



Japan : Fusion

Yusuke Sasaki, a respected Japanese sushi master with over 20 years of experience in famous restaurants around the world, will accompany us this summer and present his culinary signature.

Youkoso : Welcome!

Experience
MENU

Omakase

Let yourself be surprised and enjoy
Yusuke's very personal journey of
discovery into his Japanese cuisine.

Signature dishes in 4 stages 175	Upgrade Japanese A5 Wagyu +50	Upgrade Imperial Kaviar A5 Wagyu +95
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We serve Omakase for 2 people or more

Experience

OISHI

Temaki 28

Tuna tartare

Koshihikari rice : Nori : Furikake

Chawanmushi  25


Traditionally steamed : Mirin : Ginger

+ 15g Imperial Caviar +45

Dim Sum  24/48

Shiitake: Mu-Err: 3/6 Stk.

Truffle Ponzu : Wild Broccoli

Lettuce hearts  26

Young leaf spinach : lettuce hearts

sesame dressing : radish : bubu arare

+ rock lobster +24

Nasu Dengaku  28

Crispy Miso Eggplant

Hoi-Sin : Panko : Miso : Spring Onion

Expérience

SUSHI & SASHIMI

Sushi Variation 50/80

Nigiri : Maki : Uramaki

Rice from Niigata Prefecture

Sashimi Variation 55/85

Kingfish : Tuna : Salmon Trout : St.Jacques

+ 15g Imperial Caviar +45

Sushi & Sashimi 65/95

Yusukes Favorites - perfect to share

+15g Imperial Kaviar +45

Sashimi Tradition 45

Hiramasa King Fish

Miso: Shiso: Daikon

Expérience

WAGYU & RAMEN

Japanese A5 Wagyu 95

Tataki : Terijaki : Grilled

Green Salad : Tare

Japanese A5 Wagyu p.100g 210

Fillet : Grilled

Rarity : limited availability : Shimeji

Ramen 34

Shio-Ramen

Alpstein-Poulet : Bambus : Ramen noodles

Ramen  32

Tantanmen-Ramen

Sojamilch : Spicy Tofu : Pak Choi

Expérience
DEZATO

Traditional 🍃 24
Iced sesame mochi
Red azuki bean : Thurgau strawberry

New style 🍃 28
White chocolate fondant
Matcha : mango

🍃 vegetarian

We would be happy to discuss your dietary requirements with you personally and provide you with detailed information about individual products and allergens.

All prices are in CHF and include VAT.