

Hors d'oeuvres and Starters

*Prices in euro
Small / Large*

<i>Sunomono</i> Seaweed, shrimps and octopus, Tosazu sauce	酢の物盛り合わせ	13,00
<i>Maguro Nuta</i> Raw tuna with Nuta-Miso sauce	鯖ぬた	9,50
<i>Japanese style Beef Carpaccio</i>	牛のたたき	16,50
<i>Tamagoyaki</i> Cold omelet Mille-feuille	玉子焼き	9,00
<i>Seaweed salad</i>	海藻サラダ	15,00
<i>Roasted Duck salad</i>	鴨ロースのサラダ	14,00
<i>Miso Soup</i>	味噌汁 小大	5 / 7,00
<i>Vegetarian broth</i>	野菜汁 (昆布出汁)	9,50
<i>Soba (japanese noodles) with wakame</i>	かけそば	11 / 14,00
<i>Soba (japanese noodles) with shrimp tempura</i>	天ぷらそば	15 / 17,00
<i>Yasai-Tempura</i> Battered and fried vegetables	野菜の天ぷら	15 / 28,00
<i>Tempura</i> Battered and fried prawn and vegetables	天ぷら	16,00
<i>Yakitori</i> 5 Chicken Skewers (+ 20 mns preparation))	焼き鳥	19,00

Sashimis & Sushis

Prices in euro
Small / Large

<i>Sashimi Moriawase Assortment of raw fish</i>	刺身盛り合わせ	21 / 39,50
<i>Otsukuri More varied sashimi,s depending on arrival</i>	特上刺身盛り合わせ	58,00 (starting at)
<i>Platter of Sashimis for 2 people</i>	刺身大皿盛り	79,00
<i>Yasai Makizushi 2 Vegetable Hosomakis</i>	野菜細巻き	15,00
<i>Yasai Nigiris 5 Vegetable Nigiris</i>	野菜握り寿司 5貫	18,00
<i>Unagizushi 4 pcs Nigiris of grilled eel</i>	鰻寿司	16,00
<i>Makizushi moriawase Hosomaki</i>	巻き寿司盛り合わせ	15,00
<i>Nigirizushi moriawase 5 / 10 pcs Nigiris</i>	握り盛り合わせ	16 / 32,00
<i>Sushi moriawase 10 pcs Nigiris, 8 pcs Makizushis</i>	寿司盛り合わせ	39,50
<i>Jyôzushi More varied sushis depending on arrival, for 1 person</i>	上寿司盛り合わせ	58,00 (starting at)
<i>Platter of sushis for 2 people</i>	寿司大皿盛り	79,00
<i>Plate of Sashimis & Sushis for 1 person</i>	寿司と刺身の盛り合わせ	39, 50
<i>Special Plate of Sashimis & Sushis depending on arrival, for 1 person</i>	お任せ寿司/刺身大皿盛り	58,00 (starting at)
<i>Platter of Sashimis & Sushis for 2 people</i>	寿司/刺身大皿盛り	88,00
<i>Special Platter of Sashimis & Sushis depending on arrival, for 2 people</i>	お任せ寿司/刺身大皿盛り	116,00 (starting at)

Fish and Seafood/Shellfish

Tempura moriawase <i>Fried battered prawns, salmon and vegetables, Tentsuyu sauce</i>	天婦羅の盛り合わせ	34,00
Ebi-Tempura <i>Fried battered prawns, green tea salt, Tentsuyu sauce</i>	海老天婦羅	37,00
Furai Ebi & Hotate <i>Fried breaded Prawns and Scallop, Sweet and sour sauce, Salad</i>	海老と帆立貝のフライ	35,00
Filet of Black cod «Saikyo-Yaki» <i>Lightly marinated in a Miso / cashew nuts sauce and grilled, Japanese-style stewed vegetables</i>	銀鱈の西京焼き	35,00
Tataki tuna fillet <i>With pan fried Shitake, Shimeji and Enoki mushrooms</i>	鮪のステーキ	33,00
Yose-Nabé <i>Prawns, salmon, fish of the day and vegetables in a Miso flavored stew</i>	寄せ鍋	35,00
Unagi kabayaki <i>Grilled Caramelized Eel fillet</i>	うなぎ蒲焼	29,00

Meat and Poultry

Sukiyaki-nabé <i>Thin beef slices Fondue with vegetables, in a slightly sweetened broth</i>	すき焼き鍋	34,00
Kamo <i>Roasted duck breast, pan fried mushrooms, salad</i>	鴨のグリエ	29,00
Wagyu amiyaki <i>« Kobe beef » race meat, grilled, pan fried vegetables and Violet potato chips</i>	和牛の網焼きステーキ	48,00

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

Menus « Bentô » style



Traditional Bentô	弁当	36,00
<i>Small portion of Sashimi and Tempura, Kobachi (season starter) and rice with red shiso</i>		
Chirashi zushi	ちらし弁当	39,00
<i>Large assortment of raw fish / sushi rice, Kobachi (season starter) and salad</i>		
Gôka-Chirashi	Gôka ちらし	47,00
<i>Large assortment of raw fish / sushi rice, Kobachi (season starter) and Tempura</i>		
Unagi Bentô	鰻弁当	39,00
<i>Grilled Caramelized Eel fillet, served on the rice, Kobachi (season starter) and Sashimis</i>		

Gourmet menus

Served for the whole table

Discovery Menu 69,00
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

Tasting Menu 85,00
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 

Desserts

Homemade ice creams <i>Green tea + Azuki (red beans) + Black sesame</i>	抹茶、小倉、黒胡麻のアイスクリーム	9,00
Lemon sorbet with Umeshu <i>Umeshu: japanese plum liqueur</i>	レモンシャーベットの梅酒がけ	8,50
Japanese ice cream cup <i>Green tea ice cream, fresh fruits and Azuki</i>	抹茶のアイス、フルーツ、あずきのク-プ	11,00
Japanese Dora-Yaki <i>Pancakes filled with Azuki purée served with Azuki Ice cream</i>	ドラ焼きと小倉アイス	9,00
Fresh Fruit basket	フルーツの盛り合わせ	9,00
Dessert of the day	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 130,00*
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 / 85,00
Japanese Wagyu beef fondue and Udon, Miso-sesame sauce and lemon flavored soja sauce

Yose-Nabe / Menu **寄せ鍋 / コース** 58 / 85,00
Fish stew with half a lobster per person and Risotto

Special tasting **おまかせコース** *starting at 98,00 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