

Japanese Chefs table by
Yusuke Sasaki

ハマチ焼き霜 – HAMACHI YAKISHIMO

Maquereau à nageoires jaunes fumé à froid – perles de yuzu
Cold smoked yellowfin mackerel – yuzu pearls

Sake: Dewanoyuki Kimoto – Kimoto Junmai

Vino: Kerner 2025 – Cantina alla Maggia, Ascona

茶碗蒸し – CHAWANMUSHI

Flan japonais aux œufs – oursins – yuzu ikura
Japanese egg custard – sea urchin – yuzu ikura

Sake: Tatenokawa Malolac – Junmai Daiginjo

Vino: Sancerre Grand Réserve 2024 – Domaine Henri Bourgeois, Sancerre

からすみ蕎麦 – KARASUMA SOBA

Nouilles soba froides – boutargue de mullet
Cold soba noodles – mullet bottarga

Sake: Hakushika Junmai Ginjo

Vino: Solo Luna 2022 – Pescaja, Cisterna d’Asti

まぐろたたき – MAGURO TATAKI

Tataki de thon rouge – gingembre japonais – shiso
Bluefin tuna tataki – Japanese ginger – shiso

Sake: Tatenokawa Seiryu – Junmai Daiginjo

Vino: Millepetali 2024 – Tenuta Luigina, Stabio

握り&巻き – NIGIRI & MAKI

Gingembre – wasabi frais – sauce soja
Ginger – fresh wasabi – soy sauce

Sake: Kamikokoro Kissui – Junmai

Vino: Riesling “Geisberg” Kabinett – Weingut Van Volxem, Wiltingen

デザート – DESSERT

Glace au kinako et kuromitsu – monaka
Kinako and kuromitsu ice cream – monaka

Sake: Kodakara Nanko Umeshu

Menu

5 plats / 5 courses CHF 175

Accord Sake / Sake pairing CHF 98 – Accord vin / Wine pairing CHF 98

6 plats / 6 courses CHF 195

Accord Sake / Sake pairing CHF 115 - Accord vin / Wine pairing CHF 115

Plat supplémentaire / additional course

強肴 KAGOSHIMA WAGYU

Entrecote (60g) – sauce à l’ail noir et poire
Entrecote (60g) – black garlic sauce with pea

CHF 75

Sake: Meat Lovers Only – Junmai

Vino: Ascona Riserva 2021 – Cantina alla Maggia, Ascona

Sake CHF 26 / Vino CHF 26