

スナック - Snacks

枝豆 - Edamame

Green soybeans with rock salt of Guerande

Nama スタイル握り - Nama style Nigiri

Crispy sushi rice with spicy tuna
or salmon tartar

タルタルキャビアのせ - Tartar and caviar

Salmon or yellowtail or tuna tartar
with Aman Caviar and wasabi sauce

和牛ミニバーガー - Wagyu beef slider

Wagyu beef mini burger
lettuce and tomato, spicy mayonnaise

銀だらレタス包み - Black cod lettuce slider

Miso marinated black cod
lettuce and coriander

サラダ - Salads

グリーンサラダ - Green Salad

Green leaves salad, asparagus, avocado,
tomato with tosa vinaigrette

なますサラダ - Namasu Salad

Pickled carrots, daikon, mixed leaves,
seaweed, toasted sesame seeds

ほうれん草／トリュフ - Spinach & truffle

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

白和え - Shira-ae

Green beans, kale, carrots and konjac salad
crashed tofu, miso dressing

スープ/付け合わせ

Soups and Garnishes

味噌汁 - Miso soup

Wakame, spring onion and tofu

胡麻和え - Goma-ae

Spinach, enoki mushrooms

ご飯 - Rice

前菜 - Starters

刺身ニュースタイル - Sashimi new style

White fish / Salmon / Prawn

はまち薄造り - Hamachi usuzukuri

Yellowtail carpaccio, yuzu ponzu
shiso, radish and crispy garlic

揚げ出し豆腐 - Agedashi tofu

Fried tofu, onsen tamago, soy dressing
daikon oroshi, fried leeks and schichimi

和牛たたき／トリュフ - Truffled Wagyu tataki

Shiso, chili, daikon, spicy miso sauce
black truffle

セビーチェ - Ceviche

Seafood ceviche with cucumber, tomato
onion and coriander

温製料理 - Hot

銀だら西京焼き - Gindara saikyo yaki

Grilled black cod marinated in sweet miso
yuzu miso

なす田楽 - Nasu Dengaku

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

和牛ステーキ - Wagyu steak

Grilled Japanese Wagyu sirloin, 100gr
spicy yuzu sauce

牛フィレステーキ - Beef fillet

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

焼き野菜 - Yasai yaki

Oven roasted vegetables, sweet miso

ロブスター／雲丹 - Lobster Uni ogonyaki

Half lobster grilled, uni miso, shiso, claws donburi

 Our vegetarian dishes.
*A verdurous life is filled with good health,
fresh nourishment and vigorous experiences.*

MMA

天ぷら - Tempura

野菜天ぷら - Yasai tempura

Assorted vegetables, tentsuyu dipping sauce

天ぷら盛り合わせ - Tempura moriawase

Assorted prawns, fish and mixed vegetables

海老天ぷら - Ebi tempura

Prawn tempura with a spicy sesame aioli

刺身／握り寿司

Sashimi & Nigiri Sushi

刺身セレクション

Sashimi selection of 15 pieces

刺身／寿司 - Sashimi and sushi, per piece:

- 鮭 - Salmon
- まぐろ - Tuna
- 鰻 - Eel
- 海老 - Prawn
- 鯛 - Sea bream
- 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

サーモン/アボカド - Salmon and avocado

ロブスター／キャビア - Lobster and caviar

エビフライ - Crispy prawn
avocado and spicy mayonnaise

野菜 - Yasai

Asparagus tempura, cucumber
avocado and shiso

1850スペシャル - 1850

Yellowtail, eel, avocado, cucumber
takuwan, sansho, spring onion
garlic chips

デザート - Desserts

千歳 - Sentaku, *minimum 2 persons,*
Chef's selection of Nama desserts
and exotic fruits

餅アイスクリーム - Mochi ice cream *piece,*
Vanilla - Chocolate - Sakura - Matcha
Yuzu - Strawberry - Mango

抹茶ティラミス - Matcha tiramisu
Matcha biscuit soaked with sake, mascarpone
chestnuts cream, matcha powder

ジャパニーズスフレチーズケーキ
Japanese cheesecake
Japanese style soufflé cheesecake
yuzu zest, red berries

チョコレートフォンダン 胡麻アイス
Chocolate Goma fondant
Chocolate fondant, passion fruit heart
black sesame ice cream

柚子ヴァシュラン - Yuzu vacherin
Rice pudding filled with meringue
yuzu sorbet, pineapple, citrus jelly

アイスクリーム - Ice creams
Vanilla - Chocolate - Banana

シャーベット - Sorbets
Yuzu - Strawberry - Green apple
Mandarin - Mango

おまかせ - Omakase menu

For every guest at the table

5コースメニュー - Menu 5 courses
和牛つき - Wagyu supplement

Nama means "raw".

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

Net prices in Euro, service included.

*Our Head waiters can give you more information about allergens
present in our dishes.*

