



LUNCH MENU

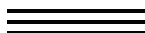
OMAKASE

TASTING MENU

65€

Omakase is a word coming from the verb “to trust” (makaseru), translated it means “Chef’s choice”, a Japanese cooking tradition that provides the Chef with the freedom to create and surprise its guests through a memorable gastronomic experience. Exclusively in the Chef’s hands, it consists of a sequence of several plates designed around nature and seasonality. Every ingredient is presented in its prime and absolute freshness.

The availability of our Sashimis and Nigirizushis are conditioned to the availability and seasonality of its respective fish



À LA CARTE

Zukuri

SASHIMI MAGURO (TORO, SHUTORO, AKAMI) 32€

Yakimono

WAGYU (80 GR.) 70€

SCARLET SHRIMP 42€

Edomae Sushi

CHEF'S CHOICE (8 PIECES) 40€

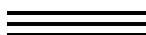
TEMAKI 18€

NIGIRIS

Mizugashi

CITRUS BAVAROISE 10€

UMESHU PEAR 8€





DINNER MENU

OMAKASE

TASTING MENU

110€

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MOMENTS

Sakizuke

Mukozuke

Zukuri

Yakimono

Suimono

Nigirizushi

Mizugashi

Yogashi



À LA CARTE

Sakizuke

OYSTER FROM SETUBAL, CHAMPAGNE AND CAVIAR SAUCE 18€
TORO CANELONNI, WAGYU TARTELETE 20€

Mukozuke

YELLOWTAIL USUZUKURI, GOMATARE, HAZELNUT 18€

Zukuri

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Yakimono

WAGYU (80 GR.) 70€
SCARLET SHRIMP 42€

Edomae Sushi

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TEMAKI 18€
NIGIRIS

Mizugashi

CITRUS BAVAROISE 10€
UMESHU PEAR 8€

