

Menu and **SPECIALTIES**

KOBE BEEF

神戸肉

Typically prepared as a luxurious dish by searing thinly sliced, **high-grade Kobe beef** on a hot grill or skillet.

The result is a melt-in-your-mouth experience, with rich, buttery flavors, often served with minimal seasoning to let the **beef's natural perfection shine**.

FUGUS

河豚

Fugu, or pufferfish, is meticulously dissected by **highly skilled chefs** to remove its poisonous parts.

The remaining delicate, paper-thin slices of fugu are typically served in various artistic presentations, such as sashimi. The taste is **subtly briny and mildly sweet**, and the texture is exceptionally tender.



OUR MENUS

SUSHI MENU

Urumaki
裏巻き

Sweet mango sake
Mango, cheese and salmon.....35.50€

Hamachi no teri avocado
Lemon fish with sliced avocado and teriyaki sauce.....36€

Sake aburi no teriyaki
Avocado and flambéed salmon with teriyaki.....27€

Foie micuit kiwi roll
Homemade foie, apple with wine and caramelized kiwi.....50€

Sake crunchy
Crispy salmon, avocado, cream cheese and truffle.....38.20€

Maki
巻き

Spicy futomaki tuna, kimchi, avocado and cucumber
6 pieces.....25€

Futomaki curvina fruit, cucumber, alfalfa sprouts and teriyaki sauce
6 pieces.....32€

Surumi hosomaki, kimchi, mayonnaise and rucula
6 pieces.....25€

Great maki tempura
6 pieces.....70€

Assorted vegetable Hoso-Maki
16 pieces.....53.50€

Nigiri
にぎり

Sake.....8€

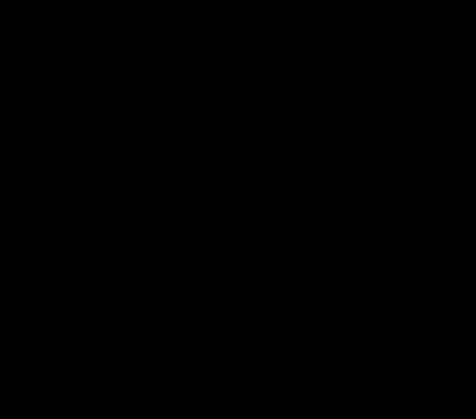
Maguro.....16€

Avocado.....36€

Shitake.....30€

Octopus.....45€

Scallop.....30€

Special menus
特別メニュー

Nigiri menu (10 pieces).....60€

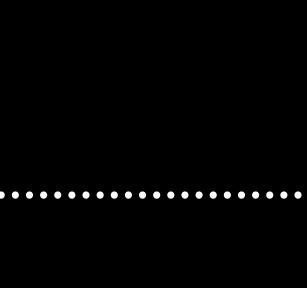
Nigiri menu (20 pieces).....55€

Sakura menu (18 pieces of sushi of your election).....80€

Minato menu (12 pieces of urumaki).....85€

Kushina menu (12 pieces of sushi chosen by the chef).....100€

SAKE AND EXQUISITE DISHES MENU

Sake
酒

Daiginjo sake.....100€

Sweet Potato Shochu.....50€

Juyondai "Koshu" Daiginjo.....220€

Kubota Manju.....120€

Dassai Beyond.....400€

Isojiman Daiginjo 50.....180€

Born Gold Junmai Daiginjo.....1000€

Juyondai Junmai Daiginjo.....9300€

Specialties
専門分野

Kobe beef (one portion).....400€

Fugus.....250€

Kaiseki.....80€

Matsutake Mushroom Hot Pot.....500€

Tempura Tasting Menu.....110€

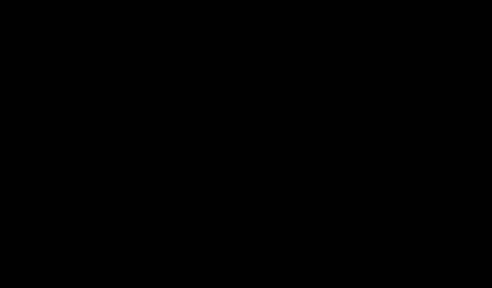
Sukiyaki.....50€

Unagi Donburi.....90€

Ramen.....50€

Chef's omakase course.....500€

Matsukake Gohan.....2200€

Desserts
デザート

Daifuku.....30€

Yubari King Melon Ice Cream.....15€

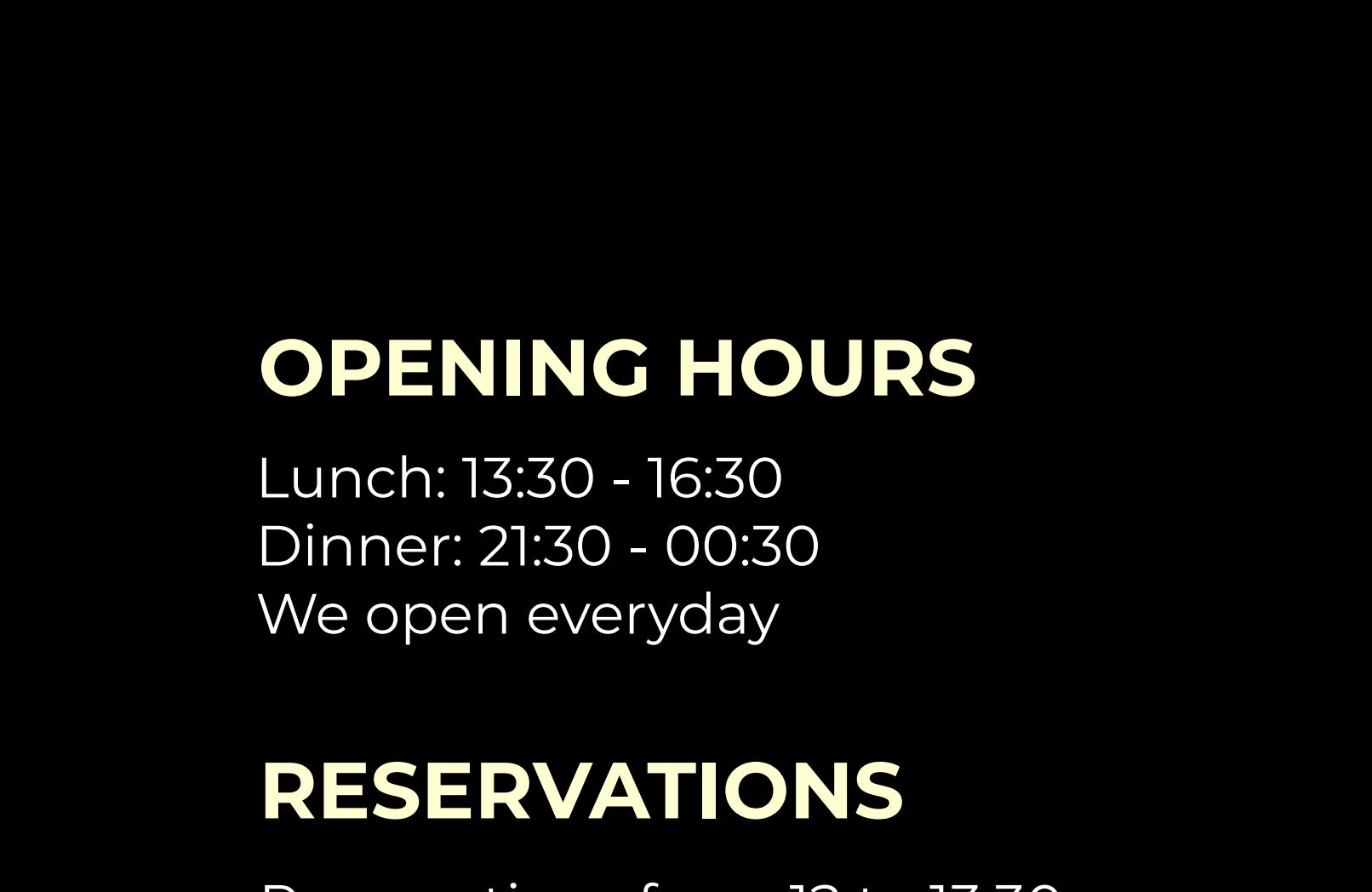
Japanese Tea.....20€

Beluga Caviar.....200€

Matcha Parfait.....20€

Dango.....50€

Try our chef's
signature dishes

Yakitori with Tare Sauce
100€Shrimp Tartare
120€Ichiyu sansai
130.40€