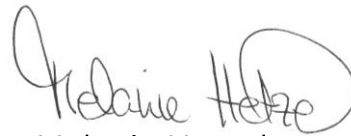


YUNICO*

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.

Suimono

18

Japanese Soup ; Wakame Algae ; Tofu
Tuna Tataki ; Wasabi-Stem

Cobia

28

Sesame-Ginger Shoyu ; Avocado ; Myoga
Tamago ; Daikon ; Mustard Seeds

Black Cod

54

Miso ; Yuzu Maple Foam ; Edamame Beans
Tempura Crunch ; Green Asparagus

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

YUNICO*

Ocha oyobi coffee

Tea and coffee specialties

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

YUNICO*

Tea	€
DARJEELING SPRINGTIME Black Himalaya Darjeeling, handpicked, gentle aroma	8,5
WHITE DARJEELING White tea from India, sweet, light muscatel note	8,5
SUPERIOR GYUKURO Japanese green tea	8,5
DRAGONWELL ZEHJIANG Popular Japanese green tea, roasted in a wok, nutty flavour	8,5
PAI MU TAN & MELON Green Chinese tea, fine flowery bouquet with honey melon aroma	8,5
JASMINE PEARLS Green Chinese tea, fine flowery bouquet	8,5
WHITE YIN LONG Tea rarity from the mountains of the province Anhui it is gently hand rolled to a small ball and heated up in pans soft peach aroma with a light herb touch	8,5
HERBS & GINGER Tea Ayurveda basic with ginger, liquorice, lemon grass and verbena	8,5
LEMONGRASS Refreshing tea of lemon grass leaves with a light ginger flavor	8,5
EXCLUSIV JADE NEEDLES Needle-shaped leaves, fragrant blossoms, unique finish	8,5
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.