

APETISER

Marudon no shiobana edamame

Salty Edamame, Maldon salt

8

SALADS

Kaiso sarada

Seaweed salad, Japanese white
sesame dressing, caramelized walnut

17

Mizuna sarada

Mizuna Salad, marinated daikon,
toasted white sesame

12





STARTERS

Seriore no karupaccho Yellowtail Carpaccio, Jalapeno sauce	27
Wagyu karupaccho Wagyu A5 Carpaccio, Foie gras, Aji Panca dressing, truffle slices	35
Gyuniku no tarutaru Beef Tartare, Sour dough, caviar, lemon mayo	26
* optionnal caviar	32
Maguro no sashimi Tuna new style sashimi, truffle shavings, sesame ponzu	28



SUSHI ROLL

Supaishisamon Spicy Salmon	19
Supaishitsuna Spicy Tuna	21
Kani to tobiko King Crab tobiko	38
* optionnal caviar	46
Ebi no tenpura Crispy prawns shiso mayo wasabi	25



HANDROLL

kani no hando roru King crab Handroll	35
Samonhandororu Salmon Handroll	15
Supaishitsunahandororu Spicy tuna Handroll	18
Sanjaku e no handororu Scallops Handroll	24
Hamachi no handororu Hamachi Handroll (Yellowtail)	19
Uni ni handororu Uni Handroll (sea urchin)	25



NIGIRI

2PCS

Maguro akami	15
Akami tuna	
Maguro chutoro	16
Chutoro tuna	
Maguro otoro	18
Otoro tuna	
Samon	13
Salmon	
Hamachi	16
Yellowtail	
Wagyu	22
Karabinerosuebi	28
Carabinero prawns	
Sanjakku	18
Scallop	

add caviar or uni 10€



SASHIMI

3PCS

Maguro akami	17
Akami tuna	
Maguro chutoro	18
Chutoro tuna	
Maguro otoro	20
Otoro tuna	
Samon	16
Salmon	
Hamachi	19
Yellowtail	
Wagyu	26
Karabinerosuebi	32
Carabinero prawns	
Sanjakku	22
Scallop	

add caviar or uni 10€

HORS D'OEUVRE & UNI SIGNATURES

Uni, kani, ponzu mamaredo, toryufu sosu Uni, crab, ponzu marmelade, truffle creamy sauce. 1pc	21
Uni, karabineroshurinpu, kyabia Uni (sea urchin), Carabinero, black caviar 1pc	21
Uni, ponzu Uni (sea urchin) with ponzu sauce, quail's egg 1pc	11
Nigiri, ototoromaguro Otoro tuna, foie gras Nigiri	23
Nigiri, chutoromaguro Chutoro tuna, black caviar & Uni (sea urchin) Nigiri	28
Nigiri saumon flambe Salmon aburi Nigiri	17
Nigiri, wagyu Wagyu beef aburi & kizami wasabi Nigiri	25
Maguro no tarutaru Tuna tartare, ikura, Uni, japanese rice	22
Roiyarukurabutarutaru King crab bowl, uni, caviar	49
Kaki, uni, sanfaia Gillardeau oysters, Uni, Ikura, ponzu jelly 1pc	15

PLATS PRINCIPAUX

Kochujan iri ramu keki Lamb chop, Gochujang marinate, Asian pear	45
Miso iri kuro tara Miso Black cod, pickeld Daikon	49
Sando wagyu Wagyu A5 Sando, onion jam, mayo mustard	55
Ushi ramen wagyu Japanese Wagyu A5 Ramen	39
Gyuniku saidoweikukani Beef short ribs kakuni style, potato cream	46
Kochujan iri tai Gilthead seabream, Gochujang, pickeled cucumber	39



DESSERTS

Chokoretotaruto
Chcolate tarte, sea salt Maldon
16

Chizu keki yuzu
Yuzu Basque cheesecake
17

Mochi
1pc
8

