

Nama means "raw". This menu is elaborated and designed for sharing and conviviality:
It was inspired by the traditional Japanese cuisine "Washoku" based on balance and harmony of flavours.



おまかせ - OMAKASE MENU

For every guest at the table (minimum 2 people)

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, Rock Salt of Guerande

スタイル握り - Nama style Nigiri (G)

Crispy Sushi Rice, Spicy Tuna or Salmon Tartar

和牛ミニバーガー - Wagyu Beef Slider (D, G)

Wagyu Beef Mini Burger, Lettuce, 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 (V, G)

Vegetables Gyoza, Ginger, Garlic, Layu no Tare

サラダ - SALADS

グリーンサラダ - Green Salad (V, G)

Green Leaves Salad, Asparagus, Avocado, Miso Tomato, Tosa Vinaigrette

水菜 - Mizuna Salad (G)

Daikon, Shiso, Myoga, Ponzu - Ume Dressing, Bonito Flakes, Ikura

ほうれん草／トリュフ - Spinach & Truffle (VG, D)

Baby Spinach Salad, Parmesan, Yuzu Lemon Dressing, Fresh Black Truffle

ざる蕎麦サラダ - Zaru Soba Salad (V, G)

Coriander, Spring Onions, Eryngii Mushrooms, Shitake Dashi

前菜 - STARTERS

帆立の柚子胡椒バター焼き - Seared Scallops (G)

Yuzu Kosho Butter, Padron Pepper

はまち薄造り - Hamachi Usuzukuri (G)

Yellowtail Carpaccio, Yuzu Ponzu Shiso, Radish, 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, Siberian Caviar, Wasabi Sauce

和牛たたきトリュフ - Truffled Wagyu Tataki (G)

Ponzu Jelly, Pickled Chili, Daikon, Black Truffle

セビーチェ - Ceviche

Fish Ceviche, Cucumber, Tomato, Onion, Coriander

天ぷら - TEMPURA

野菜天ぷら - Yasai Tempura (V, G)

Assorted Vegetables, Tentsuyu Dipping Sauce

天ぷら盛り合わせ - Tempura Moriawase (G)

Assorted Prawns, Fish, Mixed Vegetables

海老天ぷら - Ebi Tempura (G)

Prawn Tempura, Spicy Sesame Aioli

タラバ蟹天麩羅 - King Crab Tempura (G)

Wasabi Aioli

(D) Dairy

(G) Gluten

(N) Nuts

(VG) Vegetarian

(V) Vegan

All prices are in Euros, taxes & service included.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

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

スープ/付け合わせ - SOUP AND GARNISHES

味噌汁 - Miso Soup (G)

Wakame, Spring Onion, Tofu

胡麻和え - Goma-ae (V)

Spinach, Enoki Mushrooms, Sesame Seeds

ご飯 - Rice (V)

酢の物 - Seaweed Sunomono (V)

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 (VG, G, N)

Steamed then Miso Glazed Aubergine,
Mizuna Pickled Onion, Sesame Seeds

和牛ステーキ - Wagyu Steak (G)

Grilled Japanese Wagyu Sirloin (100gr)
Spicy Yuzu Sauce

牛フィレステーキ - Beef Fillet (G)

Grilled French Beef Fillet (250gr)
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)

豆腐の陶板焼き - Tofu Toban Yaki (V)

Mushrooms, Kale, Spicy Chilli Garlic Sauce

ロブスター／雲丹 - Lobster Uni Ogonyaki (G)

Half Grilled Lobster, Uni Miso, Shiso, Claws Donburi

タラバガニ天ぷら - Wagyu Udon (G)

Udon Noodles, Shitake, Ontama Egg, Negi, Schichimi

刺身／握り寿司 - SASHIMI & NIGIRI SUSHI

刺身セレクション Sashimi Selection of 15 Pieces

刺身セレクション 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

ロブスタ - Lobster

和牛 - Wagyu Beef

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)

エビフライ - Crispy Prawn (G)

Avocado, Spicy Mayonnaise

野菜 - Yasai (V, G)

Marinated Shitake, Yamagobo, Takuwan

太巻き - Nama Futomaki (G)

Lobster, Yuzu, Siberian Caviar

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