



Japan

Yusuke Sasaki, a renowned Japanese sushi master with over 20 years of experience in prestigious restaurants around the world, will once again join us this summer to showcase his unique culinary signature.

Youkoso : A warm welcome!

Experience MENU

Omakase

Let yourself be surprised and enjoy
Yusukes personal culinary journey into
the world of Japanese cuisine.

Upgrade
Add Carpaccio of
langoustine
with Imperial caviar
+45

Signature
Omakase
in 4 courses
195

Upgrade
Add Tataki of
Japanese A5
wagyu
+55

Omakase is served for a minimum of 2 guests

Experience OISHI

Gyoza 🍡 3/6 Stk. 24/38

Vegetable gyoza

Truffle ponzu : Negi

Shimeji mushrooms

Ramen 🍜 38

Vegetarian ramen

Soybean sprouts : Spicy tofu

Temomi noodles

Salad 🥗 38

Japanese ceasar salad

Karagee from free range chicken

Japanese tatarsauce : Shiso

Optional without Karagee 24

Expérience
SUSHI

Sushi & Sashimi 65/95

Yusukes variation
Koshihikari de Niigata
Kishibori : Ginger

SEAFOOD

Langoustine 85

Carpaccio from langoustine
Myoga : 15g Imperial caviar
Japanese egg yolk vinaigrette

Expérience
WAGYU

Wagyu Gyoza 3/6 Stk. 30/48

Wagyu gyoza

Truffle ponzu : Negi

Shimeij mushrooms

Japanese A5 Wagyu p.100g 210

Filet

Shimeji mushrooms : Miso jus

Chimichurri

Japanese A5 Wagyu Tataki 95

Entrecôte

Micro greens : Wasabi tare

Shio ponzu

Expérience DEZATO

Matcha - Dessert 🍵 28

Pistacho-Matcha mousse

Coconut sorbet

Calamansi Crèmeux

New Style - Dessert 🍂 22

Japanese cheesecake

Espuma : Mandarin sorbet

Sansho pepper

Vegetarian 🍂

Optional vegetarian (🍂)

vegan 🍵

Scan the QR code to view our Allergy Menu.



All prices are in SFR
and incl. 8.1 % VAT