



FOR APERITIFS

AGE DASHI TOFU deep fried tofu.....	24 €
EBI TEMPURA prawns Tempura	32 €
AKA EBI GYOZA red shrimp ravioli.....	38 €
SHAKE salmon belly with caviar and gold leaf	39 €
KIHADA MAGURO yellowfin tartar and caviar	51 €
NAMAGAKI oyster in ponzu jelly.....	29 €

SUSHIS AND SASHIMIS

OMAKASE prestige selection of 8 pieces.....	99 €
SUSHI selection of nigiri, maki and uramaki, 18 pieces	75 €
SUSHI selection "new style" of 25 pieces	185 €
SASHIMI selection of 3 kinds of fishes.....	49 €
SASHIMI selection of 5 kinds of fishes and shellfishes	134 €

NIGIRI – 2 pieces

IKA squid.....	18 €
SHAKE salmon	19 €
MAGURO tuna	21 €
UNAGI eel	25 €
TAI sea bream	20 €
HAMACHI yellowtail	23 €
SUZUKI sea bass	20 €
IKURA salmon roe.....	25 €
AMA EBI gambero rosso.....	57 €
TENAGA EBI langoustine en tempura	43 €
EBI blue shrimp	23 €
WAGYU beef	57 €
CAVIAR mariné au saké.....	86 €

MAKI

MAGURO MAKI tuna and spicy sauce – 6 pieces	25 €
YASAI MAKI vegetables 🌱 – 6 pieces.....	17 €

URAMAKI – 8 pieces

YASAI vegetables 🌱	19 €
SHAKE salmon	29 €
YOSHI langoustine tempura and crab.....	59 €
EBI TEMPURA prawn Tempura	37 €
UNAGI eel	33 €
OMARU EBI TEN lobster tempura and yellowfin tartare	45 €
WAGYU beef and asparagus tempura	46 €

SASHIMI – 5 pieces

IKA squid.....	27 €
SHAKE salmon	24 €
MAGURO tuna	33 €
TAI sea bream	32 €
HAMACHI yellowtail	31 €
SUZUKI sea bass	32 €
AMA EBI gambero rosso.....	63 €
ISE-EBI langouste	150 €

Courses with a logo 🌱 are vegan



STARTERS

COLD

USUZUKURI carpaccio of salmon seasoned with yuzu shavings	45 €
KABU TO OMARU-EBI lobster raviolis and marinated turnips	54 €
HAMACHI yellowtail carpaccio with avocado cream	39 €
TAI NO KYURI sea bream marinated in coriander and cucumber	39 €
HORENSOU spinach salad with white sesame 🌱	26 €
USUGIRI wagyu filet in carpaccio and caviar	98 €
MAGURO NO TATAKI semi-cooked tuna with shiso and ponzu	41 €

HOT

GYOZA veal dumplings served with cauliflower	31 €
EBI SHINJO kombu consommé with shrimp balls	39 €
ASIAN TORI SOUP poultry soup with fresh coriander	29 €
TENAGA EBI langoustine raviolis in a spicy consommé	59 €

FISHES AND MEATS

TEPPAN-YAKI

TAKO NO JAGAIMO octopus teppan-yaki with samphires	68 €
GHINDARA NO SAIKYO YAKI marinated and grilled black cod	73 €
SHITABIRAME sole meuniere with yuzu butter	98 €
ISE EBI rock lobster	153 €
NEGIMA shewers of chicken thigh filet and spring onions	39 €
MISO-KATSU crispy veal fillet in red miso	57 €
USUYAKI sirloin fillet rolls with vegetables and enoki mushrooms	63 €
SUKIYAKI beef and stewed vegetables	67 €
WAGYU NO WASABI FUMI rib steak with wasabi and vegetables	161 €
HIRE-NIKU wagyu filet and shiso crushed potatoes	195 €

RICE AND VEGETABLES

STEAMED 🌱	13 €
ONSEN TAMAGO steamed with soft-boiled egg	19 €
SAUTE with shrimps, chicken and vegetables	22 €
GRILLED OR STEAMED VEGETABLES 🌱	18 €

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DESSERTS MENU

24 €

PANNAKOTTA pistachio and almond
ICHIJIKU yuzu and yoguruto
PURAMU sake and red tea
CHOKORETTO coco and shiro goma
MOCHIS selection of the day



DINNER

NATSU MENU

149 €

for all the guests at your table

MAGURO NO TATAKI

semi-cooked tuna with shiso and ponzu

SUSHI & SASHIMI

chef's selection

TAKO NO JAGAIMO

octopus teppan-yaki with samphires

or

USUYAKI

sirloin fillet rolls with vegetables and enoki mushrooms

RICE

with vegetables

MISO SHIRU

miso soup

ICHIJIKU

yuzu and yoguruto



DINNER

YOSHI MENU

229 €

for all the guests at your table

KIHADA MAGURO

yellowfin tuna tartar with caviar

KABU TO OMARU-EBI

lobster raviolis with pickled turnips

EBI SHINJO

kombu consommé with shrimp balls

GHINDARA NO SAIKYO YAKI

marinated and grilled black cod

WAGYU

beef tataki, daikon, with shiso crushed potatoes

SUSHI

chef's selection

MISO SHIRU

miso soup

PANNAKOTTA

pistachio and almond