

## Hors d'oeuvres and Starters

<b>Sunomono</b> seaweed, shrimps and octopus, Tosazu sauce 酢の物盛り合わせ ①②④⑥	9,50
<b>Maguro Nuta</b> Raw tuna with Nuta-Miso sauce 鯖ねた ①④⑥	9,50
<b>Beef Carpaccio</b> japanese style 牛のたたき ①⑥	13,00
<b>Tamagoyaki</b> Mille-feuille of cold omelet 玉子焼き ①②③④⑤⑥	9,00
<b>Seaweed salad</b> « » 海藻サラダ « ①⑥⑩⑪ »	10,00
<b>Roasted Duck salad</b> 鴨ロースのサラダ ①⑥⑩⑪	9,50
<b>Miso Soup</b> 味噌汁 小/大 ④⑥	4 / 5,50
<b>Vegetarian broth</b> 野菜汁 (昆布出汁)	7,00
<b>Sarrasin noodle soup</b> かけそば ①④⑥	8 / 11,00
<b>Noodle Soup with shrimp tempura</b> 天ぷらそば ①②③④⑤⑥	11 / 13,00
<b>Yasai-Tempura</b> battered and fried vegetables 野菜の天ぷら ①②③④⑤⑥	12 / 23,00
<b>Tempura</b> battered and fried prawn and vegetables 天ぷら ①②③④⑤⑥⑦	15,00
<b>Yakitori</b> Chicken Skewers (6 pcs) 焼き鳥 ①⑥ + ⑤	18,00

## Sashimis & Sushis

<b>Sashimi Moriawase</b> Assortment of raw fish 刺身盛り合わせ ④	18 / 35,00
<b>Platter of Sashimis</b> for 2 or 3 pers. 刺身大皿盛り ④	for 2 pers. 69,00
<b>Otsukuri</b> more varied sashimis depending on arrival 特上刺身盛り合わせ ②④⑫	market price
<b>Yasai Makizushi</b> 2 Vegetable Hosomakis 野菜細巻き	13,00
<b>Yasai Nigiris</b> 5 Vegetable Nigiris 野菜握り寿司 5貫	15,00
<b>Makizushi moriawase</b> Hosomaki and Futomaki 巻き寿司盛り合わせ ③④+⑤	12,00
<b>Nigirizushi moriawase</b> 5 / 10 pcs Nigiris 握り盛り合わせ ④ / ④②	15 / 28,00
<b>Unagizushi</b> 4 pcs Nigiris of grilled eel 鰻寿司 ①④⑥	14,00
<b>Sushi moriawase</b> 10 pcs Nigiris, 8 pcs Makizushis 寿司盛り合わせ ②③④+⑤	35,00
<b>Jyôzushi</b> more varied sushis depending on arrival 上寿司盛り合わせ ②③④⑫+⑤	market price
<b>Platter of sushis</b> for 2 or 3 pers. 寿司大皿盛り ②③④+⑤	for 2 pers. 69,00
<b>Plate of Sashimis &amp; Sushis</b> for 1 pers. 寿司と刺身の盛り合わせ ②③④	38,00
<b>Platter of Sashimis &amp; Sushis</b> for 2 or 3 pers. 寿司/刺身大皿盛り ②③④+⑤	for 2p 74,00

\*\*\*\*\* Soja Sauce ①⑥ Soja Sauce without flour ⑥ \*\*\*\*\*

 For all allergies and/or intolerances, please notify our staff in advance.

## Fish and Seafood/Shellfish

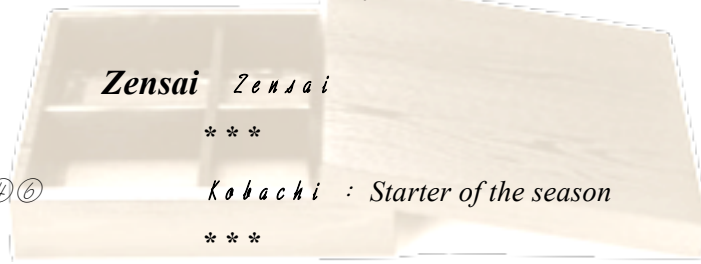
<b>Tempura moriwase</b>	天婦羅の盛り合わせ ①②③④⑤ + ⑥	27,00
<i>Battered and fried prawns, salmon and a variety of vegetables + Tentsuyu sauce</i>		
<b>Ebi-Tempura</b>	海老天婦羅 ①②③⑤ + ⑥	29,00
<i>Battered and fried prawns, green tea salt + Tentsuyu sauce</i>		
<b>Furai Ebi &amp; Hotate</b>	海老と帆立貝のフライ ①③⑤⑦⑩+④⑥+⑩⑪	28,00
<i>Battered and fried Prawns and fried Scallop+ Sweet and sour sauce + Salad</i>		
<b>Saint-Pierre filet «Saikyo-Yaki»</b>	的鯛の西京焼き ④⑥⑧ + ①⑤⑨⑪	34,00
<i>Lightly marinated in a Miso and grilled cashews sauce + Kinpira vegetables</i>		
<b>Semi-cooked grilled tuna filet</b>	鮪のステーキ ④⑥ + ①⑤⑥⑦	33,00
<i>With sautéed mushrooms Shitake, Shimeji and Enoki</i>		
<b>Yose-Nabé</b>	寄せ鍋 ②④⑥⑩	32,00
<i>Seafood stew in Miso, prawns, salmon and fish of the day, vegetables</i>		

## Meat and Poultry

<b>Sukiyaki-nabé</b>	すき焼き鍋 ①③⑥	27,00
<i>Fondue of beef slices with vegetables, in a slightly sweetened broth</i>		
<b>Kamo</b>	鴨のグリエ ①⑥ + ⑤⑦ + ⑨⑩⑪	26,00
<i>Roasted duck breast + sautéed mushrooms + Salad</i>		
<b>Wagyu amiyaki</b>	和牛の網焼きステーキ ①⑥ + ⑤	41,00
<i>From the « Kobe beef » race, grilled and simple seasoning, + sautéed vegetables, Vilotte potato chips</i>		

*The dish is served with white rice* 全て白米付き+8€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: **supplement 8€**

## Menus « Bentô » style



- Traditional Bentô** 弁当 ①②③④⑤ + ⑥ + Kobachi 33,00  
 Small portion of Sashimi and Tempura, Kobachi (starter of the day) and rice with red shiso
- Chirashi zushi** ちらし弁当 ①②③④ + ⑤⑥ + Kobachi 35,00  
 Variety of raw fish / sushi rice, Kobachi (starter of the day) and salad
- Gôka-Chirashi** Gôka ちらし ①②③④⑤ + ⑥ + Kobachi 39,00  
 Variety of raw fish / sushi rice, Kobachi (starter of the day) and Tempura
- Unagi Bentô** 鰻弁当 ①③④ + Kobachi 35,00  
 Grilled eel filet, Caramelized sauce on the rice, Kobachi (starter of the day) and Sashimis

## Gourmet menus

### Menu Découverte 55,00

かまくらコース ①②③④⑤⑥⑦⑧⑩⑪

- 前菜 Small varied appetizers
- お造り Sashimi
- 小鉢 Starter depending on the season
- 焼き物 Grilled meat or fish of your choice
- 天麩羅又はすき焼 Miso soup

#### Tempura or Sukiyaki

- お食事 with seasoned rice
- デザート Dessert

### Menu Dégustation 68,00

和牛コース ①②③④⑤⑥⑦⑧⑩⑪⑫

- 前菜 Varied appetizers
- 刺身と寿司 Sashimi & Sushi
- 小鉢 Starter depending on season
- 天婦羅 Tempura
- 和牛網焼き Miso soup

#### Grille Wagyu

- お食事 with seasoned rice
- デザート Dessert

## Desserts

<b>Homemade ice creams</b>	抹茶、小倉、黒胡麻のアイスクリーム Green tea + Kidney beans + Black sesame ③⑦⑧ + ③⑥⑦⑧ + ③⑦⑧⑪	7,50
<b>Lemon sorbet with Umeshu</b>	レモンシャーベットの梅酒がけ Umeshu : japanese plum liqueur	6,50
<b>Japanese ice cream cup</b>	抹茶のアイスクリーム、フルーツ、あずきのクープ Green tea ice cream, fresh fruits and Azuki ③⑥⑦⑧	8,50
<b>Japanese Dora-Yaki</b>	ドラ焼きと小倉アイス ①③⑥⑦⑧ Cake filled with kidney beans purée and Azuki	8,00
<b>Fresh Fruit basket</b>	フルーツの盛り合わせ	8,00
<b>Dessert of the day</b>	本日のおすすめデザート	9,50

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

<b>Funamori</b>	舟盛り ②③④⑭+⑤	starting at 112,00
Fish of the season in Sushi and Sashimi presented on a boat (for 2-3 pers.)		

\* For min 2 persons and max 12

<b>Shabu-Shabu / Menu</b>	しゃぶしゃぶ / コース	59 / 74,00
Japanese WAGYU beef fondue + Udon ①		
Miso-sesame sauce + lemon flavored soja sauce ①③⑥⑦ + ①⑥		

<b>Yose-Nabe / Menu</b>	寄せ鍋 / コース ②④⑥⑭	55 / 68,00
Pot of fish with half a lobster per person + Risotto		

<b>Dégustation spéciale</b>	おまかせコース	starting at 75,00 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		