

Omakase Menu

おまかせ

For every guest at the table

Menu 5 Courses

Wagyu Supplement

Snacks

スナック

Edamame (VG)

Green Soybeans, Rock Salt of Guerande
or Spicy Dressing

Akari-Style Nigiri (G)

Crispy Sushi Rice, Spicy Tuna or Salmon Tartar

Wagyu Beef Slider (D, G)

Wagyu Beef Mini Burger, Lettuce,
Tomato, Spicy Mayonnaise

Gyoza Black Cod (G)

Miso Marinated Black Cod, Ginger,
Garlic, Layu no Tare

Yasai Gyoza (VG, G)

Vegetables Gyoza, Ginger, Garlic, Layu no Tare

Salads

サラダ

Green Salad (VG, G)

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

Mizuna Salad

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

Spinach & Truffle (V, D)

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

Zaru Soba Salad (V, G)

Coriander, Spring Onions, Eryngii Mushrooms,
Shitake Dashi

Starters

前菜

Tuna Tataki (G)

Kimisu Sauce, Padron Pepper

Hamachi Usuzukuri (G)

Yellowtail Carpaccio, Yuzu Ponzu
Shiso, Radish, Crispy Garlic

Uni Chawanmushi

Steamed Egg Custard, Sea Urchins, Caviar

Tartar and Caviar (G)

Salmon or Tuna Tartar, Oscietra Caviar,
Wasabi Sauce

Truffled Wagyu Tataki (G)

Ponzu Jelly, Pickled Chili, Daikon, Black Truffle

Ceviche

Seafood Ceviche With Cucumber,
Tomato, Onion, Coriander

Tempura

天ぷら

Yasai Tempura (VG, G)

Assorted Vegetables, Tentsuyu Dipping Sauce

Tempura Moriawase (G)

Assorted Prawns, Fish, Mixed Vegetables

Ebi Tempura (G)

Prawn Tempura, Spicy Sesame Aioli

(D) Dairy

(G) Gluten

(N) Nuts

(V) Vegetarian

(VG) Vegan

All prices are in Euros and include a 13% government tax.

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.

Soups & Garnishes スープ/付け合わせ

Miso Soup (G)
Wakame, Spring Onion, Tofu

Goma-ae (VG)
Spinach, Enoki Mushrooms, Sesame Seeds

Rice (VG)

Seaweed Sunomono (G)
Cucumber and Seaweed Salad,
Rice Vinegar Dressing, Sesame Seeds

Hot 温製料理

Gindara Saikyo Yaki (G)
Grilled Black Cod Marinated in Sweet Miso
Yuzu Miso

Nasu Dengaku (V,G,N)
Steamed then Miso Glazed Aubergine,
Mizuna Pickled Onion, Sesame Seeds

Wagyu Steak (G)
Grilled Japanese Wagyu Sirloin (100gr),
Spicy Yuzu Sauce

Tori Teriyaki
Grilled Organic Chicken Glazed, Teriyaki Sauce

Shake
Grilled Salmon Fillet Glazed,
Teriyaki Sauce or Wasabi Pepper Dressing

Tofu Toban Yaki (VG)
Mushrooms, Kale, Spicy Chilli Garlic Sauce

Wagyu Udon (G)
Udon Noodles, Shitake, Ontama Egg, Negi, Schichimi

Sashimi & Nigiri Sushi 刺身/握り寿司

Sashimi Selection of 15 Pcs
Nigiri Selection of 8 Pcs

Sashimi and Sushi, Per Piece:

Salmon

Tuna

Eel

Prawn

Sea Bass

Yellowtail

Sea Urchin

Toro Fatty Tuna

Lobster

Wagyu Beef

Sushi Rolls 巻き寿司

Spicy Tuna (G)

Salmon and Avocado

Crispy Prawn (G)
Avocado, Spicy Mayonnaise

Yasai (VG,G)
Marinated Shitake, Yamagobo, Takuwan

Akari Futomaki (G)
Lobster, Yuzu, Oscietra Caviar

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