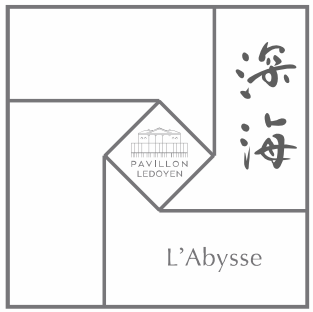


料理長　髙橋 瑞帆　Maître de cuisine Takahashi Mizuho

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 compositioninspired
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

雲丹と生姜のマヨネーズ イチョウ蟹、ウイキョウと 海苔のチュイール	Sea urchin coral on a ginger mayonnaise sauce A delicate fennel and nori crisp to complement The creamy crab meat
ムール貝酒粕のジュレと オシェトラキャビア	Mussels in sake kasu jelly, stuffed with Prunier Oscietra Caviar
鰤と夏野菜のジュリエンヌ、 きゅうりと海苔のブイヨン	Yellowtail fillet with crisp julienne strips, Served with a cucumber and nori broth
きのこのブイヨン とハーブの葛切り	Kuzukiri with mushroom broth extraction And herbaceous notes
刺身	Sashimis
寿司コレクション	**Sushis nigiri collection**
雲丹のクリーム、柑橘 と 昆布バター	Sea urchin cream, citrus syrup, and kombu Butter melba
手長エビの炙り	Fire grilled langoustine
コンソメ	Poultry broth
カモミールアイス 花びらのチュイル	Iced chamomile infusion with petals and flowers
コンフィしたイチジク 山羊乳の豆腐	Dashi with semi-candied figs, Goat milk's tofu
温かいチョコレートクリーム バニラ香る酒粕アイス	Warm chocolate cream, Iced vanilla with sake kasu and crispy spindles
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	ColdBrew , 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.
Abysse 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.