

**Menu**  
May, 2022

à la carte

Sakizuke	<b>Starter</b> Homemade sesame tofu	
Zensai	<b>Appetizer</b> Simmered octopus with red beans Horse mackerel rolled with vinegared radish Egg tofu and ginger-simmered tuna White asparagus tempura and truffle ham Deep-fried bamboo shoots filling with shrimp Deep-fried Hisui eggplant in Dashi broth Marinated sea bream with kombu-kelp and sesame sauce Fig with creamy sesame Chimaki Sushi with red prawn, yoshino-style vinegar	With starter 42
Nimonowan	<b>Soup</b> Clear soup with Dashi broth Grouper with arrowroot powder	17
Otsukuri	<b>Sashimi</b> Assorted 3 kinds of seasonal sashimi 【 Plus: Tuna tartar with caviar +28€ 】	With Otsukuri2 58
Otsukuri2	<b>Sashimi 2</b> Striped jack, Ponzu Seared bonito over straw, egg yolk soy sauce	
Yakimono	<b>Grilled dish</b> Grilled trout with green peas puree and seasonal vegetables 【 Alternative : Charcoal grilled glazed eel +32€ 】	38 42
Sunomono	<b>Vinegared dish</b> Scallop and spring vegetables with bonito flavored vinegar jelly	36
Shiizakana	<b>Main dish</b> Charcoal grilled U.S. Angus flank steak Miso with sansho pepper leaves, KEN original onion-sauce 【 Alternative : Japanese Ozaki Wagyu A4 Sirloin +52€ 】	48 100
Oshokuji	<b>Rice dish</b> Mixed rice with grilled citrus flavored sea bass (Yuan style) plum, myoga-ginger Pickled vegetables, miso soup	25
Dessert	<b>Dessert</b> Berry nougat grasse	20
Dessert Final	<b>Dessert Final</b> Petits fours	

**Kaiseki course 149Euro**

*All menu items are subject to change according to seasonal availability*