

OMAKASE

SEASONAL APPETIZER

Prepared in two ways, a surprise from the chef!

SASHIMI

Imported direct from Japan and fresh on the day,
Four kinds of sashimi prepared by the chef

ANKIMO

Anko fish liver, also known as the "Foie Gras of the Sea"

TACHIUO

From Tokushima province of Japan
Sharp as a sword!
Miso fermentation method, grilled, soft and delicate

SUSHI

Personally selected by the chef depending of the fresh market of Tokyo

ORGANIC TORO & UNI BAFFUN

Smoked caviar, French black truffle

KAGOSHIMA WAGYU A5, MYUGA, MOMIJI OROSHI, NEGI

Wagyu Beef from Kagoshima province

TORO TEMAKI

ASARI MISO

Clams from Kumamoto

A sweet treat from the chef