

E N Y A A

Saké & Champagne

MENU OMAKASÉ

160€

Appetizer

Starter

Soup

Sashimi

+ 30€ Caviar of Aquitaine(France) 10g

Oshiniogi

Onmono

Tempura

Meat main course

Bresse chicken or

+ 30€ "Toriyama" Wagyu beef

Sushi

Dessert

10 Course meal

+ 90€ Wine pairing 6 glasses

MENU À LA CARTE

21h30 - 22h00

STARTERS

Medium-cooked scallops and celeriac in "Mizore-zu" grated pear sauce 30€

Sautéed oyster "Ostra Regal No.2" with wakeme and trumpet mushroom 33€

Assortiment of marinated seasonal vegetables 22€

SASHIMI & SUSHIS

Sashimi selection of the day (3 kinds x 3 pieces) 38€

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

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

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

MAIN COURSES

Tempura of sea bass and seasonal vegetables 45€

Binchotan grilled Spanish eel in "Kabayaki" style 45€

Binchotan grilled black cod and white miso "Dengaku" eggplant 45€

Binchotan grilled Simmental beef filet(100g) 48€

Binchotan grilled "Joshu" Wagyu beef sirloin (100g) 80€

SIDE DISHES

White rice / Red miso soup 5€ / 5€

DESSERTS

Kyoto green tea ice cream 12€

Grilled tea pudding and caramel 12€

Yuzu sorbet in sparkling pear puree 12€

Green tea panna cotta with sweet potato ice cream in persimmon puree 18€



All our prices include service and taxes