



LUNCH

OBENTO

58€

Plan your own menu

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

TORI NO TERIYAKI

lacquered chicken

AKAI KAIJITSU

Sansho berries, shiso sorbet

or

PISUTACHIO

with almond panna cotta

or

KAMPEKINA AISUKURIMU

Cazette chocolate, caramelized cocoa nibs





LUNCH

OSARA

78€

SUSHI & SASHIMI

chef's selection

GHINDARA NO SAIKYO YAKI

grilled marinated black cod

or

CHIKIN TORI NAMBAN

crispy chicken with sweet and sour sauce

RICE

steamed

MISO SHIRU

miso soup

AKAI KAIJITSU

Sansho berries, shiso sorbet



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 selection of traditionals 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 €

Courses with a logo 🌱 are vegan



STARTERS

COLD

AZAMI artichoke salad	31 €
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.....	80 €
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 €
AKA-EBI shrimps	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 €

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 €

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DESSERTS MENU

24 €

AKAI KAIJITSU

Sansho berries, shiso sorbet

KAMPEKINA AISUKURIMU

Cazette chocolate, caramelized cocoa nibs

PISUTACHIO

with almond panna cotta

MOCHIS

the selection of the day

ICHIGO

Blanc-mangé, yuzu and basil



MENU HARU

149 €

for all the guests at your table

SUSHI & SASHIMI

chef's selection

TEMPURA

Prawn Tempura and vegetables

MAGURO

Tuna "à la plancha" in vinegar miso

or

KOHITSUJI

rack of lamb with miso

STEAMED RICE

MISO SHIRU

miso soup

PISUTACHIO

with almond panna cotta



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, wasabi mashed potatoes

SUSHI

chef's selection

MISO SHIRU

miso soup

KAMPEKINA AISUKURIMU

Cazette chocolate, caramelized cocoa nibs