



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
イチョウ蟹、ウイキョウと
海苔のチュイール

Chilled razor clam with shiso and kombu
A delicate fennel and nori crisp to complement
The creamy crab meat

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

アロエベラの刺身、苺と柚子の
エッセンス、ベルベヌのジュレ

Sashimi of candied aloe vera, strawberry in
Transparency essence of yuzu, verbena gel

甘酒のアイスクリーム、
麦のキャラメル

Iced amazake and barley caramel

小豆とコブミカンのミルフィーユ
シャクナゲの蜂蜜

Azuki and Combawa millefeuille,
Rhododendron honey

水出しコーヒー、
海苔とチョコレートのチュイール、
柚子胡麻、大麦醤油キャラメルの雫

Cold Brew, Lavazza speciality coffee
Nori seaweed tuile coated with dark chocolate,
Barley and soy caramel droplets, sesame seeds,
And yuzu caramel.

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.
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.