

À LA CARTE



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 cancase 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
- Nami
Salmon, avocado 13.00
- Roku
Shrimp tempura, cucumber 14.00
- Temaki set 35.00

MAKI

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

NIGIRI

- 2 pieces*
- Sake
Salmon 7.00
- Maguro
Bluefin tuna 8.00
- EBI
Prawn 7.00
- Unagi
Eel 8.00
- Shibasushi
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

INSIDE OUT

- 8 pieces*
- Flamed salmon *signature*
Salmon, avocado, caviar 18.00
- Tiger Roll *signature*
Shrimp tempura, salmon, mango, spicy mayo 20.00
- Rainbow
Salmon, tuna, yellowtail, butterfish, cucumber 18.00
- Samurai surf rolls
Shrimp tempura, salmon, avocado 20.00
- Dragon *signature*
Shrimp tempura, eel, cucumber 18.00
- Special wagyu *signature*
Wagyu A5, mushroom, asparagus 30.00
- Sake tuna fusion
Salmon, tuna, avocado 19.00
- Smooth like butter *signature*
Butterfish, otoro, avocado, royal caviar 24.00
- The veg way
Cucumber, asparagus, avocado 15.00
- 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
- Shibasushi
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