



YUME A LA CARTE

19.10. - 29.2. 2012

"In the end, cooking and eating should be fun. One should not be too strict when it comes to rules and eating, it will only remove the pleasure from enjoying the meal." - Imperial chef Watanabe-sensei-

OMAKASE MENU

63,90 €

Seven course tasting menu
Only for the whole table party

MENU YUME

52,00 €

Seaweed and noodle salad

Beef tataki

Deep fried fish and tiger prawn in ponzu broth

or

Grilled beef Shawgayarki

Caramelized pineapple with liquorice ice cream

MENU MIWAKU

39,00 €

Miso soup

Sushi 12 psc

Chest nut cake with umeshu ice cream

YUME MORIAWASE

52,60€ for two

Miso soup for two, seaweed and noodle salad, edamame beans,
crispy pork belly and a selection of sushi and sashimi 12 psc

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SMALLER DISHES, choose one or many, also to share

Edamame beans Poached and salted soy beans	4,30€
Seaweed and noodle salad Seaweed, baby spinach and rice noodles with a sweet and sour dressing	6,30€
Miso soup Shiitake mushrooms, tofu and chives in a steaming miso broth	5,40€
Tonjaru soup <i>Pork belly and vegetables in a savory miso broth</i>	9,20€
Tempura Udon <i>Udon noodles, deep fried tiger prawn and vegetables in a sake and mirin flavored broth</i>	8,80€
Vegetable Tempura <i>Fresh vegetables in a light, crisp batter with chili mayonnaise</i>	11,90€
Yume Tempura <i>White fish, tiger prawn and vegetables in a light, crisp batter with chili mayonnaise</i>	15,70€
Beef tataki <i>Lightly grilled beef with Karachi dressing of Japanese mustard</i>	10,70€
Crispy pork belly <i>Pork belly in spicy miso sauce with pickled vegetables</i>	10,70€



MAIN COURSES, to keep or to share

Crispy duck with mint and chili salad	21,90€
<i>Poached whole and crispy fried duck with a salad of root vegetables seasoned with mint and chili</i>	
Deep fried or steamed Head Bream with tiger prawn in ponzu broth	7,40€ / 100g
<i>Whole fried or steamed fish with tiger prawn and vegetables in a lemony ponzu broth. Price according to size of fish.</i>	
Grilled beef Shawgayarki,	25,50€
<i>Grilled marbled fillet of beef with a soy and ginger sauce served with spicy miso glazed vegetables</i>	

SUSHI AND SASHIMI PLATES OMAKASE, chef's selection

Sushi Moriawase 8 psc	19,60€
Sushi Moriawase 14 psc	29,50€
Sushi Moriawase 20 psc	41,90€
Sushi- and Sashimi Moriawase 24 psc	39,40€
Sashimi Moriawase 20 psc	30,50€
Side dish of rice	4,60€

**SASHIMI** without rice / **NIGIRI** on top of rice**Sashimi: 3 kpl****Nigiri : 2 kpl**

Tamago	<i>Japanese omelet</i>	3,00€	3,90€
Hotate	<i>Scallop</i>	5,20€	5,80€
Ebi	<i>Prawn</i>	4,80€	5,70€
Ika	<i>Bobtail squid</i>	3,30€	4,30€
Shinanoyukimasu	<i>White fish</i>	3,30€	4,30€
Shake	<i>Salmon</i>	3,10€	4,10€
Hamachi	<i>Yellowtail</i>	5,00€	5,70€

TEMAKI, hand rolled cone**1 kpl**

Shake & ikura
salmon, leek and salmon roe

5,80€

Ebi & kappa
Prawn, cucumber, Karachi and chives

6,20€

MAKI, handmade roll**6 kpl**

California maki
Snow crab, surimi and avocado seasoned with chili and chives

13,80€

Rainbow roll
Maki roll of avocado and redish, topped with salmon, white fish and prawn

14,10€

Helsinki tempura maki
Salmon, kampyo, cucumber and shizo mayonnaise

14,20€

Lapland maki
Smoked reindeer, cream cheese, coriander and oshinko, topped with malt brean crumble

15,40€

Wege maki
Avocado, cucumber, oshinko, red pepper and fresh ginger

12,30€



YUME SWEETS

Pineapple and liquorice

9,50€

*Caramelized pineapple,
pineapple mousse and liquorice ice cream*

Chest nut and umeshu

9,50€

Soft chest nut cake with umeshu ice cream

Chocolate and cherries

9,50€

*Warm milk chocolate froth with ginger juiced cherries
served with praline mousse*

Small chocolate and orange

5,00€

UMESHU Choya, Japan

8 cl

Sarari

6,40€

Dento extra years

10,50€

Dento royal honey

13,00€

Dento extra shiso

13,10€