

*Nama means "raw"*

*This menu, elaborate by Chef Keiji Matoba, designed for sharing and conviviality, he was inspired by the traditional Japanese cuisine "Washoku" based on balance and harmony of flavors.*

## 前菜/Starters

|  |    |
|--|----|
| 枝豆/ <b>Edamame (V)</b>   | 13 |
| Green soybeans with rock salt of Guerande  |    |
| 茄子煮浸し/ <b>Nasu Nibitashi (V)</b> 🌿   | 15 |
| Simmered organic eggplant, spring onion, wasabi nut, chili with sweet soy sauce  |    |
| ほうれん草胡麻和え/ <b>Gomaae (V)</b> 🌿   | 15 |
| Spinach and enoki mushroom salad, red shiso with sesame soy dressing   |    |
| グリーンサラダ/ <b>Green Salad (V)</b> 🌿  | 18 |
| Green leaves salad, asparagus, avocado, tomato with vinaigrette dressing   |    |
| 蕎麦サラダ/ <b>Soba Salad</b>   | 28 |
| Soba, crispy chicken, mixed vegetables, nori, onsen egg with sesame ponzu dressing   |    |
| 海鮮サラダ/ <b>Kaisen Salad</b> 🌿   | 32 |
| Marinated salmon, white fish, tuna, prawn, ikura, seaweeds, tomato, mixed salad, cucumber, carrot with wasabi soy dressing |    |
| 鯖たたき/ <b>Maguro Tataki</b>   | 27 |
| Seared tuna, fennel, chili, daikon, wasabi, ponzu, soy and sesame sauce  |    |
| 茶碗蒸し/ <b>Chawan-Mushi</b>  | 21 |
| Savoury steamed egg custard with chestnut and truffle  |    |
| 揚げ出し餅/ <b>Agedashi-Mochi (V)</b>   | 24 |
| Deep fried mochi, eggplant, bok choy, daikon, spring onion, nori with vegetable tendashi                                   |    |
| 豚角煮/ <b>Butakakuni</b>   | 26 |
| Braised pork belly, taro potato and snow peas with sweet soy sauce   |    |

## 汁物/Soups

21

### 味噌汁/ **Misoshiru**

Miso soup, wakame, tofu, spring onion, Sechuan pepper

### 潮汁/ **Ushiojiru**

Fish soup, red mullet filet, tofu flavoured yuzu, wakame, shiitake

## 料理長厳選/Chef selection

|  |    |
|--|----|
| 氷上お刺身盛り合わせ種/ <b>Sashimi Moriawase</b>                        | 49 |
| Selection of sashimi (selection of five x3)                  |    |
| 氷上特選刺身盛り合わせ7種/ <b>Tokusen Sashimi Moriawase</b>              | 60 |
| Premium selection of sashimi ( <i>Selection of seven</i> x3) |    |
| 特選握り寿司盛り合わせ7貫/ <b>Tokusen Sushi Moriawase</b>                | 48 |
| Selection of nigiri sushi ( <i>selection of seven</i> )      |    |

## 寿司と刺身/Sashimi & Nigiri Sushi

|                                | Sashimi 🌿                    | Nigiri Sushi |
|--------------------------------|------------------------------|--------------|
| サーモン/ <b>Salmon</b>            | 19                           | 12           |
| 赤身/ <b>Maguro tuna</b>         | 21                           | 14           |
| 鰻/ <b>Unagi eel</b>            | ---                          | 14           |
| 海老/ <b>Ebi prawn</b>           | ---                          | 14           |
| 牡丹海老/ <b>Botan Ebi</b>         | 22                           |              |
|                                | <i>Peony Shrimp 2 person</i> |              |
| 鯛/ <b>Madai seabream</b>       | 24                           | 15           |
| イクラ/ <b>Ikura salmon roe</b>   | 24                           | 15           |
| ハマチ/ <b>Hamachi yellowtail</b> | 26                           | 18           |
| 雲丹/ <b>Uni sea urchin</b>      | 39                           | 26           |
| トロ/ <b>Toro tuna belly</b>     | 44                           | 29           |

鯖タルタル/ **Maguro Tartar** 28  
Tuna tartar, avocado, seaweeds, tomato, cucumber, wasabi nut

鯛薄造り/ **Tai Usuzukuri** 32  
Japanese style sea bream "carpaccio" shiso, chili, daikon with yuzu ponzu sauce

海鮮丼/ **Kaisen Don** 32  
Marinated salmon, tuna, yellowtail, warm steamed rice, nori, gari, wasabi nuts

## 巻物/Maki Roll

- アマール メレザンロール/ **AMAN Melezin** 38  
Yellowtail, unagi, avocado, cucumber, Beaufort, dried gourd, Ikura, spring onion, garlic crumbs
- スパイシーツナロール/ **Spicy Tuna** 26  
Tuna, avocado, spicy mayo
- サーモンアボガド巻き/ **Salmon Avocado** 28  
Salmon, avocado, salmon roe, spicy mayo
- クリスピーブラウンロール/ **Crispy Prawn** 28  
Panko prawn, avocado, spicy mayo
- カリフォルニアロール/ **California** 31  
King crab, avocado, cucumber, lettuce, spicy mayo
- ベジタブルロール/ **Vegetable Roll (V)** 22  
Avocado, lettuce, cucumber, pickled daikon radish

## 強肴/Plats

- 銀鱈西京焼き/ **Gindara Saikyo-Yaki**  47  
Grilled black cod marinated in sweet miso, chestnut, shiitake mushroom, green beans
- 本日の焼き魚/ **Yaki Zakana**  41  
(Grilled fish of the day)  
Plain grilled fish, taro potato, shiitake mushroom, snow peas, with wasabi soy sauce and lime  
Or glazed with teriyaki sauce
- 本日の特選和牛サーロイン/  
**Tokusen Japanese Wagyu Sirloin** 98  
Grilled selection of Japanese Wagyu served with bok choy, lime, wasabi soy sauce and original miso sauce
- 鶏照り焼き/ **Tori Teriyaki** 34  
Grilled organic chicken glazed with teriyaki sauce, shiitake mushroom, bok choy
- 野菜天婦羅盛り/ **Yasai Tempura (V)** 29  
Assorted vegetables
- 天婦羅盛り合わせ/ **Tempura Moriawase** 38  
Assorted of prawns, fish and mixed vegetables
- 鶏唐揚げ/ **Tori Karaage** 34  
Crispy organic chicken with cabbage, cherry tomato, lime, shichimi salt and mayo

## デザート/Desserts


22

- 梨のポーチ/ **Poached pear of Japan**  
Salted butter caramel with gingerbread and vanilla ice cream with ginger.
- 栗のモンブラン/ **Ascent to 4810 meters**  
Mascarpone vanilla mousse, chestnut cream with Japanese whiskey and meringue.
- 抹茶のイル・フロータント/ **Matcha Ile Flottante**  
Floating Matcha, coconut cream and white sesame caramel.
- ゆずパイ/ **Yuzu tart and unstructured bergamot**  
Yuzu lemon and Bergamot cream, jelly and caviar with meringue.
- 抹茶チョコレートフォンダン/ **Matcha chocolate fondant**  
Ivory flow heart with Matcha tea and coriander juice.

## フロズン/Ice cream & Sorbet

20

- 自家製アイスクリーム/ **Homemade ice cream**  
Vanilla / Sake / Green tea / Red bean miso / Chocolate
- 自家製シャーベット/ **Homemade sorbet**  
Yuzu / Mango / Strawberry
- 餅アイスクリーム/ **Mochi ice cream**  
Vanilla / Chocolate & Coconut / Green tea / Sakura
- ウェルネス/ **Wellness Club Sorbet**  18
- 豆乳ソルベ/ **Soy milk sorbet**  
Banana, strawberry and orange
- アーモンドミルクソルベ/ **Almond Milk Sorbet**  
Banana, Blueberry and Papaya, Almond milk

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

