

Lunch

ランチ

98 €

Red mullet carpaccio topped with bottarga



Blue lobster tail in a floral cucumber cream



Tongs cooked in a seaweed broth
and rice vinegar



Chocolate fondant with yuzu,
seaweed biscuit

Cuttle fish	6 €
John dory	8 €
Mackerel	6 €
Turbot Ike-Jime	12 €
Red tuna	10 €
Langoustine	12 €
Wild Ike-Jime sea bass	14 €
Monkfish	10 €
Semi fat tuna	14 €
Monkfish liver	8 €
Red mullet	8 €
Pale clam	12 €
Fat tuna	24 €
Caviar	34 €
Blue lobster	26 €

Our Nigiris, per unit

Availability depending upon the chef's
choices

Menues

メニュー

Omakasé

おまかせ

280 €

Sweet almond



Green pea tofu, egg trout



Cherry tomato and celeriac Extraction



Garish with sudachi, black bean and beetroot



South west France duck foie gras confit
with kombu seaweed, smoked eel



Turnip royale flan and langoustine



Sashimis



Collection of sushis



Section of Amami

Menu rencontre

縁

170 €

Sweet almond



Green pea tofu, egg trout



Cherry tomato and celeriac Extraction



Garish with sudachi, black bean and beetroot



Turnip royale flan and langoustine



Collection of sushis



Selection of Amami