

OMAKASE

The term omakase おまかせ is a Japanese word that means "I leave it up to you."
Dive into our Omakase menu, where our chefs and servers collaborate to create a culinary experience that blends French and Japanese cuisine.

100 / 135 / 170 per person

The Omakase menu must be ordered for the entire table

SEAFOOD PLATTER 65

oysters
giant shrimps
hokkaido scallops
razor clams

OYSTERS PONZU 6|21 12|40

mignonette, kimchi ponzu

SCALLOP LECHE DE TIGRE 21

scallop from Japan, pomegranate,
avocado, shiso, lemon

COLD STARTERS

KAMPACHI GRANNY SMITH 22

dill, jalapeno, celery, lemon

ORA KING TARTARE 32

ponzu, wasabi, watermelon radish,
tangerine leaf

SHIROMI CARPACCIO 19

seabass, white pomzu, olive oil, ginger,
myoga, chive, miso

BEEF TARTARE 26

kumquat, asian pear, shiitake, egg yolk,
sesame, nori chip

MADAI TATAKI X.O 22

japanese red snapper, XO sauce, salsa
verde, garlic chips

BLUEFIN TARTARE 36

ponzu, shiso, chive, daikon, tapioca

HOT STARTERS

OCTOPUS LEG 24

chimichurri, yuzu mayonnaise, nori crisp,
katsuobushi

SOFT SHELL CRAB 26

kimchi, cucumber, salmon roe, spot prawn
bisque, lemon

EGGPLANT KATSU 20

panko, chicory, cherry tomato, miso teriyaki,
pine nut

BRUSSEL SPROUTS 16

pearl onion, yuzu, soy reduction, furikake

MISO CHILEAN SEABASS 34

daikon, miso sauce, balsamic, crispy leek

A5 WAGYU TOAST 50

brioche, french shallots jam, egg yolk

SUSHI & SASHIMI

Our chefs meticulously select only the finest premium Japanese fish, paired with three-year-aged Marunaka shoyu and fresh wasabi to elevate your dining experience.

SASHIMI MORIAWASE

12 | 75
20 | 125
34 | 215
50 | 300

NIGIRI OMAKASE

6 | 45
8 | 60

NAMA MAMENORI 35

seasonal fish, cucumber, avocado,
tempura, soy paper, spicy aioli,
teriyaki

NAMA MAKI 55

seasonal fish, A5 wagyu, avocado,
cucumber, yuzu mayonnaise,
yakiniiku sauce

FUTOMAKI BLUEFIN & UNI DE HOKKAIDO 65

wasabi, chive, ikura, yuzu, nikiri soy

MAINS

EBI MAZEMEN 38

grilled tiger shrimps, spot prawn bisque,
ramen noodle

DUCK & QUINCE 45

foie gras, celeriac, coffee, amaretto

BEEF SHORTRIB GALBI-JJIM 38

fennel, red onion, shiso, kimchi,
turnip, potato

KINOKO MAZEMEN 35

truffle, seasonal local mushroom
& asian mushroom, kombu

HALIBUT 38

seasonal mushroom, nut medley,
spinach, white wine sauce

If you feel indecisive, immerse yourself in our dining room Omakase option, where our skilled chefs and attentive waitstaff collaborate to curate a truly unforgettable dining experience.