



SUSHI SASHIMI

鱈のたかき

AJI NO TATAKI 鱈のたかき
CLASSIC CHOPPED HORSE MACKEREL SASHIMI
WITH GREEN ONIONS | 9,00€

TAI KIMCHI 韓国泡菜
WHITE FISH OF THE DAY SEASONED IN KIMCHI,
SESAME, LIME AND GREEN BEANS | 13,00€

MAGURO NO TATAKI ABURI
鮪のたかき炙り
SEARED TUNA SASHIMI, SERVED WITH
SOY SAUCE, GINGER AND CHIVES | 24,00€

UNAJYU 烤鰻魚
GRILLED AND CARAMELIZED
UNAGI EEL ON RICE | 22,00€

SASHIMI NO MORIAWASE 刺身の盛り合わせ
SASHIMI VARIETY OF THE DAY'S SPECIAL | 31,00€

SUSHI OMAKASE 寿司お任せ
NIGURI SELECTION BY THE CHEF COATED WITH
SPECIAL SAUCE | 23,50€

SUSHI ABURI 寿司炙り
DAY'S SPECIALS NIGURI 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€



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SUSHI SASHIMI

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SPICY TUNA スパイシー鮪
SPICY MARINATED TUNA ROLL, ASPARAGUS
AND KIZAMI WASABI | 10,00€

NEGUTOROMAKI ネギトロ巻き
TUNA BELLY ROLL, CHIVES, SHISO
AND PICKLED RADISH | 12,00€

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 | 13,00€

SOÅO MAKI 東洋巻き
EEL ROLL, WITH TUNA BELLY, FLEUR DE SEL
AND YUKARI TOPPING | 25,50€

GUNKANS 軍艦
GUNKAN SELECTION BY THE CHEF | 18,00€

IKA MENTAIKO 魷魚及鱈魚籽
SLICED CUTTLEFISH WITH COD ROE | 14,00€

ISE EBI NO SASHIMI
伊勢海老の刺身
LOBSTER IN KG, PREPARED IN SASHIMI/
CURRY/PAD THAI | 120,00€/KG

