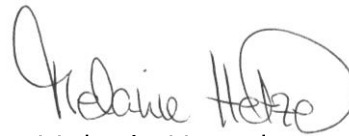


YUNICO*

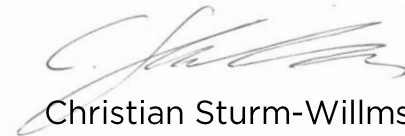
A warm welcome from our
YUNICO team
or as
they say in Japan

Irassháimase!

Have an enjoyable evening and an unforgettable experience.
Culinary regards,
your hosts



Melanie Hetzel
Restaurant manager



& Christian Sturm-Willms
Chef de cuisine

Omakase Menu おまかせ

Dear Guests,

Our Head Chef Christian Sturm-Willms is looking forward to accompany you on an unusual culinary journey. Enjoy the fusion between the authentic Japanese culinary art and Mediterranean influences.

Let yourself be surprised by his one of a kind menu, created just for you. Taste a plethora of first-class ingredients and enjoy the refined attention to detail from Christian´s passionate creations.

4-Course Menu 109€ Per Person	Additional Wine & Sake 55€
5-Course Menu 129€ Per Person	Additional Wine & Sake 69€
6-Course Menu 149€ Per Person	Additional Wine & Sake 84€

Ōsentikku Menu オーセンティック €

Enjoy a culinary experience featuring versatile Japanese aromas and unique preparations.

Shimesaba 26

Mackerel ; Yuzu Kosho Egg Cream ; Rice Vinegar
Sansai ; Sushi Rice

Miso Soup 22

Udon Noodles ; Sakana ; Spring Leek
Wasabi-Stalk ; Tempura Crunch

Duck „Silverhill” 51

Breast ; Sansho Jus ; Sweet Potatoes ; Nashi Pear
Yasai Sentaku

3-Course Menu 89€

We gladly serve freshly grated wasabi-root
upon request. (10g) 10€

All prices include taxes and service. On request, we offer our menu with the allergenic substances.

Kobe Beef “Kōbe-Gyū” 神戸肉

€

From The Region Of Kobe; Japan

Our original Japanese Kobe Beef is incomparably tender, a true revelation in culinary cuisine that will melt in your mouth. As your taste buds explode with its savoury flavour this delight will introduce you to the true meaning of Umami - The 5th taste.

Truly a meal that cannot be described, but must be tried.

Filet & Roastbeef

80g Tasting

90

160g Main course

170

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Ocha oyobi coffee

Tea and coffee specialties

All prices include taxes and service. On request, we offer our menu with the allergenic substances.

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Tea	€
GYOKURO Popular Japanese green tea with a fine algae aroma and tart grassy notes.	8,9
JASMINE PEARLS BAI YIN Japanese green tea infused with the Jasmine flower for a strong and flowery after taste.	8,9
PREMIUM GENMAICHA Japanese green tea aromatized with rice for a sweet and fresh finish. This gives the tea roasted flavor.	8,9
WHITE SNOW DRAGON Handpicked tea from the Dongzhai plantation of China. Tangy-vegetal infusion with a subtle note of wild peaches.	8,9
GOLDEN YUNNAN FIRST GRADE Chinese black tea with a simultaneously smoky and sweet flavors.	8,9
LUNG CHING FINEST GRADE The dragon well tea from china, its form reminiscent of little dragons. Fine and tangy with delicate roasted aromas with a hint of chestnuts.	8,9
ORIENTAL BEAUTY OOLONG The scent of its whole leaves is reminiscent of honey. The taste makes one think of nuts and freshly baked bread.	8,9
DARJEELING FTGFOP1 FIRST FLUSH First Flush spring harvest tea from the Himalayas. Its fragrance floral and fresh with flavors spring like and tender.	8,9
Coffee	
COFFEE	4,5
ESPRESSO	3,9
ESPRESSO MACCHIATO	4,2
DOUBLE ESPRESSO	5,9
CAPPUCCINO	4,9
	5,9

All prices include taxes and service. On request, we offer our menu with the allergenic substances.