

Nama means "raw".

This menu is elaborated and designed for sharing, conviviality and based on balance and harmony of flavours.

おまかせ - Omakase menu

Sharing Menu for every guest at the table

5コースメニュー - Menu 5 courses

和牛つき - Wagyu supplement

スナック - Snacks

枝豆 - Edamame (VG)

Green soybeans with rock salt of Guerande

Nama スタイル握り - Nama Style Nigiri (G)

Crispy sushi rice with spicy tuna
or salmon tartar

和牛ミニバーガー - Wagyu Beef Slider (G, D)

Wagyu beef mini burger
lettuce and tomato, spicy mayonnaise

銀だら餃子 - Gyoza Black Cod (G)

Miso marinated black cod, ginger, garlic, layu no tare

野菜餃子 - Yasai Gyoza (VG, G)

Vegetables filled gyoza, ginger, garlic, layu no tare

サラダ - Salads

グリーンサラダ - Green Salad (VG, G)

Green leaves salad, asparagus, avocado
tomato with tosa vinaigrette

水菜 - Mizuna Salad (G)

Daikon, shiso, myoga, ponzu - ume dressing,
bonito flakes and ikura

ほうれん草／トリュフ - Spinach & Truffle (V, D)

Baby spinach salad with Parmesan
yuzu lemon dressing, fresh black truffle

しらたきサラダ - Shirataki Noodle Salad (V)

Tamagoyaki, cucumber, broccolini, lotus root,
honey sesame dressing

V = Vegetarian VG = Vegan G = Contains gluten
N = Contains nut D = Contains dairy 🌶 = Spicy

Our Maitre d'hôtel is at your disposal for the allergens of each dish.

前菜 - Starters

まぐろのたたき - Tuna Tataki (G)

Kimisu sauce, padron pepper 🌶

はまち薄造り - Hamachi Usuzukuri (G)

Yellowtail carpaccio, yuzu ponzu
shiso, radish and crispy garlic

雲丹茶碗蒸し - Uni Chawanmushi

Steamed egg custard, sea urchins, caviar

タルタルキャビアのせ - Tartar and Caviar (G)

Salmon or tuna tartar
with Oscietre Caviar and wasabi sauce

和牛たたきトリュフ - Truffled Wagyu tataki (G)

Shiso, chili, daikon, spicy miso sauce 🌶
black truffle

セビーチェ - Ceviche

Seafood ceviche with cucumber, tomato
onion and coriander

天ぷら - Tempura

野菜天ぷら - Yasai Tempura (VG, G)

Assorted vegetables, tentsuyu dipping sauce

天ぷら盛り合わせ - Tempura Moriawase (G)

Assorted prawns, fish and mixed vegetables

海老天ぷら - Ebi Tempura (G)

Prawn tempura with a spicy sesame aioli 🌶

タラバ蟹天麩羅 - King Crab Tempura (G)

Alaska king crab tempura with yuzu kosho aioli

スープ/付け合わせ

Soups and Garnishes

味噌汁 - Miso Soup (G)

Wakame, spring onion and tofu

胡麻和え - Goma-ae (VG)

Spinach, enoki mushrooms, sesame seeds

ご飯 - Rice (VG)

酢の物 - Seaweed Sunomono (G)

Cucumber and seaweed salad,
rice vinegar dressing, sesame seeds



温製料理 - Hot

銀だら西京焼き - Gindara Saikyo Yaki (G)

Grilled black cod marinated in sweet miso, yuzu miso

なす田楽 - Nasu Dengaku (V, G, N)

Steamed then miso glazed aubergine, mizuna pickled onion and sesame seeds

和牛ステーキ - Wagyu Steak (G)

Grilled Japanese Wagyu sirloin, 100 gr spicy yuzu sauce 🍷

牛フィレステーキ - Beef Fillet (G, D)

Grilled French beef fillet, 250 gr Japanese karashi mustard sauce

鶏照り焼き - Tori Teriyaki

Grilled organic chicken glazed, teriyaki sauce

鮭 - Shake

Grilled salmon fillet glazed teriyaki sauce or wasabi pepper dressing (G)

焼き野菜 - Yasai Yaki (VG, G)

Sweet potatoes and shitake mushrooms, togarashi

ロブスター／雲丹 - Lobster Uni Ogonyaki (G)

Half grilled lobster, uni miso, shiso, claws donburi

和牛うどん - Wagyu Udon (G)

Udon noodles, shitake, ontama egg, negi, schichimi

刺身／握り寿司 - Sashimi & Nigiri Sushi

刺身セクション

Sashimi selection of 15 pieces

握りセクション

Nigiri selection of 8 pieces

刺身／寿司 - Sashimi and sushi, per piece:

鮭 - Salmon

まぐろ - Tuna

鰻 - Eel

海老 - Prawn

鯛 - Sea Bass

はまち - Yellowtail

雲丹 - Sea Urchin

大トロ - Toro Fatty Tuna

和牛 - Wagyu Beef

ロブスター - Lobster

巻き寿司 - Sushi rolls

スパイシーツナ - Spicy Tuna (G)

サーモン/アボカド - Salmon and Avocado

タラバ蟹 - King Crab, Mizuna, Yamagobo (G)

海老天ぷら - Crispy Prawn (G)

avocado and spicy mayonnaise 🍷

野菜 - Yasai (VG, G)

Marinated shitake, yamagobo, takuwan

太巻き - Nama Futomaki (G)

Lobster, yuzu, Oscietra caviar

デザート - Desserts

盛り合わせ - Sentaku (V, G, N, D) *minimum 2 people* *Price per person*

Chef's selection of Nama desserts and exotic fruits

餅アイスクリーム - Mochi Ice Cream (V, VG) *pc*

Vanilla (D) - Chocolate (D) - Matcha (D) - Yuzu Strawberry - Sakura (D) - Mango

抹茶ミルクレープ - Matcha Mille-crepe (V, G, D)

Layered crepes cake, matcha cream and powder, whipped crème fraîche

柚子-そば茶シュ- Yuzu Sobacha Choux (V, G, D, N)

Sobacha praline, vanilla ice cream, yuzu cream, sobacha sauce

チョコレートフォンダン 黒胡麻アイス

Goma Chocolate Fondant (V, G, D)

Chocolate fondant, white sesame center, black sesame ice cream satsuma mandarine

紫蘇-青りんご Shiso Green Apple (V, G, D, N)

Granny smith, sorbet shiso, apple foam, meringue

アイスクリーム - Ice Creams (V)

Vanilla - Chocolate - Black sesame - Coconut

シャーベット - Sorbets (VG)

Yuzu - Raspberry - Mango - Pineapple - Tangerine

Net prices in Euros, service included.

Meat origine: France and Japan.

Our choice is to prioritize suppliers and local produce, including fish, meat, dairy, fruits and vegetables, and is informed by our commitment to sustainability.

