



MINAKAMI

JAPANESE FUSION KITCHEN



"CLOUDS GATHER, FROM TIME TO TIME
THEY OFFER A MOMENT TO REST FROM GAZING AT
THE MOON."

Matsuo Bashô



Highlights

6-COURSE MENU

IZAKAYA MORIAWASE | JAPANESE TAPAS

OUR HEAD CHEF DELIGHTS YOU WITH AN ASSORTMENT OF TAPAS,
SERVED IN FOUR COURSES

SUSHI MORIAWASE | ASSORTED SUSHI SELECTION

ALLOW YOURSELF TO BE ENCHANTED BY THE CULINARY EXPERTISE OF
OUR HEAD CHEF

DESSERT

TO CONCLUDE, WE PRESENT MOCHI-ICE CREAM OR CAKE

For a minimum of 2 guests
65,- per person

* VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST



Highlights

5-COURSE MENU

IZAKAYA MORIAWASE | JAPANESE TAPAS

OUR EXECUTIVE CHEF DELIGHTS YOU WITH AN ASSORTMENT OF TAPAS,
ELEGANTLY PRE-SENTED IN FIVE COURSES

For a minimum of 2 guests
35,- per person

* VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST



Salad

SASHIMI SALAD

SALAD | FISH VARIATION | SUMISO DRESSING

11

BABY SPINACH AND TRUFFLE SALAD

BARBARY DUCK BREAST FILLET | BABY SPINACH | TRUFFLE DRESSING

15

Soups

MISO SALMON SOUP

SALMON | TOFU | SEAWEED | MISO PASTE | SPRING ONIONS

6

MISO DELUXE

SCALLOP | WHITE FISH | TOFU | SEAWEED | MISO PASTE | SPRING ONIONS

7.5



Izakaya

IN JAPAN, IZAKAYA — JAPANESE TAPAS — ARE SERVED AS DELICATE APPETIZERS, SMALL DELIGHTS FOR THE PALATE AND PERFECT ACCOMPANIMENTS TO YOUR DRINKS

CEVICHE	12
RAW SALMON AND WHITE FISH AVOCADO FRESH HERBS	
GYU CARPACCIO	12
BEEF FILLET SCALLIONS PONZU	
SAKE HOTATE NO YUME	14
RAW SALMON FILLET SLICED SCALLOPS FRESH HERBS	
TAKO KYURI	12
MARINATED OCTOPUS SEAWEED	
MAGURO NUTA	13
DICED RAW TUNA FILLET SCALLIONS SUMISO DRESSING	
TUNA TATAKI	15
TUNA FILLET LIGHTLY GRILLED SPRING ONIONS AVOCADO	
SEA BASS CARPACCIO	14
SEA BASS FRESH HERBS	
SOFTSHELL CRABS	14
CRISPY FRIED SOFTSHELL CRAB	



Main Courses

GRILLED SALMON	32
SALMON FILLET SCALLOP GRILLED SALAD MEDLEY SUSHI RICE	
GYU KAKU YAKI	32
BEEF TENDERLOIN CUBES WOK-SEARED SALAD MEDLEY	
ORGANIC BLACK ANGUS STEAK (350 g)	
BLACK ANGUS BEEF FROM LOCAL PASTURE-RAISED HERDS 100% ORGANIC	
– RIP EYE	60
– NEW YORK STRIP	60

Donburi

JAPANESE RICE BOWL - PERFECT FOR A LIGHT TO MODERATE APPETITE

SAKE DON	22
THINLY SLICED RAW SALMON FILLET AVOCADO JAPANESE OMELETTE SUSHI RICE	
MAGURO DON	26
THINLY SLICED RAW TUNA FILLET JAPANESE OMELETTE AVOCADO SUSHI RICE	



KAISEN DON

28

ASSORTED RAW FISH | JAPANESE OMELETTE | AVOCADO
SUSHI RICE

UNAGI DON

25

GRILLED JAPANESE SUSHI EEL | SUSHI RICE

Sushi

SUSHI MORIAWASE – CHEF'S SELECTION

MIXED SUSHI SELECTION | INSIDE OUT | NIGIRI | MAKI | SASHIMI

per person

35

for two persons

65

* VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST



Sashimi

SAKE SASHIMI SCOTTISH SALMON	20
MAGURO SASHIMI TUNA	28
SASHIMI MORIAWASE CHEF'S SELECTION OF FINEST FISH	38
HAMACHI SASHIMI — available upon request KINGFISH TORO	38
TORO SASHIMI TUNA BELLY	45

SILENCE...!
DEEPLY DRILLS INTO
THE ROCK
THE WHISPER OF
CICADAS...,

Matsuo Bashô



Nigiri

NIGIRI SUSHI – CHEF'S SELECTION
SEVEN VARIED NIGIRI

22

TWO PIECES EACH

SALMON
SCOTTISH SALMON

6

MUTZU
BUTTERFISH

6

ABURI SAKE
FLAMBÉED SCOTTISH SALMON

7

MUTSU ABURI
FLAMBÉED BUTTERFISH

7

MAGURO
TUNA

7

GYU ABURI
FLAMBÉED BEEF

6

EBI
SHRIMP

6

SHIITAKE
SHIITAKE MUSHROOMS

4.5

UNAGI ROYAL
GRILLED EEL

10

TAMAGO
JAPANESE OMELETTE

4.5

SUZUKI
SEA BASS

6

AVOCADO
AVOCADO

4.5



TORO TUNA BELLY	On Request	IKURA SALMON ROE	10
KING CRAB KING CRAB	On Request	TAKO OCTOPUS	6.5
HOKKIGAI SURF CLAM	5	SABA MACKEREL	6
HOTATE SCALLOP	7	HAMACHI KINGFISH	On Request

Inside Out Rolls

CHEF'S HIGHLIGHTS

UNAGI ROYAL ROLL GRILLED EEL JAPANESE OMELETTE AVOCADO	19
WHITE SHARK CRAYFISH BUTTERFISH AVOCADO	18
OPEN ROLL SALMON UNAGI EBI AVOCADO CREAM CHEESE	17



DRAGON 20
FRIED BLACK TIGER PRAWNS | KAMPYO | GRILLED EEL

BLACK TIGER ROLL 20
BOILED BLACK TIGER PRAWNS | JAPANESE OMELETTE |
GRILLED EEL | AVOCADO | UNAGI SAUCE

KING SALMON 18
FRIED BLACK TIGER PRAWNS |
SCOTTISH SALMON | KAMPYO

* COMMON MAKI AND INSIDE-OUT ROLLS AVAILABLE UPON REQUEST

Dessert

MOCHI ICE CREAM 7.5
A JAPANESE DESSERT SPECIALTY FEATURING ICE CREAM GENTLY
ENVELOPED BY A SOFT, DELICATE SHELL OF SWEETENED GLUTINOUS RICE
DOUGH (MOCHI)

CAKES 8.5
A SEASONAL SELECTION OF FRESH CAKES



Japanese Drinks

SAKE

JUNMAI WARM	0.15 CARAFE	11
JUNMAI DAIGINJO CHILLED	0.1 CARAFE	16
JUNMAI GINJO CHILLED	0.1 CARAFE	12

SPIRITS

YUZUSHU – JAPANESE LIQUEUR	4 cl	9
CHOYA – JAPANESE PLUM LIQUEUR	4 cl	7.5

JAPANESE BEER

ASAHI	btr. 0.3 l	5
KIRIN	btr. 0.3 l	5

WHISKY

NIKKA – JAPANESE	2 cl	7.5
HIBIKI BLEND	2 cl	8.5



HIGHBALLS

JAPANESE OLD FASHIONED JAPANESE WHISKY ANGOSTURA BITTER YUZUSHU	15
YUZU COLLIN JAPANESE GIN YUZUSHU	14

Aperitif

PEACH-SHISO SPRITZ JAPANESE PLUM LIQUEUR CRÉMANT SODA	0.2 l	12
JAPANESE MULE GIN SPICY GINGER CUCUMBER	0.2 l	12
JAPANESE OLD FASHIONED JAPANESE WHISKY ANGOSTURA YUZUSHU	0.2 l	15
APEROL SPRITZ APEROL CRÉMANT SODA	0.2 l	11
CRÉMANT	0.1 l	9
GIN TONIC JAPANESE ROKU GIN TONIC WATER	0.2 l	12
YUZU COLLIN GIN YUZUSHU	0.2 l	14



Wine Menu

WHITE WINE

GRAUBURGUNDER GERMANY	0.2 l	7.5	0.75 l	27
CHARDONNAY FRANCE	0.2 l	7.5	0.75 l	27
RIESLING GERMANY	0.2 l	7.5	0.75 l	27
WHITE WINE SPRITZER	0.2 l	6.0		
CHABLIS LA CHABLISIENNE BURGUNDY 2024			0.75 l	60
SANCERRE J. DE VILLEBOIS LOIRE 2024			0.75 l	60

RED WINE

TEMPRANILLO SPAIN	0.2 l	7.5	0.75 l	27
CABERNET SAUVIGNON FRANCE	0.2 l	7.5	0.75 l	27

ROSÉ WINE

MIVARAL CÔTES DE PROVENCE 2024			0.75 l	48
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CHAMPAGNE | CRÉMANT | SPARKLING WINE

CRÉMANT DRY	0.1 l	9	0.75 l	52
CHAMPAGNE MOËT & CHANDON			0.75 l	80



Non Alcoholic

COLA COLA ZERO			0.2 l	3
TONIC WATER			0.2 l	3
SPICY GINGER			0.2 l	3
APPLE JUICE APPLE SPRITZER			0.2 l	3
ORANGE JUICE	0.2 l	3	0.4 l	4.5
WATER – ACQUA MORELLI STILL SPARKLING	0.25 l	3	0.75 l	6.5

“THE WANDERING HAS COME TO AN
END: MY DREAM, UPON THE DRY HEATH
IT BUSIES ITSELF AROUND.”

Matsuo Bashô



The Evening Tea

TO MEET THE HIGHEST STANDARDS OF QUALITY, WE IMPORT SELECT TEAS FROM JAPAN AND TAIWAN.

HOUJICHA

TEAPOT

6.0

FROM JAPAN – A ROASTED GREEN TEA WITH STEMS, NATURALLY FREE OF TANNINS AND CAFFEINE. ITS SUBTLE DISTINCTION LIES IN THE AROMA, WHICH MOVES TOWARD A NUTTY CHARACTER. ON THE PALATE, IT DELIVERS A LIGHT, LONG-LASTING, AND SOOTHING FLAVOUR.

GENMAICHA

TEAPOT

6.0

HAILING ALSO FROM JAPAN, THIS TRADITIONAL ACCOMPANIMENT TO SUSHI IS A GREEN TEA PERFECTED WITH SENCHA LEAVES AND GENTLY ROASTED RICE GRAINS. THE RESULT IS A DELIGHTFULLY SMOOTH TEA, SUITABLE FOR ENJOYING THROUGHOUT THE DAY. THE RICH GREEN FLAVOR IS SUBTLY SOFTENED BY THE RICE, IMPARTING A SWEET, NUTTY AROMA.

AMACHA

TEAPOT

6.0

AMA MEANS 'SWEET,' AND CHA MEANS 'TEA' — A NAME THAT TRULY REFLECTS ITS CHARACTER. AN INFUSION OF FERMENTED HYDRANGEA LEAVES, MATURED TO DEVELOP DULCIN. THIS UNIQUE INGREDIENT BESTOWS THE TEA WITH AN UNEXPECTED SWEETNESS AND A DELICATE FLORAL BOUQUET.

