



LUNCH MENU

OMAKASE

MENU

65€

A word coming from the verb “to trust” (makerasu). Translated, omakase means “Chef’s choice”. A Japanese cooking tradition provides the Chef with the freedom to create and surprise its guests through a memorable gastronomic experience. In the Chef’s hands: in this experience, a sequence of several small plates is designed around nature and seasonality. Every ingredient is presented in its prime and absolute freshness.

Sashimis and Nigirizushi availability depends
on season and existence of each fish



À LA CARTE

Zukuri

MAGURO SASHIMI (TORO, SHUTORO, AKAMI) 32.00€

Yakimono

WAGYU (80 GR.) 70.00€

SCARLET SHRIMP 42.00€

Edomae Sushi

CHEF'S CHOICE (8 PIECES) 40.00€

TEMAKI 18.00€

NIGIRIS (ASK THE CHEF)

Mizygashi

CITRIC BAVAROISE 10.00€

UMESHU PEAR 8.00€





DINNER MENU

OMAKASE

MENU

90€

A word coming from the verb “to trust” (makerasu). Translated, omakase means “Chef’s choice”. A Japanese cooking tradition provides the Chef with the freedom to create and surprise its guests through a memorable gastronomic experience. In the Chef’s hands: in this experience, a sequence of several small plates is designed around nature and seasonality. Every ingredient is presented in its prime and absolute freshness.

MOMENTS

Sakizuke

Mukozuke

Zukuri

Yakimono

Suimono

Nigirizushi

Misugashi

Yogashi



À LA CARTE

Sakizuke

UNI, MARESME GREEN PEAS 22.00€
TORO CANELONNI, WAGYU TARTELETE 20.00€

Mukozuke

AMBERJACK USUZUKURI, GOMATARE, HAZELNUT 18.00€

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