

Autumn Menü **Red**

Starters

Macaron with Foie Gras and Caviar
Steamed Abalone with Hiro Sauce Nr.10 (Ponzu)
Salmon Tartar with Sesame Oil Sauce
Fried Tofu
Japanese Root Vegetables in Chikuzen Style
Coco-Beans and Shimeji-Mushroom with Sesame Seeds

Sashimi

Bonito Flambé with "Music" (Shiso-Onion-Garlic)

Soup

Potage of Seasonal Mushrooms

Sushi

Mackerel, Sea Bass, Tuna, Yellow Tail, Grilled Eel, Shrimp,
Salmon Flambé with Caviar, Tartar of Jack Mackerel with Miso, Oyster-Tsukudani,
Wagyu-sushi

Main Dish: Please select 1 or 2 of the below

Fish

Black Cod in Saikyo Style

Shellfish

Speciality with
Shellfish of the Day

Steak

Chateaubriand
flambé with Whisky
Hiro Sauce Nr.1

Dessert

Lime Cake, Pumpkin Chocolate,
Mousse au Sweet Potatoes
Glace aux Marrons

Menü 6-courses 118€ 7-courses 138€

Wir bitten Sie, uns die Lebensmittelunverträglichkeiten vorab¹ zu informieren.
Beilage kann je nach Tageseinkauf variieren.

Autumn Menü **Green**

Starters

Mushroom Cream Pie
Tartar of Avocado and Green Onion
Vegetable Tempura
Fried Tofu
Japanese Root Vegetables in Chikuzen Style
Coco-Beans and Shimeji-Mushroom with Sesame Seeds

Instead of Sashimi...

Fried Eggplant with Soy Meat Sauce

Soup

Potage of Seasonal Mushrooms

Sushi

Broccoli, Bush Beans, Avocado, Paprika, Young Corn,
Aubergine, Zucchini, Snappea, Green Onion Tempura, Inari-Sushi

Main Dish

Japanese Street-Food

Osaka-Yaki with Various Vegetables

and/or

Lentils & Co.

Lenti Sepciality
of Our Kitchen Chef Tacky

Dessert

Lemon Ice Cream
Soy Yogurt with Chestnuts
Vegan Chocolate

Menü 6-courses 118€ 7-courses 138€

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