



## YUKO MAKI MEETS PERU

On 10 September 1921, the Japanese Yuko Maki, together with three locals, achieved the first ascent of the Eiger via the famous Mittellegi ridge.

A few years later, thanks to a generous donation from Maki, a hut was built along this ridge.

Today, it is frequented by numerous mountaineers and climbers.

Our cuisine at “Yuko Maki” is inspired by the flavours and traditions of the legendary alpinist’s homeland.



Samuel Brawand, Yuko Maki, Fritz Steuri, Fritz Amatter



Mittellegigrat hut - 1924



**YUKO MAKI MEETS PERU**

## **IZAKAYA OTSUMAMI**

Haru Maki  
Yaki-Gyoza  
Edamame  
Soy Sauce

## **SHABU SHABU**

### **SAKANA TO NIKU**

Dry Aged Beef | Bluefin Tuna | Black Tiger Shrimps  
Dashi | Kombu | Sake

### **BEJITARIAN**

Vegan Angel Seitan | Bio Tofu Nature | Tamagoyaki  
Dashi | Kombu | Sake

### **VEGETABLES**

Shiitake | Shimeji | Cabbage | Pak choi | Peperoncini  
Spring Onions | Julienne Vegetables | Lime | Soybean  
Sprouts

## **TARE**

### **PONZU SAUCE**

Soy Sauce | Lemon juice | Mirin | Dashi | Radish

### **GERÖSTETE SESAM SAUCE**

Roasted Sesame Seeds | Sesame Oil | Soy Sauce  
Rice Vinegar | Ginger

### **MISO SAUCE**

Miso | Mirin | Soy sauce | Garlic | Sesame oil

## **WAGASHI**

### **MOCHIS**

Grilled Pineapple | Wasabi Ice Cream | Coconut Crumbles  
Selection: Mango | Green Tea | Coconut

**CHF 125 / CHF 95**

**“Gochisousama”**

All prices are in swiss francs and the taxes are Included.



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### SPIRITS

4cl

Yamazaki 12y	43 %	56
Nika from the barrel	51.4 %	25
Toki Suntory	43 %	15
Ki No Bi Kyoto dry gin	45.7 %	16
Ki No Tea	45.1 %	16
Hibiki Masters Selection	43 %	35

### DRINKS

#### NEGRONI SAN

18

Ki No Bi dry gin | Sake | Pflaumen Wein

#### HATTORI HANZO

18

Ki No Bi dry gin | Yuzu Sake | Soda | Gurke

#### YUKO MAKI

18

Toki Suntory | Pflaumen Wein | Maraschino | Lime Juice

#### SAPORO

18

Ki No Tea | Italicus | Oliven Saft