

Omakase Menu – Nagomi

和– Harmony of Flavors

€160 per person

Kobachi (小鉢) — Appetizer

Pickled mini cucumber, salmon with miso and kombu
Seasonal bite to awaken the palate

Wanmono (碗物) — Steamed Dish

Chawanmushi with scallop and crab, crab velouté
Silky Japanese savory custard topped with fragrant broth

Otsukuri (お造り) — Sashimi

Thinly sliced seabass sashimi, dusted with sautéed egg yolk
Symbol of late summer, delicate and full of umami

Hassun (八寸) — Seasonal Assortment

Selection of market inspirations
(Based on daily availability and Chef's inspiration)

Sushi (寿司) — Seasonal Nigiri

Nigiri of toro, salt-cured squid, and scallop with shoyu

Agemono (揚げ物) — Fried Dish

Shrimp croquette with nori and shiso leaf
Lightly fried for a crispy and tender contrast

Yakimono (焼物) — Grilled Dish

Grilled Wagyu A4 beef filet with fermented tofu
Pure expression of wagyu

Shokuji (食事) — Rice & Dashi

Rice with daikon and red shiso, grilled eel, poured dashi
Final harmony of rice, fish and broth

Kudamono (果物) — Dessert

Kinako ice cream, black sugar syrup
Traditional Japanese sweet with roasted notes

Menu items may vary depending on market availability and chef's inspiration.