

Hors d'oeuvres and Starters

Sunomono Seaweed, shrimps and octopus, Tosazu sauce	酢の物盛り合わせ	11,00
Maguro Nuta Raw tuna with Nuta-Miso sauce	鮪ねた	9,50
Japanese style Beef Carpaccio	牛のたたき	14,00
Tamagoyaki Cold omelet Mille-feuille	玉子焼き	9,00
Seaweed salad	海藻サラダ	12,00
Roasted Duck salad	鴨ロースのサラダ	9,50
Miso Soup	味噌汁 小/大	4 / 6,00
Vegetarian broth	野菜汁 (昆布出汁)	9,00
Buckwheat noodle soup	かけそば	9/ 12,00
Buckwheat Noodle Soup with shrimp tempura	天ぷらそば	13 / 16,00
Yasai-Tempura Battered and fried vegetables	野菜の天ぷら	14 / 26,00
Tempura Battered and fried prawn and vegetables	天ぷら	15,00
Yakitori Chicken Skewers (6 pcs)	焼き鳥	18,00

Sashimis & Sushis

Sashimi Moriawase Assortment of raw fish	刺身盛り合わせ	19 / 37,00
Platter of Sashimis for 2 or 3 pers.	刺身大皿盛り	for 2 pers. 74,00
Otsukuri More varied sashimis depending on arrival	特上刺身盛り合わせ	market price
Yasai Makizushi 2 Vegetable Hosomakis	野菜細巻き	14,00
Yasai Nigiris 5 Vegetable Nigiris	野菜握り寿司 5貫	15,00
Makizushi moriawase Hosomaki and Futomaki	巻き寿司盛り合わせ	12,00
Nigirizushi moriawase 5 / 10 pcs Nigiris	握り盛り合わせ	16 / 29,00
Unagizushi 4 pcs Nigiris of grilled eel	鰻寿司	14,00
Sushi moriawase 10 pcs Nigiris, 8 pcs Makizushis	寿司盛り合わせ	37,00
Jyôzushi More varied sushis depending on arrival	上寿司盛り合わせ	market price
Platter of sushis for 2 or 3 pers.	寿司大皿盛り	for 2 pers. 74,00
Plate of Sashimis & Sushis for 1 pers.	寿司と刺身の盛り合わせ	39,00
Platter of Sashimis & Sushis for 2 or 3 pers.	寿司/刺身大皿盛り	for 2p 78,00

Fish and Seafood/Shellfish

Tempura moriawase	天婦羅の盛り合わせ	29,00
<i>Fried battered prawns, salmon and vegetables, Tentsuyu sauce</i>		
Ebi-Tempura	海老天婦羅	32,00
<i>Fried battered prawns, green tea salt, Tentsuyu sauce</i>		
Furai Ebi & Hotate	海老と帆立貝のフライ	31,00
<i>Fried breaded Prawns and Scallop, Sweet and sour sauce, Salad</i>		
«Saikyo-Yaki» John Dory filet	鰯の西京焼き	34,00
<i>Lightly marinated in a Miso / cashew nuts sauce and grilled, Kinpira vegetables</i>		
Semi-cooked grilled tuna filet	鮪のステーキ	33,00
<i>With pan fried Shitake, Shimeji and Enoki mushrooms</i>		
Yose-Nabé	寄せ鍋	32,00
<i>Prawns, salmon, fish of the day and vegetables in a Miso flavored stew</i>		

Meat and Poultry

Sukiyaki-nabé	すき焼き鍋	29,00
<i>Thin beef slices Fondue with vegetables, in a slightly sweetened broth</i>		
Kamo	鴨のグリエ	28,00
<i>Roasted duck breast, pan fried mushrooms, salad</i>		
Wagyu amiyaki	和牛の網焼きステーキ	43,00
<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

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

Menus « Bentô » style



Traditional Bentô	弁当+ Kobachi	35,00
<i>Small portion of Sashimi and Tempura, Kobachi (season starter) and rice with red shiso</i>		
Chirashi zushi	ちらし弁当+ Kobachi	37,00
<i>Large assortment of raw fish / sushi rice, Kobachi (season starter) and salad</i>		
Gôka-Chirashi	Gôka ちらし+ Kobachi	43,00
<i>Large assortment of raw fish / sushi rice, Kobachi (season starter) and Tempura</i>		
Unagi Bentô	鰻弁当+ Kobachi	37,00
<i>Grilled Caramelized Eel filet, served on the rice, Kobachi (season starter) and Sashimis</i>		

Gourmet menus

Menu Découverte 59,00	
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
Tempura or Sukiyaki	
お食事	with seasoned rice
デザート	Dessert

Menu Dégustation 73,00	
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
Grilled Wagyu Beef	
お食事	with seasoned rice
デザート	Dessert

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Desserts

Homemade ice creams	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>		
Lemon sorbet with Umeshu	レモンシャーベットの梅酒がけ	8,50
<i>Umeshu : japanese plum liqueur</i>		
Japanese ice cream cup	抹茶のアイスクリーム、フルーツ、あずきのクープ	9,50
<i>Green tea ice cream, fresh fruits and Azuki beans</i>		
Japanese Dora-Yaki	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>		
Fresh Fruit basket	フルーツの盛り合わせ	8,50
Dessert of the day	本日のおすすめデザート	10,00

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 / 74,00
Japanese WAGYU beef fondue and Udon
Miso-sesame sauce and lemon flavored soja sauce

Yose-Nabe / Menu 寄せ鍋 / コース 58 / 69,00
Fish stew with half a lobster per person and Risotto

Dégustation spéciale おまかせコース *starting at 80,00 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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