MINAMO

MINAMO（水面）
“Reflections on the Water Surface”

OMAKASE（お任せ）
A form of Japanese dining in which guests leave themselves in the hands of the chef and receive a seasonal, elegant, artistic meal using the finest ingredients available.

MINAMO

MENU（献立）

Seabass Ikejime | Citrus | Avocado | Jalapeño

Wagyu Gyoza | Dashi Broth | Myoga | Green Beans

Chawanmushi | Smoked Masu Salmon

Carabinero Tempura | Shiso | Yuzu Kosho

Hamachi | Japanese Kingfish

Sake | Scottish Salmon

Madai | Japanese Sea Bream

Yasai Maki | Vegetable Roll

Kuro Maguro | Spanish Bluefin Tuna

Unagi | Smoked Eel

Kagoshima Wagyu A5 | Sukiyaki Style | Shimeji Mushrooms

Japanese Cheesecake | Fig Compote

Vanilla | Yamazaki Whisky | Sobacha

CHF 225 per person

*This exemplary Omakase menu is prepared by Chef Yutaka Kobayashi and may vary depending on seasonal availabilities.

Wine Pairing as of CHF 150
Sake Pairing as of CHF 150
Wine & Sake Pairing as of CHF 150