

KULTURHERBST.

Lieber in Bärn.



BERN®

FASCINATION JAPAN

THE BERNESE CULTURAL AUTUMN 2021 IS BUSTLING WITH ACTIVITY. VARIOUS INTERNATIONAL, NATIONAL AND LOCAL HIGHLIGHTS AWAIT YOU. ONE OF THESE HIGHLIGHTS IS THE EXHIBITION "FASCINATION JAPAN" AT THE HISTORIC MUSEUM BERN. ON THIS OCCASION, WE HAVE PUT TOGETHER A REPRESENTATIVE JAPANESE MENU FOR YOU.

ENJOY YOUR MEAL - どうぞ召し上がって下さい

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BERN 

Historisches Museum Bern
Musée Historique de Berne



Sushibar und Steakhouse

JAPANESE JOURNEY

日本旅行

BOARDING

LEAFY SALADS WITH WAKAME, BEEF-TATAKI
TAMAGOYAKI AND HOMEMADE NUKAZUKE

TAKE OFF

TRADITIONAL MISO SOUP
WITH FRIED YAKITORI SKEWERS

STOPOVER

VARIATION OF SUSHI AND SASHIMI
SERVED WITH WASABI AND GARI



SHOW TIME

ONE TEPPANYAKI DISH OF YOUR CHOICE

ROASTED JUMBO SHRIMPS (FOS) FLAMED WITH BRANDY

SALMON TERIYAKI (LABEL ROUGE)

KINGFISH (FOS) ON SPICY LEMON-SOY SAUCE
WITH SHITAKE AND MUSHROOMS

DICES OF JAPANESE TOFU WITH SOY, GINGER, CHILLI AND GARLIC
POULARD BREAST WITH PEAR, SESAME AND JAPANESE PLUM LIQUOR

TERIYAKI OF DUCKLING BREAST WITH ORANGE AND SESAME
FLAMED WITH GRAND-MARNIER

„YAKINIKU" STRIPS OF BEEF ENTRECOTE MARINATED WITH SOY AND MIRIN
ENTRECÔTE „JAPANESE STYLE"

HAPPY LANDING

JAPANISCHE DESSERT-VARIATION
CHOICE OF OUR SWEETS

MENÜ FR. 98.00

3 COURSE MENÜ WITH SUSHI, MAIN COURSE AND DESSERT FR. 72.00

INCLUDED IN THE PRICE ARE A GLASS OF SAKE, WINE OR JAPANESE BEER,
AS WELL AS MINERAL WATER AND COFFEE/TEA.

PLEASE UNDERSTAND THAT WE SERVE THIS MENU ONLY DURING THE
OPENING HOURS OF THE RESTAURANT «TAISHI»..