



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, olive oil

Dashi soup, shiitake, spring onion, bonito flakes

Chawanmushi, dashi, soy milk, chives, oscietra caviar

Tempura langoustine, shiso, yuzu kosho

Nigiri Shiromi (kingfish)

Nigiri Sake (lostallo salmon)

Nigiri Ebi (prawn)

Spicy Gunkan Maguro (tuna)

Temaki Unagi (smoked eel)

Wagyu from Kagoshima, karashi, miso, carrot

Matcha roll, mango and passion fruit compote, pandan leaf

Miso and vanilla, Miyazaki Whiskey, vanilla mousse, miso

CHF 200 per person

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