

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

Trout stuffed cucumber roll and marinated oyster wrapped in turnip 30€

Steamed mussels, fried tofu and dandelion, walnut and white miso sauce 20€

Simmered seasonal vegetables and Karaage of root vegetables 24€

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 conger eel and seasonal vegetables 45€

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€

Clementine sorbet and lemon balm jelly 15€

Black truffle ice cream and grilled tea crumbs 18€



All our prices include service and taxes