



料理長 富沢 克哉

Maître de cuisine Katsutoshi Tomizawa

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

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.

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

魚のシャルキュトリ
雲丹と生姜のマヨネーズ

帆立貝の貝柱と花の
ヴィネグレット

蟹のジュレ、ウイキョウと
カボスの香り

烏賊のタリアッテル、
金柑とアーモンド

刺身

寿司コレクション

昆布のなめらかプリン、
サフラン香るキャラメル

手長エビの炙り

コンソメ

栗とウイスキーのモナカ、
柑橘のコンディメン

小豆とコブミカンのミルフィーユ
シャクナゲの蜂蜜

紫蘇のクルスティヨン、
洋梨と酒のグラス

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

Fish delicatessen

Sea urchin coral on a ginger mayonnaise sauce

Scallops enlivened with a meadowsweet
Vinaigrette

Delicate crab jelly,
Frothy broth of fennel and Kabosu

Cuttlefish tagliatelle and liver seasoned with
kumquat and almonds

Sashimis

Sushis nigiri collection

Silky kombu cream with saffron pistil caramel

Fire grilled langoustine

Poultry broth

Ginger pineapple extract,
Kuzu Mochi

Chestnut and whisky monaka,
Citrus condiment

Crystallised shiso with pears and sake ice

ColdBrew « Calima » from Finca El Paraiso
(Colombia)

Crunchy seaweed puff pastry, jasmin cream

スペシャリテ

手巻き

ラングスティースの炭焼き

大トロの握り

SPECIALITIES

TÉMAKI

30

Fire grilled langoustine
or

Fatty tuna

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.

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
川カマスの卵	Smoked Pike Roe	16
和牛のタルタル	Wagyu Tartare	25
キャビア	Caviar	34

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.
Abyss 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.