

Course Menu

平安 Heian

Sake 食前酒

Japanese rice wine and edamame

Zensai 3-ten Mori 前菜三点盛り

3 different seasonal starters, specially created by our chef de cuisine

You have the choice of 5 main courses:

Tempura Moriawase 天ぷら

fried seafood, fish and vegetables, served with rice, miso soup and pickles

又は

Wafusteak 和風ステーキ

grilled U.S. entrecôte (180 gr.) or U.S. filet (130 gr.), served with rice, miso soup and pickles

又は

Sukiyaki すき焼き

thinly sliced U.S. entrecôte (130 gr.) cooked with yaki-tofu, shiitake-mushrooms, shirataki-noodles and vegetables cooked in sweet soy broth, served with rice

又は

Shabu Shabu しゃぶしゃぶ

thinly sliced U.S. entrecôte (130 gr.) cooked with yaki-tofu, shiitake mushrooms, shirataki-noodles and vegetables cooked in seaweed bouillon, served with two sauces and rice

又は

Sushi Moriawase 寿司盛り合わせ

different kinds of sushi, served with miso soup

Dessert 甘味

CHF 90.00

チリ産和牛ビーフ (ステーキ・すき焼・しゃぶしゃぶ)

Wagyu Beef Steak from Chile

wagyu beef steak, sukiyaki or shabu shabu with tenderly melting wagyu-entrecôte

+ 50.00

Course Menu v

飛鳥 Asuka

Sake 食前酒

Japanese rice wine and edamame

Zensai 3-ten Mori 前菜三点盛り

3 different seasonal starters, specially created by our chef de cuisine

You have the choice of 4 main courses:

Yasai no Tempura 野菜の天ぷら

fried vegetables, served with rice, miso soup and pickles

又は

Saishoku Sukiyaki 菜食すき焼

yaki-tofu, shiitake-mushrooms, shirataki-noodles and vegetables cooked in sweet soy broth, served with rice

又は

Saishoku Shabu Shabu 菜食しゃぶしゃぶ

yaki-tofu, shiitake mushrooms, shirataki-noodles and vegetables cooked in seaweed bouillon, served with two sauces and rice

又は

Tofu no Mizoreni 豆腐のみぞれ煮

fried tofu, rice cake and vegetables with konbudashi sauce and grated radish, served with rice, miso soup and pickles

Dessert 甘味

CHF 80.00