

## À LA CARTE

### STARTER

/ Japanese steamed egg custard “Chawanmushi”	8€
/ “Ohitashi” asparagus, shiitake mushroom and sesame-mustard sauce	13€
/ Mackerel sushi “Saba Sushi” (2 pieces)	18€
/ Sashimi selection (2 pieces of Toro and 2 pieces of white fish)	24€

### MAIN COURSE *(Served with white rice and miso soup)*

/ Grilled Wagyu beef sirloin (100g) from Kagoshima prefecture	88€
/ “Chirashi” sushi of tuna, salmon trout, sea bream and salmon eggs	45€
/ Grilled Simmental beef filet and grated radish ponzu sauce	42€
/ “Kabayaki” style grilled Basque eel and Japanese omelette	39€
/ White miso grilled black cod and eggplant “Dengaku”	39€

### DESSERT

/ Kyoto green tea ice cream	10€
/ “Hoji” tea pudding and caramel	10€
/ Blood orange sorbet and cherry tomatoes compote	10€

## DÉJEUNER MENU

34€ / 2 Course meal

STARTER & MAIN COURSE or MAIN COURSE & DESSERT

39€ / 3 Course meal

STARTER & MAIN COURSE & DESSERT

## INITIATION MENU

120€ / 7 Course meal

APPETIZER

STARTER

SOUP

SASHIMI

CHOICE OF MAIN COURSE

SUSHI

DESSERT

+ 70€ Sake (7cl) pairing 5 glasses or Sake & Champagne (9cl) pairing 5 glasses

or

+ 120€ Champagne (9cl) pairing 5 glasses

