

ENYAA

Saké & Champagne

MENU OMAKASÉ

160€

Amuse Bouche

Entrée

Soupe

Sashimi

+ 30€ Caviar d'Aquitaine 10g

Tempura

Viande

Carré d'Agneau

ou

+ 30€ Bœuf Wagyu "Toriyama"

Sushi

1er Dessert

2ème Dessert

9 Temps

+ 90€ Accord mets sakés 6 verres ou Accord mets sakés & champagnes 6 verres

+ 110€ Accord mets champagnes 6 verres

MENU OMAKASÉ

160€

Appetizer

Starter

Soup

Sashimi

+ 30€ French "Aquitaine" caviar 10g

Tempura

Main course

Rack of Lamb

or

+ 30€ "Toriyama" Wagyu beef

Sushi

1st Dessert

2nd Dessert

9 Course dinner menu

+ 90€ Sake pairing 6 glasses or Sake & Champagne pairing 6 glasses

+ 110€ Champagne pairing 6 glasses



Tous nos prix s'entendent service et taxe compris.

E N Y A A

Saké & Champagne

MENU À LA CARTE

STARTERS

Slow roasted veal in “Sakura-jimé” style, shiitaké and “Tosazu” jelly	35€
Breaded white asparagus, rapeseed flowers, Kimizu & balsamic soy sauce	32€
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

Red mullet and seasonal vegetables tempura	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€
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DESSERTS

Kyoto green tea ice cream	15€
Grilled tea pudding and caramel	15€
Sake lees-strawberry sorbet in mint-sake jelly	15€
“Sakura” ice cream & meringue with “Amaretto” panna cotta	18€



All our prices include service and taxes