



À LA CARTE

OMAKASE EXPERIENCE

Our chef shall personally select the freshest daily ingredients to create a one of a kind menu for you

Omakase tiers: 80 €/120 € per person (minimum of two people) excluding drinks and deserts.

Sake & Wine pairing suggestion could be provided upon request

STARTER

Gyoza

fried or steamed with chicken 9.00

Edamame

with chili garlic oil 7.00

Shiro miso

miso soup, tofu, wakame 6.00

Sake miso

miso soup, salmon, wakame 7.00

SEASONAL VEGGIES

Green leaves

Baby spinach, sesame soy dressing, truffle 11.00

Crunchy asparagus

Tempura asparagus, yuzu mayo 9.00

Octopus salad **signature*

Octopus, tomato, soy, avocado 18.00

Snack cucumber

Cucumber, dashi, fried garlic 8.00

King oyster mushroom **signature*

Eryngii, miso, truffle 11.00

Miso eggplant

Roasted eggplant with sweet miso & chives 9.00

SHARING BITES

Crispy prawn **signature*

Crisp-fried prawns on a salad with yuzu and truffle dressing 15.00

Crab balls

Crispy crab bites with yuzu mayo 12.00

Togarashi Corn **signature*

Grilled corns with butter & chili 9.00

Sashimi Tacos **signature*

Choose your flavor - 5.00 each
— Salmon with yuzu and avocado
— Seared beef with ponzu
— Tuna with soy-lime sauce

RAW SELECTION

Hand-cut tartares & flash-seared tataki - from land & sea.

Beef tartare

Hand-chopped beef, spicy mayo 20.00

Wagyu tataki **signature*

Wagyu entrecot, soy, truffle, enoki mushrooms 27.00

Tuna Crudo

Tuna, black caviar, signature sauce — 17.00

Tuna tartare **signature*

Tuna, avocado, royal caviar, rice cakes 22.00

Carabinero shrimp tartare **signature*

The world's most exquisite shrimp topped with caviar and served with signature sauce — 39.00

MAINS

Udon carbonara **signature*

Creamy udon with guanciale, parmigiano, smoked yolk & shaved black truffle 18.00

Duck à l'orange

Glazed duck breast with dark sauce & a hint of yuzu 15.00

Entrecote Royal **signature*

Prime ribeye grilled and bathed in a signature sauce 27.00

Wagyu A5 Ribeye **signature*

Grilled for melt-in-your-mouth indulgence 66.00

Black miso cod

Sweet miso-marinated cod baked to umami perfection 19.00

Scallops trio

Seared scallops in-shell with citrus butter 16.00

Chicken supreme

Grilled corn-fed poulard with teriyaki glaze 15.00

Onsen Egg **signature*

Slow-cooked egg, spinach, miso espuma 8.00

Gyoshō Ebi **signature*

Shrimps glazed in a rich umami sauce 15.00

SIDES

Steamed rice

4.00

Homemade Kimchi

6.00



SUSHI

TEMAKI / HAND ROLL

Kairo

Otoro, oshinko 15.00

Roku

Shrimp tempura, cucumber 14.00

Nami

Salmon, avocado 13.00

Temaki set

35.00

NIGIRI

2 pieces

Sake

Salmon 7.00

Maguro

Bluefin tuna 8.00

EBI

Prawn 7.00

Unagi

Eel 8.00

Shibasus

Sea bass 9.00

Hamachi

Yellowtail 8.00

Hotatekai

Scallops 9.00

Otoro *signature

Bluefin tuna belly 13.00

Flamed unagi

Eel, salmon, sesame 13.00

Flamed sake

Scottish salmon, asparagus 10.00

Flamed managatsuo *signature

Butterfish, royal caviar 13.00

Flamed wagyu *signature

Wagyu filet 15.00

Sushi Bomb *signature

4 pieces

Salmon & foie gras, managatsuo, truffle & caviar, beef & quail egg, unagi & ebi tempura 26.00

Nigiri moriawase

10 pieces

Salmon, tuna, yellowtail, sea bass, butterfish, scallops, eel 33.00

SASHIMI

4 pieces

Sake

Scottish salmon 16.00

Maguro

Bluefin tuna 17.00

Hotatekai

Scallops 16.00

Hamachi

Yellowtail 14.00

Shibasus

Sea bass 16.00

Otoro

Bluefin tuna belly 23.00

Sashimi Moriawase

10 pieces

Salmon, Otoro, sea bass, butterfish, sea bream 33.00

MAKI

Avocado/Cucumber

7.00 / 6.00

Spicy Tuna

10.00

Sexy Ebi

9.00

Futo Otoro

15.00

Sake Maki

8.00

INSIDE OUT

8 pieces

Flamed salmon *signature

Salmon, avocado, caviar 18.00

Rainbow

Salmon, tuna, yellowtail, butterfish, cucumber 18.00

Dragon *signature

Shrimp tempura, eel, cucumber 18.00

Sake tuna fusion

Salmon, tuna, avocado 19.00

The veg way

Cucumber, avocado, 15.00

Tiger Roll *signature

Shrimp tempura, salmon, mango, spicy mayo 20.00

Samurai surf rolls

Shrimp tempura, salmon, avocado 20.00

Special wagyu *signature

Wagyu A5, mushroom, asparagus 30.00

Smooth like butter *signature

Butterfish, otoro, avocado, royal caviar 24.00

El classico

Salmon, avocado 16.00

Your fav tuna

Otoro, flamed otoro, oshinko 24.00

Crispy Blaze *signature

Shrimp tempura, parmigiano, panko 18.00

DESSERTS

Matcha tiramisu

12.00

Chocolate x miso

Chocolate cake, miso, caramel 9.00

Haru no Yuki Mochi

Spring snow mochi, berries 10.00