

E N Y A A

Saké & Champagne

MENU À LA CARTE

21h30 - 22h00

STARTERS

Yellowtail in vinegar, persimmon, straccitella and Tosazu jelly	28€
Binchotan grilled oyster “Ostra Regal No.2”	33€
Simmered seasonal vegetables Furoshiki style, white miso-yuzu sauce	26€

SASHIMI & SUSHIS

Sashimi selection of the day (3 kinds x 3 pieces)	38€
O-toro, red tuna and white fish “Nigiri” (3 kinds x 2 pieces)	38€
Wagyu beef tartar and salmon roe “Temaki” (1 piece)	28€
Mackerel sushi “Saba sushi” (2 pieces)	14€

MAIN COURSES

Tempura of scallops 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€
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DESSERTS

Kyoto green tea ice cream	12€
Grilled tea pudding and caramel	12€
Kumquat sorbet and compote in pear puree “Ginger ale”	12€
Sake lies and white chocolate ice cream, maccha castella and yuzu sauce	18€

MENU OMAKASÉ

160€

Appetizer

1st Starter

2nd Starter

Soup

Sashimi

+ 30€ Caviar of Aquitaine(France) 10g

Tempura

Nimono

Meat main course

Duck from Dombes

+ 30€ “Toriyama” Wagyu beef

Sushi

Dessert

10 Course meal

+ 90€ Wine pairing 6 glasses



All our prices include service and taxes