kalte freuden

botanical akami *kjū signature* **24**
savoury watermelon

mackerel / tomato decoction **22**
slightly torched, dashi cubes

tomato / shiso **17**
tomato salat, shiso ice cream

tuna tartar **32**
cucumber water

znüni *kjū signature* **26**
A5 Kagoshima wagyu, nashi pear, homemade brioche

sea bass crudo **26**
green sauce, ceviche style

warme freuden

dumpling in dashi **12**
shrimps, chicken filled

japanisches schnurre *kjū signature* **18**
swiss wagyu tongue, charcoal grilled

blumenkohl **29**
cauliflower in 3 versions

orzo / scallops **36**
lobsterbisque

gyū tataki **52**
150gr Entrecot, dry aged, young carrots

nikkei poulet *kjū signature* **34**
chicken wings stuffed with shrimps
Pimientos Padron, charcoal grilled

sea bream / fennel - herbsalad **54**
charcoal grilled

stuffed morels **32**
with chicken farce, in shroom creme

carabinero **36**
croquettes, shiso rice, charcoal grilled

begleitung

rice topped with furikake **5**

broccoli, charcoal grilled **12**

meeres - freuden

akami **14**
bluefin tuna nigiri, 2pc

otoro **17**
tuna belly nigiri, 2pc +Kcviar +5

suzuki **13**
sea bass nigiri, lime zest, 2pc

unagi **18**
Kjū grilled eel nigiri, foie gras, 2pc

hokkigai **15**
surf clam nigiri, shiso, ikura, 2pc

zuwagani / ikura **16**
snowcrab, salmon roe gunkan, 2pc

ebi **15**
obsiblue shrimps nigiri, 2pc

otoro **18**
tunabelly, shiso, oshinko gunkan, 2pc

ika **15**
sweeit squid nigiri, 2pc

hamachi **15**
yellowtail nigiri, 2pc

sake **13**
salmon nigiri, 2pc

gyuniku **18**
A5 wagyu nigiri, 2pc +caviar +5

saba **13**
mackarel nigiri, 2pc

sashimi **32/42**
assortion of 3/5 different fresh fish

hamachi **28**
yellowtail carpaccio

akami **30**
tuna carpaccio, truffel

kjū selection **42**
selection of nigiris, 6pc

finale

fermented mango / estragon **16**

duo vom cheesecake **12**