

ENYAA

Saké & Champagne

MENU OMAKASÉ

160€

Amuse Bouche

Entrée

Soupe

Sashimi

+ 30€ Caviar d'Aquitaine 10g

Tempura

Plat principal
Barbue de Bretagne

ou

+ 30€ Bœuf Wagyu de "Toriyama"

Sushi

1^{er} Dessert

2^{ème} Dessert

9 Temps

+ 90€ Accord mets saké 6 verres ou Accord mets saké et champagne 6 verres

+ 110€ Accord mets champagne 6 verres

MENU OMAKASÉ

160€

Appetizer

Starter

Soup

Sashimi

+ 30€ French "Aquitaine" caviar 10g

Tempura

Main course
Brittany brill

or

+ 30€ "Toriyama" Wagyu beef

Sushi

1st Dessert

2nd Dessert

9 Course dinner menu

+ 90€ Sake pairing 6 glasses or Sake and 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

Stuffed zucchini blossom tempura with squid in “Age-dashi” broth	32€
Crab meat, okra and “Kanisu” jelly	38€
Breaded veal fillet and sweetbread	42€

SASHIMI & SUSHIS

Sashimi selection of the day (3 kinds x 3 pieces)	46€
O-toro, red tuna and white fish “Nigiri” (3 kinds x 2 pieces)	52€
Wagyu beef tartar and salmon roe “Temaki” (1 piece)	28€
Mackerel sushi “Saba sushi” (2 pieces)	18€

MAIN COURSES

Blue lobster and seasonal vegetables tempura	62€
Binchotan grilled Spanish eel in “Kabayaki” style	50€
Binchotan grilled black cod and white miso “Dengaku” eggplant	50€
Binchotan grilled Simmental beef filet(120g)	58€
Binchotan grilled “Joshu” Wagyu beef sirloin (100g)	80€

SIDE DISHES

White rice / Red miso soup	8€ / 8€
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DESSERTS

Kyoto green tea ice cream	15€
Grilled tea pudding and caramel	15€
Apricot sorbet and sparkling melon puree	16€
Black cherry ice cream and green tea panna cotta	18€



All our prices include service and taxes