



Y S A B E L<sup>®</sup>  
*society*

# Y S A B E L

society



## For the Table!

**Edamame**  
chilli garlic sesame / Yuzu sake butter sea salt

6€

**Edamame**  
sea salt, sesame

6€

**Squid Kara-age**  
black pepper teriyaki

8.5€

**Omakase vegetable tempura**  
green tea salt, Tensu broth

9€

**Rock shrimp tempura**  
kimchi sauce, seaweed furikake

12.5€

**Prawn tempura**  
daikon oroshii, tensu broth

13.5€

## Small Dishes

**Miso Soup**  
tofu with Japanese root vegetables and wakame

6€

**Japanese Salad**  
matcha apple, hot tensu flake, wasabi avocado dressing

8€

**Black angus beef tataki**  
beer mustard pickles & truffle  
brown butter ponzu

15.5€

**Beef kushiyaki**  
crispy onions, teriyaki, wasabi furikake

8€

**Yakiniku spicy tenderloin beef**  
Uruguayan prime beef fillet  
toasted sesame sweet soya

55€

**Salmon Kabayaki**  
ginger basil miso sauce, Japanese pickles

22€

**Chilled Japanese spinach & daikon salad**  
roasted goma dressing

9€

**Beef ginger gyoza**  
tomato miso and ponzu

13€

**Beef filet**  
Kosovan prime beef fillet  
toasted sesame sweet soya

24€

**Sea-bream**  
grilled on robata yaki

19.5€

**Chicken Yakitori**  
yuzu tagoroshi, sakura smoked tare

6€

**Prawn gyoza**  
tomato miso & chilli ponzu

12€

**Robata baby chicken**  
marinated in barley, ginger, miso

15.5€

**Yaki soba**  
eryngii mushrooms, edamame & nasu Dengaku

13€

**Prawn & asparagus Kushiyaki**  
chilli yuzu butter ponzu

10€

## Sashimi / Platters

**Omakase 3 kind Sashimi**  
sashimi soya  
12 pieces

20€

**Omakase 3 kind nigiri selection**  
sashimi soya  
6 pieces

15.5€

**Tenderstem Broccoli**  
sesame sauce, crispy shallots

5€

**Steamed Rice**

5€

**Robata grilled Asparagus**  
truffle yuzu sauce

7.5€

## Maki

**Prawn avocado and cucumber**  
rock shrimp tempura

12.5€

**Asparagus & tofu**  
tofu, tomato and rice miso

11€

**Japanese forest floor**  
sour cherry sorbet

12€

**Vanilla cheesecake**  
macerated berries

7.5€

**Harumaki of Salmon & shiso and avocado**  
yuzu ikura, sansho tare & masago tobiko

14€

**Kabayaki of Beef**  
beer mustard pickles, crispy shallots, non tobiko & truffle

14€

**Classic creme brulee**  
yuzu sorbet and tuile

7.5€

**Omakase Japanese Ice cream & sorbet**  
selection and fruits

6€

**Spicy Tuna & avocado**  
compressed cucumber, wasabi tobiko & yuzu

14.5€

**California Royale**  
snow crab, cucumber, avocado, masago tobiko, lobster mayonnaise

12€

## Desserts

### OUR STORY

Welcome to Ysabel Society

Before she was a flower... Ysabel was a goddess. Born in the hidden 13th month, beyond today's calendar. When the world chose twelve, she gave up her form, becoming a secret flower, waiting to bloom again.

Now she returns with disciples from every corner of the world, bringing flavors, energy, and magic.

In Ysabel restaurants, every dish is a ritual, every table an altar, and every meal becomes a journey through myth, time, and taste.