

E N Y A A

Saké & Champagne

MENU OMAKASÉ

160€

Appetizer

Starter

Soup

Sashimi

+ 30€ Caviar of Aquitaine (France) 10g

Tempura

Meat main course

Etouffée pigeon

or

+ 30€ "Toriyama" Wagyu beef

Sushi

1st Dessert

2nd Dessert

9 Course meal

+ 90€ Wine pairing 6 glasses

MENU À LA CARTE

21h30 - 22h00

STARTERS

Fried soy milk tofu and "Surinagashi-style" spring cabbage purée 22€

Saint-Jacques scallops, green asparagus, and "Wasabi-sumiso" sauce 35€

Assortiment of simmered seasonal vegetables 26€

SASHIMI & SUSHIS

Sashimi selection of the day (3 kinds x 3 pieces) 42€

O-toro, red tuna and white fish "Nigiri" (3 kinds x 2 pieces) 42€

Wagyu beef tartar and salmon roe "Temaki" (1 piece) 28€

Mackerel sushi "Saba sushi" (2 pieces) 18€

MAIN COURSES

Tempura of sole and seasonal vegetables 48€

Binchotan grilled Spanish eel in "Kabayaki" style 45€

Binchotan grilled black cod and white miso "Dengaku" eggplant 45€

Binchotan grilled Simmental beef filet(100g) 48€

Binchotan grilled "Joshu" Wagyu beef sirloin (100g) 80€

SIDE DISHES

White rice / Red miso soup 5€ / 5€

DESSERTS

Kyoto green tea ice cream 15€

Grilled tea pudding and caramel 15€

"Ichigo Daifuku" in "Strawberry-Oshiruko" coulis 15€

Black beans ice cream and matcha mousse 18€



All our prices include service and taxes