Manabu

Weekend Lunch Omakase Menu

WELCOME Sparkling Pink Sake

CLEANSER Selection of Homemade Pickles

CLASSIC SASHIMI Loch Duart Salmon, Akami (Lean Tuna), O-Toro Tuna (Fatty Tuna)

MANAUBU STYLE NIGIRI

Loch Duart Salmon, Susuki, Akami, O-Toro, Hamachi, Scallop, Suzuki

MANABU STYLE SASHIMI

Scallop, Yuzu Ponzu, Maple Pancetta, Yuzu Snow

HOT

Homemade Shiro & Aka Miso, Dale-smoked Pork Belly

HOMEMADE DESSERT

Matcha Crepe, Lavender Cream

Menu selection subject to market quality and availability CHF 120 $\,$

*Supplements such as Wagyu Beef and O-Toro may be available. Please contact us to add additional options when booking.

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Food and Beverage Pairings

Wine selection of the finest European wines exclusively chosen by our world renowned sommelier, Reza Nahaboo, to complement the omakase gastronomy experience.

> WINE FLIGHT CHF 100

WINE & SAKE FLIGHT CHF 120

Please inform us of any food allergies or intolerances.

All prices are in Swiss francs, including 7.7% VAT