



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	Upgrade	Upgrade
dishes in	Japanese	Imperial Kaviar
4 stages	A5 Wagyu	A5 Wagyu
175	+50	+95

Experience

OISHI

Temaki	28
Tuna tartare Koshihikari rice : Nori : Furikake	
Chawanmushi (v)	25
Traditionally steamed : Mirin : Ginger + 15g Imperial Caviar	+ 45
Dim Sum (v)	24/48
Shiitake: Mu-Err: 3/6 pieces Truffle Ponzu : Wild Broccoli	
Lettuce hearts (v)	26
Young spinach leaves : Lettuce hearts Sesame dressing : Radish : Bubu Arare + Crispy Rock Lobster	+ 24
Nasu Dengaku (v)	28
Crispy Miso Eggplant Hoi-Sin : Panko : Miso : Spring Onion	

Expérience

SUSHI & SASHIMI

Sushi Variation 50/80
Nigiri : Maki : Temaki
Rice from Koshihikari Prefecture

Sashimi Variation 55/85
Kingfish : Tuna : Salmon : Scallops
+ 15g Imperial Caviar + 45

Sushi & Sashimi 65/95
Yusuke's Favorites - perfect to share
+15g Imperial Caviar + 45

Sashimi Tradition 45
Hiramasa King Fish
Miso : Shiso : Tamari

Sashimi new Style 45
Royal fillet of salmon
Finger limes : Yuzu : Sudachi

Expérience

WAGYU & RAMEN

Japanese A5 Wagyu 75

Hand-cut tartare

Tapioca : Spicy Miso Sauce : Sansho Pepper

Japanese A5 Wagyu 95

Tataki : Teriyaki : Grilled

Shimeji mushrooms : Cucumber : Tare sauce

Japanese A5 Wagyu p. 100g 210

Filet: grilled

Rarity: limited availability

Ramen 34

Shio-Ramen

Alpstein-Chicken : Spicy Tofu : Ramen noodles

Ramen (v) 32

Tantanmen-Ramen

Soy Milk : Spicy Tofu : Bok Choy

Expérience
DEZATO

Traditional (v) 24
Homemade Mochi
Red Azuki Bean : Thurgau Strawberry

New Style (v) 28
White Chocolate Fondant
Matcha : Mango

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.