
| Appetizers | Euro |
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| Hamachi ceviche with mango leche de tigre | 22 |
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| King crab avocado roll aburi with tamarillo sauce | 30 |
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| Wagyu bresaola with puffed tacos and Amazu cauliflower | 28 |
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| Japanese Pastas | Euro |
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| Inaniwa with white fish, sea urchin and egg sauce | 22 |
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| Wagyu ravioli with caramelized soy onions, parmigiano and white truffle clear soup | 25 |
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| Main Courses | Euro |
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| Wagyu Asado cooked on binchotan charcoal with tsukemono vegetables | 30 |
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| Poached skipjack in Kaeshi sauce with crispy artichokes, bonito flakes and parmigiano | 24 |
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|---|----|
| Seabass with red beetroot and Yuzu sauce, crispy jamon and shiso leaf | 25 |
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| Sushi and Sashimi | Euro |
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| Sushi 9 <i>Selection of 9 nigiri</i> | 27 |
| Sashimi 13 <i>13 pieces of sashimi</i> | 32 |
| Rolls 12 <i>6 uramaki / 6 hosomaki</i> | 26 |
| Chirashi | 18 |

| Vegetarians | Euro |
|---|-------------|
| Shojin tempura <i>Selection of 7 vegetables</i> | 18 |
| Miso soup | 3 |
| Steamed rice | 3 |
| Edamame | 5 |
| Steamed bread with wasabi aioli | 2,50 |

| Dessert | Euro |
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| Tiramisù | 10 |
| Yuzu | 10 |
| Mousse esotica | 10 |
| Fresa y pistacho | 10 |
| Mochi (<i>green tea, chocolate, coconut, cheesecake</i>) | 3 each |
| Ice cream and sorbet | 5 |

OMAKASE

Euro

Amuse bouche

Hamachi ceviche with mango leche de tigre

Wagyu ravioli with caramelized soy onions,
parmigiano and white truffle clear soup

Poached skipjack in kaeshi sauce with crispy artichokes,
bonito flakes and parmigiano

Selection of sushi | 3 nigiri

Dessert _____ 55

OMAKASE

Euro

Amuse bouche | x2

King crab avocado roll aburi with tamarillo sauce

Wagyu bresaola with Amazu cauliflower

Inaniwa with white fish, sea urchin and egg sauce

Seabass with red beetroot and yuzu sauce, crispy jamon and
shiso leaf

Selection of sushi | 5 nigiri

Dessert _____ 65

The product is certified for the freezing treatment according to EC law 853/2004, chapter III, section VIII.
Some ingredients can be frozen at the origin. Please notify us for allergies and intolerances.