

OMASAKE

Aki No Mikaku

« Japanese tradition celebrates September as the return of autumn flavours, when ingredients regain their full intensity »

Chef Tomoyuki YOSHINAGA's unique Tasting Menu 70€

Tsukemono

Pickled vegetables

Kaiso and ikura

Seaweed salad and marinated salmon roe

Bara Chirashi

*Vinegared rice with sanshō pepper-marinated akami tuna
or
Vinegared rice with white fish and yuzu sauce*

Miso shiru

Traditional miso soup

Cheese (+ 6€)

Kinako

Sesame cake, azuki beans and fresh fruit

Three-sequences sake pairing 45 €

All prices include taxes
and service