

# iuma

by Dyllong & De Luca

## APERERO

- **WOOD MACKEREL**

ox heart tomato, olive, shiso

- **PORK BELLY TATAKI**

unagi, yuzukoshō, kombu

- **CARABINIERO**

vadouvan, carrot, citrus

- **AVOCADO**

kimchi, iced feta, coriander

- **TSUKEMONE**

jalapeno, passion fruit, soy

- **LOUP DE MER & PULPO**

miso, aubergine, sauce vierge

## CHAWANMUSHI

10 g Kaviar

„Caspian Gold Premium Selection“, Liebstöckel  
plus 28€ p.P.

- **ARTICOCK**

truffle dashi, apricot, koshihikari

- **DRY AGED CALF**

chanterelles, usuta sosu, stalk cabbage

- **CHERRY**

peanut, oolong tea, caramel

## TAIYAKI

menu

|          |     |
|----------|-----|
| 9 course | 105 |
| 7 course | 87  |
| 5 course | 74  |

drink accompaniment

|          |    |
|----------|----|
| 9 course | 69 |
| 7 course | 52 |
| 5 course | 42 |

prices in € incl. tax