

## Hors d'oeuvres and Starters

<b>Sunomono</b> Seaweed, shrimps and octopus, Tosazu sauce	酢の物盛り合わせ	11,00
<b>Maguro Nuta</b> Raw tuna with Nuta-Miso sauce	鮪ねた	9,50
<b>Japanese style Beef Carpaccio</b>	牛のたたき	15,00
<b>Tamagoyaki</b> Cold omelet Mille-feuille	玉子焼き	9,00
<b>Seaweed salad</b>	海藻サラダ	13,00
<b>Roasted Duck salad</b>	鴨ロースのサラダ	9,50
<b>Miso Soup</b>	味噌汁 小/大	4 / 6,00
<b>Vegetarian broth</b>	野菜汁 (昆布出汁)	9,50
<b>Buckwheat noodle soup</b>	かけそば	9,5 / 13,00
<b>Buckwheat Noodle Soup with shrimp tempura</b>	天ぷらそば	13,5 / 16,00
<b>Yasai-Tempura</b> Battered and fried vegetables	野菜の天ぷら	14 / 27,00
<b>Tempura</b> Battered and fried prawn and vegetables	天ぷら	15,00
<b>Yakitori</b> Chicken Skewers (5 pcs)	焼き鳥	19,00

## Sashimis & Sushis

<b>Sashimi Moriawase</b> Assortment of raw fish	刺身盛り合わせ	19 / 39,00
<b>Platter of Sashimis</b> for 2 or 3 pers.	刺身大皿盛り	78 / 117,00
<b>Otsukuri</b> More varied sashimis depending on arrival	特上刺身盛り合わせ	market price
<b>Yasai Makizushi</b> 2 Vegetable Hosomakis	野菜細巻き	15,00
<b>Yasai Nigiris</b> 5 Vegetable Nigiris	野菜握り寿司 5貫	17,50
<b>Makizushi moriawase</b> Hosomaki	巻き寿司盛り合わせ	15,00
<b>Nigirizushi moriawase</b> 5 / 10 pcs Nigiris	握り盛り合わせ	16 / 31,00
<b>Unagizushi</b> 4 pcs Nigiris of grilled eel	鰻寿司	14,00
<b>Sushi moriawase</b> 10 pcs Nigiris, 8 pcs Makizushis	寿司盛り合わせ	39,00
<b>Jyôzushi</b> More varied sushis depending on arrival	上寿司盛り合わせ	market price
<b>Platter of sushis</b> for 2 or 3 pers.	寿司大皿盛り	78 / 117
<b>Plate of Sashimis &amp; Sushis</b> for 1 pers.	寿司と刺身の盛り合わせ	39,50
<b>Platter of Sashimis &amp; Sushis</b> for 2 or 3 pers.	寿司/刺身大皿盛り	79 / 118,50

The information on allergens in all our dishes is available on a separate menu

## Fish and Seafood/Shellfish

<b>Tempura moriawase</b>	天婦羅の盛り合わせ	32,00
<i>Fried battered prawns, salmon and vegetables, Tentsuyu sauce</i>		
<b>Ebi-Tempura</b>	海老天婦羅	34,00
<i>Fried battered prawns, green tea salt, Tentsuyu sauce</i>		
<b>Furai Ebi &amp; Hotate</b>	海老と帆立貝のフライ	33,00
<i>Fried breaded Prawns and Scallop, Sweet and sour sauce, Salad</i>		
<b>«Saikyo-Yaki» John Dory filet</b>	鰯の西京焼き	34,00
<i>Lightly marinated in a Miso / cashew nuts sauce and grilled, Kinpira vegetables</i>		
<b>Semi-cooked grilled tuna filet</b>	鰯のステーキ	33,00
<i>With pan fried Shitake, Shimeji and Enoki mushrooms</i>		
<b>Yose-Nabé</b>	寄せ鍋	32,00
<i>Prawns, salmon, fish of the day and vegetables in a Miso flavored stew</i>		
<b>Unagi kabayaki</b>	うなぎ蒲焼	28,00
<i>Grilled Caramelized Eel filet</i>		

## Meat and Poultry

<b>Sukiyaki-nabé</b>	すき焼き鍋	32,00
<i>Thin beef slices Fondue with vegetables, in a slightly sweetened broth</i>		
<b>Kamo</b>	鴨のグリエ	29,00
<i>Roasted duck breast, pan fried mushrooms, salad</i>		
<b>Wagyu amiyaki</b>	和牛の網焼きステーキ	46,00
<i>«Kobe beef» rare meat, grilled with a simple seasoning, pan fried vegetables and Violet potato chips</i>		

*All dishes are served with white rice*

全て白米付き+9€で小鉢と味噌汁をお付けします。

Old formula: **Menu** with the starter of the day (Kobachi) and Miso Soup: 9€ supplement

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## Menus « Bentô » style



<b>Traditional Bentô</b>	弁当+ Kobachi	36,00
<i>Small portion of Sashimi and Tempura, Kobachi (season starter) and rice with red shiso</i>		
<b>Chirashi zushi</b>	ちらし弁当+ Kobachi	39,00
<i>Large assortment of raw fish / sushi rice, Kobachi (season starter) and salad</i>		
<b>Gôka-Chirashi</b>	Gôka ちらし+ Kobachi	46,00
<i>Large assortment of raw fish / sushi rice, Kobachi (season starter) and Tempura</i>		
<b>Unagi Bentô</b>	鰻弁当+ Kobachi	38,00
<i>Grilled Caramelized Eel filet, served on the rice, Kobachi (season starter) and Sashimis</i>		

## Gourmet menus

<b>Menu Découverte</b> 65,00	
かまくらコース	
前菜	Small appetizers assortment
お造り	Sashimi
小鉢	Season Starter
焼き物	Grilled meat or fish of the day
天麩羅又はすき焼	Miso soup
<b>Tempura or Sukiyaki</b>	
お食事	with seasoned rice
デザート	Dessert

<b>Menu Dégustation</b> 78,00	
和牛コース	
前菜	Appetizers
刺身と寿司	Sashimi & Sushi
小鉢	Season Starter
天婦羅	Tempura
和牛網焼き	Miso soup
<b>Grilled Wagyu Beef</b>	
お食事	with seasoned rice
デザート	Dessert

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## Desserts

<b>Homemade ice creams</b>	抹茶、小倉、黒胡麻のアイスクリーム	9,00
<i>Green tea + Azuki beans + Black sesame</i>		
<b>Lemon sorbet with Umesu</b>	レモンシャーベットの梅酒がけ	8,50
<i>Umesu : japanese plum liqueur</i>		
<b>Japanese ice cream cup</b>	抹茶のアイス、フルーツ、あずきのクープ	11,00
<i>Green tea ice cream, fresh fruits and Azuki beans</i>		
<b>Japanese Dora-Yaki</b>	ドラ焼きと小倉アイス	9,00
<i>Pancakes filled with Azuki beans served with Black sesame Ice cream</i>		
<b>Fresh Fruit basket</b>	フルーツの盛り合わせ	9,00
<b>Dessert of the day</b>	本日のおすすめデザート	11,00

*For your next visit, please consider our customized dishes and menus 要予約メニュー*

**Funamori** 舟盛 *starting at 120,00*  
*Season Fishes in Sushi and Sashimi presented on a boat (for 2-3 pers.)*

*\* For min 2 persons and max 12*

**Shabu-Shabu / Menu** しゃぶしゃぶ / コース 59 / 79,00  
*Japanese WAGYU beef fondue and Udon*  
*Miso-sesame sauce and lemon flavored soja sauce*

**Yose-Nabe / Menu** 寄せ鍋 / コース 58 / 75,00  
*Fish stew with half a lobster per person and Risotto*

**Dégustation spéciale** おまかせコース *starting at 90,00 per person*  
*Even though the well researched dishes and menus, this menu will allow you to appreciate more what our chefs can provide in terms of preparation and presentation*

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