobster**

Miso | Zucchetti | Citrus

Add-on in Menu 65.-

A la carte Starter 85.-

\*\*\*

**Ozaki Wagyu A5**

Shimeji | Bimi | Koju Negi Vinaigrette

Add-on in Menu 80.-

A la carte Main Course 160.-

Changes in the Menu are charged with 30 CHF.

All prices are in Swiss Franks including VAT.