



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
鱚のタルトレット

Chilled razor clam with shiso and kombu,
Sardine tartlet

貝類のブラン・マンジェ、
山椒風味

Saké blanc-manger,
Pearlescent shellfish enhanced with Sansho pepper

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

ホワイト・アスパラガスの
米窯焼き、桜と山椒

White asparagus cooked in a rice crust,
Sakura extraction and sancho pepper

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
シクナゲの蜂蜜

Chestnut and whisky monaka,
Citrus condiment

紫蘇のクルステイヨン、
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イヨン

Cold Brew « Calima » from Finca El Paraiso
(Colombia)

ジャスミン茶のクリーム

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

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|--------|------------|-----|
| 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.
Abyesse 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.