

# SEASONAL MENU

## クリスマスメニュー Christmas 2024

A seasonal menu for the Christmas holidays in 7 small courses. While supplies last, individual courses can also be ordered separately.

### Shake Tatar 鮭のタルタル仕立て 18,-

Salmon tartare with smoked olive oil, shallots, cucumber, and avocado  
*Silvaner Langenberg Alte Reb VDP.Erste Lage / Rudi May / Franken / D / 0,1*

### Kuri no Surinagashi 栗のすりながし 12,-

Kombu dashi soup with chestnuts, taro, spring turnips (Mairüben), carrots, yuzu peel

### Sashimi お造り 20,-

Bluefin tuna, Norwegian halibut with myōga and leek  
*Koshi no Kanbai - Muku / Junmai Daiginjō / polished to 48 % / 16 % Vol. / 4 cl*

### Ebi no Hirousu 海老の飛龍頭 20,-

Tofu balls with shrimp, carrots, shiitake mushrooms, and shio kombu, served with lotus root chips  
*Nagurayama Yokikana / Junmai Ginjō / polished to 50 % / 16 % Vol. / 4 cl*

### Sushi 寿司 46,-

Nigiri of seared toro, seared hamachi, madai (Japanese sea bream),  
Chūmaki with maitake & chives  
*Pigno / Cantina Corte Mainente / Soave / I / 0,1 l*  
Optional upon request: small salmon oyakodon + 15 Euro

### Kamoniku 鴨肉の長芋餅添え 43,-

Duck with red wine yakitori sauce, Kyoto sanshō pepper, yam root, red cabbage marinated in shio-kōji  
*Kuheiji Betsuatsurae / Junmai Daiginjō / polished to 40 % / 16 % / 4 cl*

### Dessert デザート 14,-

Stollen ice cream made from vanilla ice cream with candied mikan and yuzu zest  
Stollen cubes with honey, saikyō miso, and marzipan  
Goji berries marinated in sake and honey  
Christmas tree matcha sablé  
*Black tea from Yakushima, Japan*

7 courses per person €150 – beverage pairing €48

Individual courses are available while supplies last.

