



MINAMO

MINAMO (水面)

“Reflections 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 | Finger Lime | Umeboshi

Beef Tartare | Ginger | Fresh Wasabi | Kaluga Caviar

Dashi | Shiitake | Carrot | Spring Onion

Chawanmushi | Smoked Masu Salmon

Carabinero Tempura | Shiso | Yuzu Kosho

Shiromi – Kingfish

Sake – Scottish Salmon

Kuro Maguro – Spanish Bluefin Tuna

Unagi – Smoked Eel

Kagoshima Wagyu A3 – Karashi | Miso | Hokkaido Pumpkin

Matcha Roll | Yuzu | Black Lemon

Vanilla | Yamazaki Whisky | Sobacha

CHF 225 per person

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

Wine Pairing as of CHF 130

Sake Pairing as of CHF 150

Wine & Sake Pairing as of CHF 130