

YUNICO\*

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

Irassháimase!

いらっしやいませ


Have an enjoyable evening and an unforgettable experience.

Culinary regards,  
your hosts



Melanie Hetzel  
Maître d'

&



Christian Sturm-Willms  
Executive Chef

## Omakase Menu おまかせ

Dear Guests,

Executive 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.

5-Course Menu 149€ Per Person

6-Course Menu 169€ Per Person

7-Course Menu 189€ Per Person

Optional with Kobe beef in the main course

100g for an additional 75€

160g for an additional 120€

# YUNICO

## OMAKASE MENÜ „Tsuika Ryōri“ 追加料理

Signature dishes available to individually enhance your Omakase menu

*These dishes are only available as an addition to the Omakase menu*

### Foie Gras de Canard

39

Miso-Tarragon Foam ; Roasted Bread ; Parsnip ; Onion-Mirin Chutney

### Rock Lobster „Tristan da Cunha“

49

Umami Butter ; Crustacean Bisque ; Carrot Textures ; Passions Fruit ; Tempura Crunch

### Miso Soup

26

Udon Noodles ; Soft Shell Crab ; Scallion ; Wakame Seaweed ; Tofu

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

15

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

# YUNICO

## Kobe Beef “Kōbe-Gyū” 神戸肉

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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

2pieces of Nigiri – seared ; Gyū Shoyu ; Wasabi ; Roasted Garlic	32
80g Tasting	95
160g Main course	175

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## WEIN & SAKE “The Dual Path of Harmony”

### ワインと日本酒 – 二つの調和の道

Our wine and sake pairing at Yunico is more than a recommendation. It is a journey through two worlds of flavour, guided by our host Melanie and our sommelier Wouter, who passionately reveal the interplay between European terroir and Japanese fermentation.

While wine speaks the language of the earth, sake tells the story of water, rice, and time. Both meet in a delicate balance of clarity and precision. the very essence of our Omakase menu: at times contrasting, at times harmonious, always surprising.

#### Wine & Sake Pairing

5-Courses – 79€  
6-Courses – 95€  
7-Courses – 109€

#### Premium Sake Experience

5-Courses – 94€  
6-Courses – 110€  
7-Courses – 124€

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Ocha oyobi coffee

Tea and coffee specialties

# YUNICO

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

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