



料理長 富沢 克哉

Maître de cuisine Katsutoshi Tomizawa

慶沢園

MENU KEITAKU-EN

240

An Omakase of quiet restraint, like a breeze over water

The Chef presents here a refined interpretation of the Omakase, where every gesture matters, and each bite becomes a suspended moment.

This menu is a delicate journey, a quiet composition inspired by the serene and meticulous landscapes of Japanese gardens.

The experience unfolds as follows

- Three savoury emotions, like preludes to contemplation
- A collection of ten nigiris, crafted with precision and intuition
- Three sweet creations, as delicate as petals carried by the wind

Each plate is a landscape. Each flavor, a memory.

Keitaku-En is a pause, a breath — an homage to the present moment

握り寿司コレクション

MENU COLLECTION

260

An odyssey of gestures, a tribute to precision

This menu is an invitation to discover the pure essence of nigiri sushi — an art of precision and balance, where rice and fish engage in a composed, silent dialogue.

The Chef reveals a composition in fourteen movements, like a collection of edible poems.

The experience unfolds as a delicate and precise journey, where each nigiri captures a suspended moment, sculpted with exacting grace

Each nigiri is a work of art itself, a reflection of a handed-down tradition, a gesture repeated until perfected in the present moment.

小石川後楽園

MENU KOISHIKAWA KORAKU-EN 360

An Omakase of perfect balance, like a note suspended in silence

魚のシャルキュトリ

Fish delicatessen
And butter anchovies

冷たい素麺と生野菜

Chilled infused broth,
Somen noodles and crisp vegetable shavings

貝類のブラン・マンジェ、
山椒風味

Saké blanc-manger,
Pearlescent shellfish enhanced with Sansho pepper

ジロール茸の昆布蒸し、フレッシュ・
アーモンドとゆずのソース

Steamed chanterelles on a bed of seaweed,
Fresh almond velvet with yuzu

刺身

Sashimis

寿司コレクション

Sushis nigiri collection

手長海老とトマトの極上
ロワヤル抽出

Fine royale of langoustines extraction,
Tomatoes and elderflower

手長エビの炙り

Fire grilled langoustine

コンソメ

Poultry broth

ウイキョウを纏った苺、
ヴァニラのクリスタリゼ

Strawberries dressed in vanilla crystallised fennel

ルバーブの砂糖釜焼き、梅の
シャーベットとジェル

Rhubarb cooked in a shiso sugar crust, sorbet And
salted plum vinegar jelly

フェイジョアとホワイト・
チョコレートのクネル

Feijoa marmalade with iodized lemon,
Iced white chocolate quenelle

水出しコーヒー、
海藻バターのクルスティヨン
ジャスミン茶のクリーム

ColdBrew « Calima » from Finca El Paraiso
(Colombia)
Crunchy seaweed puff pastry, jasmin cream

スペシャルティ SPECIALITIES

手巻き TÉMAKI

30

ラングスティーヌの炭焼き
Fire grilled langoustine
or
大トロの握り
Fatty tuna

厳選食材 握り1貫から SUSHI AS INDIVIDUAL UNITS (In addition to a menu)

刺身	Sashimis	35
鱸	Ikejime Sea Bass	16
烏賊	Cuttlefish	12
ハマチ	Yellowtail	14
サバ	Mackerel	12
赤身	Red Tuna	14
中トロ	Middle Fatty Tuna	18
大トロ	Fatty Tuna	25
鯛	Sea Bream	14
ヒメジ	Red Mullet	12
川カマス	Smoked Pike Roe	16
和牛のタルタル	Wagyu Tartare	25
キャビア	Caviar	34

WINE AND SAKE PAIRING

At each stage of the journey, a carefully chosen glass extends the emotion.

Wines with precise balance, sakes with pure textures: each pairing reveals another facet of flavor, in harmony with the chef's gesture.

A quiet dialogue between liquid and substance, guided by the moment.

Discovery pairing

慶沢園	Keitaku-en	130
コレクション	Collection	110
おまかせ	Omakase	180

Exceptional pairing

慶沢園	Keitaku-en	280
コレクション	Collection	220
おまかせ	Omakase	390

Under the provisions governed by the decree n° 2002-1465 on December 17 2002.
Abysses as well as its suppliers guarantee the origins of the meats : poultry - France, beef - Japan and pork - Italy.
Net prices in euro, service included - The allergen list is available upon request.
All our "homemade" dishes are prepared in our kitchen from raw food products.