

Manabu



Vegetarian Omakase Menu

CLEANSER

Homemade Pickles, White Asparagus Martini, Wasabi & Yuzu Vinaigrette, Ikura

'SASHIMI' GARDEN

Cucumber Ribbons, Tender Stem Broccoli, White Radish, Apricot, Beetroot, Green & White Asparagus, Roast Bell Pepper

CONTEMPORARY SASHIMI

Roasted Beets, Yuzu Ponzu, Crispy Onion, Spring Onion, Frozen Yuzu Lemonade

NIGIRI CLASSIC

Tender Stem Broccoli & Lavender Salt, Trumpet Mushroom & Truffle, Togarashi Roast Pepper, Candied Beetroot, Morel & Garlic Chips, Asparagus & Burnt Miso

MAKI

Selection of Hosomaki, Futomaki, Uramaki, Temaki, Gunkan

HOT

Heritage Tomatoes, Nikiri Sauce, Gohan Sticky Rice, White Sesame Puree, Dashi Broth, House Smoked Parsnips

SOUP

Homemade Miso: Shiro, Aka & Saikyo, Wakame, Tofu

DESSERT SELECTION

Matcha Crepe, Lavender Cream

Menu selection subject to market quality and availability

CHF 200

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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

Please inform us of any food allergies or intolerances.

All prices are in Swiss francs, including 7.7% VAT