



LUNCH

OBENTO

58€

Plan your own menu

SASHIMI

raw fish selection

or

HOURENSOU

spinach salad with white sesame

or

URAMAKI

of the moment

SHAKE NO TERIYAKI

teriyaki salmon

or

BUTA NO KAKUNI

pig stew

or

TORI NO TERIYAKI

lacquered chicken

or

SAKANA FURAI

fried white fish

PANNAKOTTA

pistachio and almond

ou

GUANAJA CHOKORETO

sudachi and miso

ou

SHIFUORETTO ICHIGO

citrus fruits and sakura



OSARA
78 €

SUSHI & SASHIMI
chef's selection

GHINDARA FURAI
black cod marinated and grilled

or

TORI NO TERIYAKI
lacquered chicken

RICE
steamed

MISO SHIRU
miso soup

KOKONATTSU MIRUKU RAISU PUDINGU
matcha and kalamansi



FOR APERITIFS

AGE DASHI TOFU deep fried tofu	24 €
EBI TEMPURA prawns Tempura	32 €
SHAKE salmon belly with caviar and gold leaf	39 €
KIHADA MAGURO yellowfin tartar and caviar	51 €

SUSHIS AND SASHIMIS

OMAKASE prestige selection of 8 pieces.....	99 €
SUSHI selection of nigiri, maki and uramaki, 18 pieces.....	75 €
SUSHI selection "new style" of 25 pieces	185 €
SASHIMI selection of 3 kinds of fishes.....	49 €
SASHIMI selection of 5 kinds of fishes and shellfishes	134 €

NIGIRI – 2 pieces

IKA squid	18 €
SHAKE salmon	19 €
UNAGI eel	25 €
TAI sea bream.....	20 €
IKURA salmon roe.....	25 €
TENAGA EBI langoustine tempura	43 €
CAVIAR marinated in saké	86 €

MAKI

MAGURO MAKI tuna and spicy sauce – 6 pieces	25 €
YASAI MAKI vegetables 🌱 – 6 pieces	17 €

URAMAKI – 8 pieces

YASAI vegetables 🌱	19 €
SHAKE salmon	29 €
YOSHI langoustine tempura and crab.....	59 €
EBI TEMPURA prawn Tempura.....	37 €
UNAGI eel	33 €
OMARU EBI TEN lobster tempura and yellowfin tartare	45 €
WAGYU beef and avocado tempura	46 €

SASHIMI – 5 pieces

IKA squid	27 €
SHAKE salmon	24 €
TAI sea bream	32 €
ISE-EBI rock lobster	150 €

Courses with a logo 🌱 are vegan



STARTERS

COLD

USUZUKURI carpaccio of salmon seasoned with yuzu shavings.....	45 €
OMARU-EBI lobster salad with wasabi and sesame	77 €
KABU TO OMARU-EBI lobster raviolis and marinated turnips	54 €
HAMACHI yellowtail carpaccio with avocado cream	39 €
TAI NO KYURI sea bream marinated in coriander and cucumber....	39 €
NAMAGAKI oysters in jelly	34 €
HORENSOU spinach salad with white sesame 🌱	26 €
USUGIRI wagyu filet in carpaccio and caviar	98 €
NAMAGAKI oysters in jelly.....	41 €

HOT

GYOZA veal dumplings served with cauliflower	31 €
EBI SHINJO kombu consommé with shrimp balls	39 €
ASIAN TORI SOUP poultry soup with fresh coriander	29 €
TENAGA EBI langoustine raviolis in a spicy consommé	59 €

FISHES AND MEATS

TEPPAN-YAKI

TAKO NO JAGAIMO octopus teppan-yaki with samphires	68 €
GHINDARA NO SAIKYO YAKI marinated and grilled black cod	73 €
SHITABIRAME sole meuniere with yuzu butter	98 €
ISE EBI rock lobster	153 €
NEGIMA shewers of chicken thigh fillet and spring onions	39 €
MISO-KATSU crispy veal fillet in red miso	57 €
USUYAKI sirloin fillet rolls with vegetables and enoki mushrooms .	63 €
SUKIYAKI beef and stewed vegetables.....	67 €
WAGYU NO WASABI FUMI rib steak with wasabi and vegetables ..	161 €
HIRE-NIKU wagyu filet and shiso crushed potatoes.....	195 €

RICE AND VEGETABLES

STEAMED 🌱	13 €
ONSEN TAMAGO steamed with soft-boiled egg	19 €
SAUTE with shrimps, chicken and vegetables.....	22 €
GRILLED OR STEAMED VEGETABLES 🌱	18 €

Courses with a logo 🌱 are vegan



DESSERTS MENU

24 €

PANNAKOTTA
pistachio and almond

GUANAJA CHOKORETO
sudachi and miso

SHIFUORETTO ICHIGO
citrus fruits and sakura

KOKONATTSU MIRUKU RAISU PUDINGU
matcha and kalamansi

MOCHIS
selection of the day



LUNCH

HARU MENU

149 €

for all the guests at your table

SHAKE

fresh salmon ventresca with gold leaf caviar

SUSHI & SASHIMI

chef's selection

TAKO NO JAGAIMO

Octopus teppan-yaki with samphires

or

USUYAKI

sirloin fillet rolls with vegetables and enoki mushrooms

RICE

with vegetables

MISO SHIRU

miso soup

SHIFUORETTO ICHIGO

citrus fruits and sakura



YOSHI MENU

229 €

for all the guests at your table

KIHADA MAGURO

yellowfin tuna tartar with caviar

KABU TO OMARU-EBI

lobster raviolis with pickled turnips

EBI SHINJO

kombu consommé with shrimp balls

GHINDARA NO SAIKYO YAKI

marinated and grilled black cod

WAGYU

beef tataki, daikon, with shiso crushed potatoes

SUSHI

chef's selection

MISO SHIRU

miso soup

PANNAKOTTA

pistachio and almond