# MIKURIYA

**Kani Tartare**
King Crab, Caviar & Mustard Miso Sauce

**Unagi Dashimaki Tamago**
Eel, Japanese Omelette & Truffle

**Tai Carpaccio**
Sea Bream & Irizake Sauce

**Kaki Chawanmushi**
Oyster & Swiss Trout Roe

**Agedashi Tofu**
Silken Tofu & Seasonal Vegetables
Wagyu Consommé

**Sashimi**
Bluefin Tuna
Toro Akami
Hiramasa Kingfish
Swiss Salmon

**Awabi Kimoyaki**
Abalone Liver Miso Sauce

**Wagyu Sukiyaki**
Miyazaki A5 & Onsen Egg

# NIGIRI & MAKI

**Ama Ebi**
Sweet Shrimp

**Kinmedai**
Beryx Alfonsino

**Hotate**
Scallop

**Catch of The Day**

**Toro**
Bluefin Tuna & Caviar

**Soymilk Pudding**
Shine Muscat & Jelly
Red Shiso Sorbet

**CHF 340.00**

**Sake-Pairing**
**CHF 250.00**

All prices are in Swiss Francs (CHF) and include VAT.
We will gladly provide information about allergens upon request.

Abalone: France | Alfonsino: Portugal | Bluefin Tuna: Mediterranean | Caviar: China | Eel: Italy
King Crab: Norway | Oysters: France | Scallops: Japan | Sea Bream: Greece | Sweet Shrimp: Italy
Swiss Salmon: Switzerland | Swiss Trout Roe: Switzerland | Wagyu: Japan