



料理長 高橋 瑞帆 Maître de cuisine Takahashi Mizuho

**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**

マテ貝、紫蘇と昆布のアイス  
雲丹と生姜のマヨネーズ

Chilled razor clam with shiso and kombu,  
Sea urchin coral on a ginger mayonnaise sauce

帆立貝の貝柱と花の  
ヴィネグレット

Scallops enlivened with a meadowsweet  
Vinaigrette

烏賊のタリアッテル、  
金柑とアーモンド

Cuttlefish tagliatelle and liver seasoned with  
kumquat and almonds

海のコンソメ、フォアグラ、  
オレンジの香り

Simple iodised consommé and foie gras  
Refreshed with orange

刺身

Sashimis

寿司コレクション

**Sushis nigiri collection**

昆布のなめらかプリン、  
サフラン香るキャラメル

Silky kombu cream with saffron pistil caramel

手長エビの炙り

Fire grilled langoustine

コンソメ

Poultry broth

栗とウイスキーのモナカ、  
柑橘のコンディメン

Ginger pineapple extract,  
Kuzu Mochi

小豆とコブミカンのミルフィーユ  
シャクナゲの蜂蜜

Chestnut and whisky monaka,  
Citrus condiment

紫蘇のクルスティヨン、  
洋梨と酒のグラス

Crystallised shiso with pears and sake ice

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

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

スペシャリテ

## 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

川カマスの卵

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.