

Manabu



Mid Week Omakase Menu

WELCOME

Sparkling Pink Sake

CLEANSER

Selection of Homemade Pickles

CLASSIC SASHIMI

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

MANAUBU STYLE NIGIRI

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

MANABU STYLE SASHIMI

Scallop, Yuzu Ponzu, Maple Pancetta, Yuzu Snow

AMUSE BOUCHE

Rhubarb, Verjus, Rosemary

HOT

Homemade Shiro & Aka Miso, Dale-smoked Pork Belly

AMUSE BOUCHE

Hamachi, Shiso & Yuzu Emulsion, Shiso Oil

HOMEMADE DESSERT

Matcha Crepe, Lavender Cream



Menu selection subject to market quality and availability
CHF 150

*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