



## SUSHI SASHIMI

鰯のたかき

### AJI NO TATAKI 鰯のたかき

CLASSIC CHOPPED HORSE MACKEREL SASHIMI  
WITH GREEN ONIONS | 9,00€

### USUZUKURI 薄造り

THINLY SLICED BRILL FISH SERVED WITH CITRIC  
SAUCE AND SHICHIMI TOGARASHI | 19,50€

### MAGURO NO TATAKI ABURI

#### 鰯のたかき炙り

SEARED FATTY OR LEAN TUNA SASHIMI, SERVED  
WITH SOY SAUCE, GINGER AND CHIVES | 23,50€

### ARAI 洗い

WHITE FISH SASHIMI ON ICE SERVED  
WITH MISO SAUCE AND YUZU | 23,00€

### SASHIMI NO MORIAWASE 刺身の盛り合わせ

SASHIMI VARIETY OF THE DAY'S SPECIAL | 25,00€

### SUSHI OMAKASE 寿司お任せ

NIGIRI SELECTION BY THE CHEF COATED WITH  
SPECIAL SAUCE | 22,00€

### SUSHI ABURI 寿司炙り

DAY'S SPECIALS NIGIRI SELECTION SEARED  
AND TOPPED WITH CHIVES, FURIKAKE AND NIKIRI  
SAUCE | 19,00€

### CHIRASHI 散らし

BOWL OF RICE WITH VARIOUS  
SASHIMI TOPPINGS | 28,00€

### GYAKUMAKI 逆巻き

SALMON ROLL, AVOCADO  
AND SHRIMP | 8,50€

## 鰯のたかき

## SUSHI SASHIMI

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### SPICY TUNA スパイスー鰯

SPICY MARINATED TUNA ROLL, ASPARAGUS  
AND KIZAMI WASABI | 9,50€

### NEGUITOROMAKI ネギトロ巻き

TUNA BELLY ROLL, CHIVES, SHISO  
AND PICKLED RADISH | 11,00€

### EBI MAKI 海老巻き

TIGER PRAWN ROLL, YUZU AND  
MICROGREENS | 22,00€

### SALMON SKIN 鮭の皮巻き

CRISPY SALMON SKIN ROLL AND JAPANESE  
MAYONNAISE, WITH SALMON AND ROE  
TOPPINGS | 9,50€

### SOFT SHELL CRAB MAKI

#### ソフト殻蟹巻き

SOFT SHELL CRAB ROLL, AVOCADO, CHIVES  
AND FLYING FISH ROE | 10,50€

### SOÅO MAKI 東洋巻き

EEL ROLL, WITH TUNA BELLY, FLEUR DE SEL  
AND YUKARI TOPPING | 24,50€

### GUNKANS 軍艦

GUNKAN SELECTION BY THE CHEF | 18,00€

### ISE EBI NO SASHIMI

#### 伊勢海老の刺身

LIVE SPINY LOBSTER OR COMMON LOBSTER  
SASHIMI SERVED WITH MISO SOUP OF THEIR  
HEADS | 120,00€/KG



