



Starting in November: “Kaiseki Zui-Un” at Unkai

The new menu “Kaiseki Zui-Un” reveals new culinary highlights even for connoisseurs of Japanese cuisine. “Kaiseki” means “stone in the stomach” and originates from the 16th century when Zen priests put hot stones in their kimonos to reduce the feeling of hunger during their hours of prayer. Today the term is a synonym for the highest culinary art of Japanese cooking. A “Kasieki Menu” consists of several courses, all of which are prepared differently: pickled, raw, grilled and roasted delicacies are combined with a special focus on seasonal specialties. At Unkai the special menu consists of up to ten courses and is served with Austrian wines or traditional Japanese sake.