

# Menu

July, 2022

a la carte

	<b>Starter</b>	
Sakizuke	Somen-noodle, Sweet-simmered sardine Steamed egg custard	8
	<b>Soup</b>	
Nimonowan	Clear soup with Dashi broth Deep-fried sesame tofu	12
	<b>Sashimi</b>	
Otsukuri	Assorted 5 kinds of seasonal sashimi 【 Plus: Tuna tartar with caviar +28€ 】	62
	<b>Grilled dish</b>	
Yakimono	Charcoal-grilled sea bass, plum soy sauce 【 Alternative : Charcoal-grilled glazed eel +32€ 】	34 42
	<b>Seasonal dish</b>	
Hassun	Sponge cucumber and grilled eel in vinegar Yam noodle Ginger-simmered Japanese Wagyu Seasonal vegetable jelly Cold corn soup Myoga ginger in sweet vinegar Deep-fried shrimp dumpling Seared marinated mackerel Sushi Winter melon with citrus jelly Eggplant grilled with miso	43
	<b>Simmered dish</b>	
Takiawase	Simmered lobster and summer vegetables in Dashi	30
	<b>Main dish</b>	
Shiizakana	Charcoal-grilled beef filet, Yuzu Miso 【 Alternative : Japanese Ozaki Wagyu A4 +52€ 】	48 100
	<b>Rice dish</b>	
Oshokuji	Mixed rice with tomatoes served with mixed vegetables and seafood tempura pickles, miso soup	25 from 2 Persons
	<b>Dessert</b>	
Dessert	Watermelon sorbet Pineapple ice cream	20
	<b>Dessert Final</b>	
Dessert Final	Petits four	

*Kaiseki course 149Euro*

*All menu items are subject to change according to seasonal availability*

**Pairing** Premium 89/79/69

Sake 99/88/77

Wein 78/68/58