

E N Y A A

Saké & Champagne

MENU OMAKASÉ

160€

Appetizer

Starter

Soup

Sashimi

+ 30€ Caviar from Aquitaine 10g

Tempura

Main course fish

Nimono

Main course meat

Simmental beef or "Joshu" Wagyu beef + 30€

Sushi

Dessert

10 Course meal

+ 90€ Wine pairing 6 glasses

MENU À LA CARTE

21h30 - 22h00

STARTERS

Oyster, veal and Tsurumurasaki, white miso wasabi sauce 30€

Yellowtail shabu-shabu, watercress and leek, grated radish sauce 30€

Assortiment of dashi marinated seasonal vegetables 22€

SASHIMI & SUSHIS

Sashimi selection (3 kinds x 3 pieces) 38€

O-toro, red tuna and white fish "Nigiri" (3 kinds x 2 pieces) 38€

Wagyu beef tartar and salmon eggs "Temaki" (1 piece) 28€

Mackerel sushi "Saba sushi" (2 pieces) 14€

MAIN COURSES

Blue lobster and seasonal vegetables tempura 55€

Binchotan coal grilled Spanish eel "Kabayaki" 45€

Grilled white miso marinated black cod and "Dengaku" eggplant 45€

Binchotan coal grilled Simmental beef fillet (100g) 48€

Grilled "Joshu" Wagyu beef sirloin (100g) on Binchotan coal 80€

SIDE DISHES

White rice / Red miso soup 5€ / 5€

DESSERTS

Kyoto green tea ice cream 12€

Grilled tea pudding and caramel 12€

Pear and lemon balm sorbet with sparkling apple purée 12€

Grilled tea and hazelnuts ice cream with mascarpone and coffee mousse 15€



Tout nos prix s'entendent service et taxe compris