



LUNCH

OBENTO

Plan your own menu

58€

SASHIMI

raw fish selection

or

HOURENSOU

spinach salad with white sesame

or

CALIFORNIA ROLLS

salmon

SHAKE NO TERIYAKI

teriyaki salmon

or

BUTA NO KAKUNI

pig stew

or

SAKANA FURAI

fried white fish

PISUTACHIO

with almond panna cotta

or

KAKAO-MAME

with pecans

or

FURUTSU

exotics and yuzu





LUNCH

OSARA
78€

SUSHI & SASHIMI
chef's selection

GHINDARA FURAI
marinated and grilled black cod

or

MISO-KATSU
crispy veal fillet in red miso

RICE
steamed

MISO SHIRU
miso soup

FURUTSU
exotics and yuzu



FOR APERITIFS

AGE DASHI TOFU deep fried tofu	24 €
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 selection of traditional Nigiris, makis and california rolls, 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.....	14 €
IKA squid	16 €
SHAKE salmon	17 €
UNAGI eel	25 €
TAI sea bream.....	20 €
IKURA salmon roe.....	25 €
TENAGA EBI langoustine tempura.....	43 €
CAVIAR marinated in saké	86 €

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.....	59 €
EBI TEMPURA prawn Tempura.....	37 €
UNAGI eel	33 €
OMARU EBI TEN lobster tempura and yellowfin tartare	45 €
WAGYU beef and asparagus.....	46 €

SASHIMI - 5 pieces

SABA mackerel.....	20 €
IKA squid	27 €
SHAKE salmon	24 €
TAI sea bream	32 €
ISE-EBI rock lobster	150 €



STARTERS

COLD

USUZUKURI carpaccio of salmon seasoned with yuzu shavings.....	45 €
OMARU-EBI lobster salad with wasabi and sesame	77 €
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 €
USUGIRI wagyu filet in carpaccio and caviar	98 €
ONSEN TAMAGO soft-boiled egg in a delicate broth	38 €

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 €
TENAGA EBI langoustine raviolis in a spicy consommé	59 €

FISHES AND MEATS

TEPPAN-YAKI

NEGIMA shewers of chicken thigh fillet and spring onions	39 €
SHITABIRAME sole meuniere with yuzu butter	98 €
MELI MELO teppan-yaki fish and shellfish selection	66 €
ISE EBI rock lobster	153 €
GHINDARA NO SAIKYO YAKI marinated and grilled black cod	73 €
USUYAKI sirloin fillet rolls with vegetables and enoki mushrooms ..	63 €
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	57 €
HIRE-NIKU wagyu filet and shiso crushed potatoes.....	195 €

RICE AND VEGETABLES

STEAMED 🌱	13 €
ONSEN TAMAGO steamed with soft-boiled egg	19 €
SAUTE with shrimps, chicken and vegetables.....	22 €
GRILLED OR STEAMED VEGETABLES 🌱	18 €

Courses with a logo 🌱 are vegan



DESSERTS MENU

24 €

AO RINGO
with cardamom

KAKAO-MAME
with pecans

FURUTSU
exotics and yuzu

PISUTACHIO
with almond panna cotta

MOCHIS
the selection of the day



MENU HARU

149 €

for all the guests at your table

SUSHI & SASHIMI
traditionnal selection

TENAGA EBI
langoustine raviolis in a spicy consomme

AKA EBI
shrimps « a la plancha »

or

USUYAKI
sirloin fillet rolls with vegetables and enoki mushrooms

RICE
with vegetables

MISO SHIRU
miso soup

AO RINGO
with cardamom



MENU YOSHI

229 €

for all the guests at your table

SHAKE

salmon belly with caviar and gold leaf

KABU TO OMARU-EBI

lobster raviolis and marinated turnips

EBI SHINJO

kombu consommé with shrimp balls

GHINDARA NO SAIKYO YAKI

marinated and grilled black cod

WAGYU

beef tataki, daikon, shiso crushed potatoes

SUSHI

chef's selection

MISO SHIRU

miso soup

PISUTACHIO

with almond panna cotta