



## LUNCH

### OBENTO

54€

Plan your own menu

#### SASHIMI

raw fish selection

or

#### HOURENSOU

spinach salad with white sesame

or

#### CALIFORNIA ROLLS

salmon

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#### SHAKE NO TERIYAKI

teriyaki salmon

or

#### AJI FURAI

fried horse mackerel

or

#### BUTA NO KAKUNI

pig stew

or

#### TORI NO KUWAYAKI

lacquered chicken

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#### CHOKORETTO

with a chocolate mousse "araguani", Yuzu caramel

or

#### SHISO

sorbet, lime's cream

or

#### AMANDO

with Matcha ice cream, almonds cake





## LUNCH

**OSARA**

74€

**SUSHI & SASHIMI**  
chef's selection

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**GHINDARA NO SAIKYO YAKI**  
grilled marinated black cod  
or  
**MISO-KATSU**  
crispy veal fillet in red miso

**RICE**  
steamed

**MISO SHIRU**  
miso soup

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**AMANDO**  
with Matcha ice cream, almonds cake



## FOR APERITIFS

|  |      |
|--|------|
| FOA GURA TO UNAGI foie gras and eel millefeuille ..... | 45 € |
| SHAKE salmon belly with caviar and gold leaf .....     | 39 € |
| KIHADA MAGURO yellowfin tartar and caviar .....        | 51 € |

## SUSHIS AND SASHIMIS

|  |       |
|--|-------|
| OMAKASE prestige selection of 8 pieces.....                  | 99 €  |
| SUSHI tradition selection of 18 pieces .....                 | 75 €  |
| SUSHI selection "new style" of 25 pieces .....               | 185 € |
| SASHIMI selection of 3 kinds of fishes.....                  | 49 €  |
| SASHIMI selection of 5 kinds of fishes and shellfishes ..... | 134 € |

### **NIGIRI – 2 pieces**

|                                      |      |
|--------------------------------------|------|
| SABA mackerel.....                   | 13 € |
| IKA squid .....                      | 15 € |
| SHAKE salmon .....                   | 16 € |
| UNAGI eel .....                      | 21 € |
| TAI sea bream.....                   | 19 € |
| IKURA salmon roe.....                | 24 € |
| TENAGA EBI langoustine tempura ..... | 36 € |
| CAVIAR marinated in saké .....       | 85 € |

### **MAKI**

|   |      |
|---|------|
| MAGURO MAKI yellowfin tartare and spicy sauce - 6 pieces..... | 25 € |
| YASAI MAKI vegetables - 8 pieces.....                         | 20 € |

### **CALIFORNIA ROLLS – 8 pieces**

|   |      |
|---|------|
| YASAI vegetables .....                                    | 19 € |
| SHAKE salmon .....  | 29 € |
| YOSHI langoustine tempura and crab.....                   | 52 € |
| EBI TEMPURA prawn Tempura.....                            | 37 € |
| UNAGI eel .....   | 33 € |
| OMARU EBI TEN lobster tempura and yellowfin tartare ..... | 41 € |
| WAGYU beef and asparagus.....                             | 46 € |

### **SASHIMI – 5 pieces**

|                            |       |
|----------------------------|-------|
| SABA mackerel.....         | 19 €  |
| IKA squid .....            | 26 €  |
| SHAKE salmon .....         | 23 €  |
| TAI sea bream .....        | 31 €  |
| ISE-EBI rock lobster ..... | 149 € |



## STARTERS

### **COLD**

|  |      |
|--|------|
| TAKO NO PIRI octopus salad, potatoes with spicy sauce .....    | 38 € |
| USUZUKURI carpaccio of salmon seasoned with yuzu shavings..... | 45 € |
| EBI TO WAKAME seaweed marinated shrimps salad .....            | 39 € |
| KABU TO OMARU-EBI lobster raviolis and marinated turnips ..... | 54 € |
| HAMACHI yellowtail carpaccio with avocado cream .....          | 39 € |
| NAMAGAKI oysters in jelly .....                                | 34 € |
| HORENSOU spinach salad with white sesame .....                 | 26 € |

### **HOT**

|  |      |
|--|------|
| EBI TEMPURA prawns Tempura .....                           | 32 € |
| GYOZA veal dumplings served with braised cauliflower ..... | 31 € |
| EBI SHINJO kombu consommé with shrimp balls .....          | 39 € |
| ASIAN TORI SOUPE poultry soup with fresh coriander.....    | 29 € |
| ONSEN TAMAGO soft-boiled egg in a delicate broth.....      | 26€  |
| HOTATE roasted scallop, yuzu butter .....                  | 42 € |
| TENAGA EBI langoustine raviolis in a spicy consommé.....   | 59 € |

## FISHES AND MEATS

### **TEPPAN-YAKI**

|   |       |
|---|-------|
| NEGIMA shewers of chicken thigh filet and spring onions .....     | 39 €  |
| MAGURO tuna "a la plancha" with vinegarey miso .....              | 41 €  |
| AKA-EBI shrimps .....   | 66 €  |
| ISE EBI rock lobster .....  | 153 € |
| GHINDARA NO SAIKYO YAKI marinated and grilled black cod .....     | 69 €  |
| SHITABIRAME shiso sole .....                                      | 98 €  |
| USUYAKI sirloin fillet rolls with vegetables and enoki mushrooms. | 62 €  |
| WAGYU NO WASABI FUMI rib steak with wasabi and vegetables ..      | 161 € |
| SUKIYAKI beef and stewed vegetables.....                          | 67 €  |
| MISO-KATSU crispy veal fillet in red miso .....                   | 55 €  |

## RICE AND VEGETABLES

|   |      |
|---|------|
| STEAMED .....                                   | 13 € |
| ONSEN TAMAGO steamed with soft-boiled egg ..... | 19 € |
| SAUTE with shrimps, chicken and vegetables..... | 22 € |
| GRILLED OR STEAMED VEGETABLES .....             | 17 € |



## DESSERTS MENU

24 €

### SHISO

sorbet, lime's cream

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### CHOKORETTO

with a chocolate mousse "Araguani", Yuzu caramel

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### AMANDO

with Matcha Ice cream, almonds cake

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### BABA MANGO

exotic fruits and Sansho pepper

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### ICE CREAM AND SORBETS

your three flavors of ice cream and sorbets



## MENU AKI

149 €

for all the guests at your table

### SUSHI & SASHIMI

chef's selection



### TENAGA EBI

langoustine raviolis in a spicy consommé



### MELI MELO

fish and shellfish

or

### USUYAKI

sirloin fillet rolls with vegetables and enoki mushrooms



### STEAMED RICE



### MISO SHIRU

miso soup



### SHISO

sorbet, lime's cream



## MENU YOSHI

225 €

for all the guests at your table

### HASSUN

chef's starters selection



### EBI SHINJO

kombu consommé with shrimp balls



### GHINDARA NO SAIKYO YAKI

marinated and grilled black cod



### WAGYU

beef tataki, daikon, wasabi mashed potatoes



### SUSHI

chef's selection

### MISO SHIRU

miso soup



### CHOKORETTO

with a chocolate mousse "araguani", Yuzu caramel