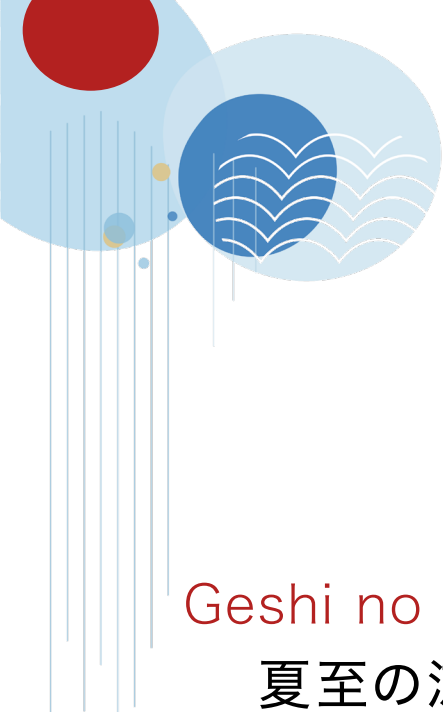




Geshi no Ryōmi

夏至の涼味

The Cool Elegance of the Summer Solstice

A seasonal menu in six or seven courses,
available with a sake pairing on request
or à la carte.

涼味 Ryōmi captures the idea of tasting coolness —
refreshment not merely as a temperature,
but as a culinary quality.

Watermelon, corn, tomato, tamakai, ponzu,
yuzu, kabosu, shiso, myoga, cold cha-soba and
the quiet depth of dashi come together
in an experience of Japanese seasonality.



先附 | Sakizuke 19.–

Three small summer dishes

Watermelon “sashimi style” with yuzu kosho olive oil, green shiso and hana shiso

Cold corn chawanmushi with shrimp, ohitashi sauce, salmon roe and wild broccoli

Okra goma ae with sesame dressing

Drink pairing

*Koshi no Kanbai – Sai / Junmai Ginjō
polished to 55% / 15% ABV / 4 cl*

椀物 | Wanmono 15.–

Cold summer soup

Osuimono: a clear tomato dashi with steamed tai (sea bream), sweet cherry tomato, wild broccoli and yuzu zest

No drink pairing

向付 | Mukōzuke 22.–

Sashimi

Giant grouper sashimi with momiji oroshi, ponzu granité and chives

Drink pairing

*Kakurei – “Time of the Cranes” / Junmai Ginjō
polished to 55% / 15.5% ABV / 4 cl*

煮物 | Nimono 15.–

Simmered dish

Octopus with satoimo in a warm dashi, soy and ginger broth, with seasonal vegetables, myoga and kinome

Drink pairing

*Hōyō – Sawayaka Summer Breeze / Junmai
polished to 60% / 15% ABV / 4 cl*

or:

Grüner Veltliner “Grabenwerk” (Wachau)

強肴 | Shiizakana 45.– *

Wagyū tempura with cold cha-soba

A5 wagyū fillet as tempura with cold green tea buckwheat noodles, cold tsuyu, daikon oroshi, green onion and wasabi

Drink pairing

*Katsuyama – Lei / Junmai Ginjō
polished to 55% / 12% ABV / 4 cl*

寿司 | Sushi 28.–

Bara Chirashi Sushi

Bara chirashi with sushi rice, aji (horse mackerel), chūtoro tartare, hotate (scallop) in gari-amasu, salmon roe, sesame, salt'n'yuzu jelly, yuzu oil, kinome, shiso and elderflower

Drink pairing

*Chiyonosono – Kumamoto Shinriki
“Divine Power” / Junmai Ginjō
polished to 55% / 15% ABV / 4 cl*

Optional sushi addition:

nigiri of unagi, giant grouper and European sea bass
supplement: 15.–

水物 | Kanmi 12.–

Dessert

Kabosu semifreddo on a sobacha sponge with cantaloupe granité and a matcha tile

Drink pairing

*Imayo Tsukasa – Karyūkai / Junmai Ginjō
polished to 60% / 4 cl*

**The Cool Elegance
of the Summer Solstice**

Six courses per person €100
drink pairing €48

* Seven courses per person €130
drink pairing €55

**More about
the menu and sake**



À la Carte

STARTERS

Nasu no Ohitashi | 9.50

Tender eggplant in a dashi-soy marinade

Charcoal-grilled summer vegetables | 19.–

Three seasonal vegetables
grilled over binchōtan charcoal,
with house-made dips

SUSHI

Yaki Saba Bōzushi | 26.–

a classic pressed bōzushi with marinated,
lightly seared mackerel;
limited availability each day

INTERMEDIATE COURSES

Charcoal-grilled wagyū | 36.–

Japanese A5 wagyū beef,
grilled over binchōtan charcoal,
with two sauces and salt

Gindara Saikyō Yaki | 32.–

Tender black cod in a white saikyō miso marinade,
aromatically grilled

Tamakai no Sakamushi | 30.–

Steamed giant grouper in sake dashi,
with gentle umami and a delicate texture

EXTRAS

Nama Wasabi | per portion 7.–

Fresh wasabi from Japan

Portion of Rice | per portion 3.90

Japanese rice