

Manabu



Weekend Omakase Menu

WELCOME

Oyster Martini, Wasabi & Yuzu, Ikura

CLEANSER

Selection of Homemade Pickles

CLASSIC SASHIMI

Loch Duart Salmon Cheeks, Akami (Lean Tuna), Chu-Toro Tuna (Medium Fat Tuna), O-Toro Tuna (Fatty Tuna), Orkney Island Scallops, Brittany Baby Squid, Hamachi (Yellowtail), Suzuki (Adult Seabass)

MANAUBU STYLE NIGIRI

Loch Duart Fatty Salmon, Susuki, Orkney Scallop, Akami, O-Toro, Hamachi, Salmon Cheeks

MANABU STYLE SASHIMI

Orkney Island Scallop, Yuzu Ponzu, Maple Pancetta, Yuzu Snow

MANABU STYLE TATAKI

Seared Wagyu Ususukiri, Fermented Yuzu, Caramelized Garlic

AMUSE BOUCHE

Rhubarb, Verjus, Rosemary

HOT

Homemade Shiro & Aka Miso, Dale-smoked Pork Belly, Shiitake

AMUSE BOUCHE

Hamachi, Shiso & Yuzu Emulsion, Shiso Oil

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

WINE & SAKE FLIGHT

CHF 120

Please inform us of any food allergies or intolerances.

All prices are in Swiss francs, including 7.7% VAT