

Menu

December, 2022

January, 2023

<i>Sakizuke</i>	Starter Deep-fried tofu mixed with vegetables glazed Dashi broth with crab
<i>Nimonowan *</i>	Soup * With Saikyo Miso(White Miso from Kyoto) Shrimp, Redfish, Shiitake mushroom, radish, green beans, lemon
<i>Otsukuri</i>	Sashimi Assorted seasonal Sashimi
<i>Yakimono</i>	Grilled Dish Cod and potato, chili sesame sauce
<i>Hassun</i>	Seasonal Dish Deep-fried Tofu Grilled duck with leek Simmered spinach with Tofu skin marinated in soy milk Grilled eggplant and red rice prawn marinated with Wasabi Simmered Jerusalem artichoke with sweet Miso Salmon roe with grated radish Sea bream marinated between Kombu-kelp Candied chestnut Rolled Sushi with Toro and pickled radish Steamed egg custard Deep-fried salmon in vinegar
<i>Shizakana *</i>	Meat Dish * Straw-grilled beef flank steak Sukiyaki sauce
<i>Oshokuji</i>	Rice Dish Rice with oyster Pickles, Miso soup
<i>Dessert</i>	Dessert Japanese style parfait
<i>Finales Dessert</i>	Finales Dessert Petits Fours

All menu items are subject to change according to seasonal availability

Kaiseki Course 124 Euro

Short Course 95 Euro

** Short Course : without Soup and Meat Dish*

Pairing *Wein 63 / 45*

Sake 88 / 66

Premium Sake 125 / 90