

À LA CARTE

est.

SUSHI

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
Crab salad *signature* *Crab meat, avocado, field salad, goma dare sauce* 15.00
Octopus salad *signature* *Octopus, tomato, soy, avocado* 18.00
King oyster mushroom *signature* *Eryngii, miso, truffle* 11.00
Miso eggplant *Miso-glazed eggplant, wasabi kefir sauce* 9.00
Charred broccolini *signature* *Broccolini, signature creamy peanut sauce* 11.00

SHARING BITES

Popcorn shrimp, guacamole 18.00 *signature*
Salmon balls *Crispy bites filled with salmon and broccoli* 12.00
Togarashi Corn *signature* *Grilled corns with butter & chili* 12.00
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

Hokkaido Grilled Octopus *Pumpkin, charred octopus, asparagus* 31.00
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* 33.00
Wagyu A5 Ribeye *signature* *Grilled for melt-in-your-mouth indulgence* 66.00
Black cod miso, avocado, tomato cancassee 29.00
Chicken Tabaka *Whole grilled poussin marinated with ginger & miso, sided with baby potatoes, kimchi cucumber* 27.00
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
Kimchi cucumber 7.00
Roasted baby potatoes 7.00

TEMAKI / HAND ROLL

Kairo *Otoro, oshinko* 15.00
Roku *Shrimp tempura, cucumber* 14.00
Nami *Salmon, avocado* 13.00
Temaki set 35.00

MAKI

Avocado/Cucumber 7.00 / 6.00
Sexy Ebi 9.00
Sake Maki 8.00
Spicy Tuna 10.00
Futo Otoro 15.00

NIGIRI 2 pieces

Sake *Salmon* 7.00
Maguro *Bluefin tuna* 8.00
EBI *Prawn* 7.00
Unagi *Eel* 8.00
Flamed unagi *Eel, salmon, sesame* 13.00
Flamed sake *Scottish salmon, asparagus* 10.00
Flamed managatsuo *signature* *Butterfish, royal caviar* 13.00
Shibasu *Sea bass* 9.00
Hamachi *Yellowtail* 8.00
Hotatekai *Scallops* 9.00
Otoro *signature* *Bluefin tuna belly* 13.00
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

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, asparagus, 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

SASHIMI 4 pieces

Sake *Scottish salmon* 14.00
Maguro *Bluefin tuna* 17.00
Hotatekai *Scallops* 16.00
Hamachi *Yellowtail* 14.00

Shibasu *Sea bass* 16.00
Otoro *Bluefin tuna belly* 23.00
Sashimi Moriawase *10 pieces* *Salmon, Otoro, sea bass, butterfish, sea bream* 33.00

DESSERTS

Matcha tiramisu 12.00
Chocolate x miso *Chocolate cake, miso, caramel* 9.00
Haru no Yuki Mochi *Spring snow mochi, berries* 10.00