



LUNCH

OBENTO

54€

Plan your own menu

SASHIMI

raw fish selection

or

TOFU SALADA

with soja sauce

or

CALIFORNIA ROLLS

salmon

SHAKE NO TERIYAKI

teriyaki salmon

or

AJI FURAI

fried horse mackerel

or

BUTA NO KAKUNI

pig stew

or

TORI NO KUWAYAKI

lacquered chicken

CHOKORETTO

with a chocolate mousse "araguani"

or

FRAISE

in a delicate jelly with lychee mousse

or

CHEESE CAKE

Exotic fruits





LUNCH

OSARA
74€

SUSHI & SASHIMI
chef's selection

GHINDARA NO SAIKYO YAKI
grilled marinated black cod
or
MISO-KATSU
crispy veal fillet in red miso

RICE
steamed

MISO SHIRU
miso soup

FRAISE
in a delicate jelly with lychee mousse



FOR APERITIFS

FOA GURA TO UNAGI foie gras and eel millefeuille	38 €
AGE DASHI TOFU fried tofu	24 €
SHAKE salmon belly with caviar and gold leaf	36 €
KIHADA MAGURO yellowfin tartar and caviar	21 €

SUSHIS AND SASHIMIS

OMAKASE prestige selection of 8 pieces.....	95 €
SUSHI tradition selection of 18 pieces	72 €
SUSHI selection "new style" of 35 pieces	115 €
SASHIMI selection of 3 kinds of fishes.....	47 €
SASHIMI selection of 5 kinds of fishes and shellfishes	124 €

NIGIRI – 2 pieces

SABA mackerel.....	12 €
IKA squid	14 €
SHAKE salmon	15 €
UNAGI eel	20 €
TAI sea bream.....	18 €
IKURA salmon roe.....	23 €
TENAGA EBI langoustine tempura	22 €
CAVIAR marinated in saké	99 €

MAKI

MAGURO MAKI yellowfin tartare and spicy sauce - 6 pieces.....	25 €
WATARI-GANI MAKI soft crab - 10 pieces.....	41 €
YASAI MAKI vegetables - 8 pieces.....	14 €

CALIFORNIA ROLLS – 8 pieces

YASAI vegetables	16 €
SHAKE salmon	27 €
YOSHI langoustine tempura and crab.....	36 €
EBI TEMPURA prawn Tempura.....	35 €
UNAGI eel	32 €
KANI TEN king crab tempura and yellowfin tartare.....	38 €
ROSSINI beef and foie gras.....	56 €
WAGYU beef and asparagus.....	44 €

SASHIMI – 5 pieces

SABA mackerel.....	18 €
IKA squid	25 €
SHAKE salmon	22 €
TAI sea bream	30 €
ISE-EBI rock lobster	148 €



STARTERS

COLD

AZAMI artichoke salad, shiso and soja dressing	29 €
USUZUKURI carpaccio of salmon seasoned with yuzu shavings.....	45 €
KANI TO WAKAME seaweed salad with snow crab	39 €
KABU TO OMARU-EBI lobster raviolis and marinated turnips	54 €
YODARE – DORI chicken breast, sweet and sour spicy sauce	29 €
HAMACHI yellowtail carpaccio with avocado cream	39 €

HOT

EBI TEMPURA prawns Tempura	32 €
GYOZA veal dumplings served with braised cauliflower	31 €
EBI SHINJO kombu consommé with shrimp balls	39 €
ASIAN TORI SOUPE poultry soup with fresh coriander.....	29 €
TENAGA EBI langoustine raviolis in a spicy consommé	59 €

FISHES AND MEATS

TEPPAN-YAKI

NEGIMA shewers of chicken thigh fillet and spring onions	39 €
TSUTSUMI YAKI salmon and mushrooms parcel.....	41 €
AKA-EBI shrimps	66 €
ISE EBI rock lobster	153 €
GHINDARA NO SAIKYO YAKI marinated and grilled black cod	69 €
SHITABIRAME shiso sole	98 €
MEKAJIKI stewed swordfish with ginger	48 €
USUYAKI sirloin fillet rolls with vegetables and enoki mushrooms ..	62 €
WAGYU NO WASABI FUMI rib steak with wasabi and vegetables ..	151 €
KOHITSUJI rack of lamb with miso.....	51 €
GYU-HIRE sliced beef fillet, eggplant and seasonal mushrooms ..	74 €
MISO-KATSU crispy veal fillet in red miso	55 €

RICE AND VEGETABLES

STEAMED	13 €
ONSEN TAMAGO steamed with soft-boiled egg	19 €
SAUTE with shrimps, chicken and vegetables.....	22 €
YAKI ONIGIRI rice cracker with soja sauce.....	16 €
GRILLED OR STEAMED VEGETABLES	17 €



DESSERTS MENU

24 €

SHISO

sorbet, lime's cream

CHOKORETTO

with a chocolate mousse "Araguani"

FRAISE

in a delicate jelly with lychee mousse

CHEESE CAKE

exotic fruits

ICE CREAM

your three flavors of ice cream and sorbets



MENU NATSU

149 €

for all the guests at your table

SUSHI & SASHIMI

chef's selection



TENAGA EBI

langoustine raviolis in a spicy consommé



MELI MELO

fish and shellfish

or

GYU-HIRE

Sliced beef fillet, eggplant and mushrooms



STEAMED RICE



MISO SHIRU

miso soup



SHISO

sorbet, lime's cream



MENU YOSHI

225 €

for all the guests at your table

SHAKE

salmon belly with caviar and gold leaf

...

KABU TO OMARU-EBI

lobster raviolis and marinated turnips

...

EBI SHINJO

kombu consommé with shrimp balls

...

GHINDARA NO SAIKYO YAKI

marinated and grilled black cod

...

WAGYU

beef tataki, daikon, wasabi mashed potatoes

...

SUSHI

chef's selection

MISO SHIRU

miso soup

...

CHOKORETTO

with a chocolate mousse "araguani"