

À LA CARTE

STARTER

/ Japanese steamed egg custard “Chawanmushi”	8€
/ Sea bream escabeche and “Ohitashi” spring cabbage	15€
/ 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)*

/ “Chirashi” sushi of tuna, salmon trout, sea bream and salmon eggs	42€
/ Grilled Simmental beef filet and grated radish ponzu sauce	40€
/ “Kabayaki” style grilled Basque eel and Japanese omelette	38€
/ White miso grilled black cod and eggplant “Dengaku”	38€
/ “Tonkatsu” style breaded pork filet	36€

DESSERT

/ Kyoto green tea ice cream	10€
/ “Hoji” tea pudding and caramel	10€
/ Pineapple sorbet and compote	10€

DÉJEUNER MENU

34€ / 2 Course meal

STARTER & MAIN COURSE or MAIN COURSE & DESSERT

39€ / 3 Course meal

STARTER & MAIN COURSE & DESSERT

DÉCOUVERTE MENU

95€ / 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

This menu is available until 30th of March 2025

