



MINAMO

MINAMO (水面)

"Reflected 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)

Hokkaido Scallop | Cucumber | Shiso | Finger Lime | Umeboshi

Swiss Beef | Kombu | Ginger | Nasturtium | Sansho

Dashi | Shiitake | Carrot | Spring Onion

Chawanmushi | Dashi | Oscietra Caviar

Carabinero Tempura | Shiso | Yuzu Kosho

Shiromi - Kingfish

Sake - Scottish Salmon

"Haru Maki"- Myoga | Asparagus | Celery | Yuzu

Kuro Maguro - Spanish Bluefin Tuna

Unagi - Smoked Eel

Kagoshima Wagyu A3 - Karashi | Miso | Aubergine

Matcha Roll | Strawberry | Pandan Leaf Crèmeux

Vanilla | Yamazaki Whisky | Sobacha

CHF 200 per person

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