



# 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.



MANDARIN ORIENTAL  
PALACE  
LUZERN



# MINAMO

## MENU (献立)

Fine de claire oyster, sake, yuzu

Swiss beef, kombu, ginger, nasturtium, olive oil

Shiitake, carrot, spring onion

Chawanmushi, dashi, chives, oscietra caviar

Langoustine, shiso, yuzu kosho

Nigiri Suzuki (wild sea bass)

Nigiri Sake (lostallo salmon)

Nigiri Ebi (gambero viola)

Gunkan Maguro (spicy yellow fin tuna)

Temaki Unagi (smoked eel)

Wagyu Sukiyaki

Raspberry, Shiso

Vanilla, 12 yrs Yamazaki Whiskey, Sobacha

CHF 200 per person

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



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