

Menu

December, 2021

à la carte

<i>Sakizuke</i>	Starter Redfish tempura with glazed nori sauce	
<i>*Mushimono</i>	Steamed-dish Steamed halibut with mushrooms with ponzu vinegar sauce	18
<i>Zensai</i>	Appetizer Dashi marinated Komatsuna with jerusalem artichoke Quail-roll with black salsify Crispy-fried scallop Fried yellowtail Nanban-Style Bread-roll with langostino and siso Sweetened chestnut Myoga-ginger marinated with sweet vinegar Rolled vinegared radish with smoked salmon	28
<i>Nimonoowan</i>	Soup Grated white turnip soup with prawn dumpling 【Alternative: Simmered lobster with saikyo miso +35€】	12 37
<i>Otsukuri 1</i>	Sashimi 1 Seasonal Sashimi	48
<i>*Otsukuri 2</i>	Sashimi 2 Tuna tartar with caviar	
<i>Takimono</i>	Grilled-dish Grilled codfish with Saikyo-miso 【Alternative: Charcoal-broiled and glazed eel +25€】	38 45
<i>Nimono</i>	Simmered Dish Simmered sea bream with sweet soy-sauce, tofu and ginger	23
<i>*Hashiyasume</i>	Chopstick break Sushiroll with seafood	18
<i>Shiizakana</i>	Main dish Beef-filet Sukiyaki-Style with half-boiled egg and truffel 【 Alternative: Japanese wagyu sirloin +42€】	48 98
<i>Oshokuji</i>	Rice dish Mixed rice with snow crab, salmon roe and seasonal vegetables pickles and miso-soup	40
<i>Dessert 1</i>	Dessert 1 Sake lees and soymilk ice cream sake cheese cake	
<i>*Dessert 2</i>	Dessert 2 Yokan of green tea	28
<i>Desser Final</i>	Dessert Final Petit four	

Chef's selection (10-course) 135Euro

All menu items are subject to change according to seasonal availability