



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)

Kingfish | Citrus | Avocado | Jalapeno
Dashi | Shiitake | Carrot | Spring Onion
Chawanmushi | Smoked Masu Salmon
Carabinero Tempura | Shiso | Yuzu Kosho
Suzuki – Sea Bass
Sake – Scottish Salmon
Madai – Japanese Sea Bream
Unagi – Smoked Eel
Kagoshima Wagyu A3 – Karashi | Miso | Hokkaido Pumpkin
Matcha Roll | Yuzu | Black Lemon
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 130
Sake Pairing as of CHF 150
Wine & Sake Pairing as of CHF 130