



料理長 岡崎 泰也 Sushi Master Yasunari Okazaki

おまかせ **Omakase**

360 €

*In the true sense of the expression "leave it to the chef,"
« Omakase is the fusion of the expertise of Chef Yannick Alléno
and Yasunari Okazaki, who offer a Japanese immersion on the
Côte d'Azur, inspired by the land of the Monegasque hinterland
and the richness of the Mediterranean Sea.*

刻印 **Empreinte**

240 €

*Like a haiku (a gentle Japanese poem reflecting the seasons),
the Empreinte menu is a refined version of the Omakase menu,
giving rise to true marine masterpieces that pay homage to the
Mediterranean sea.*

ワイン、日本酒 *Découverte des vins et sakés*

190 €

ワイン、日本酒 *Découverte des vins et sakés*

130 €

季節の料理 Must Have

昆布で包んだ キャビアとほうれん草	Wood-fired Oscietàra caviar in a kombu leaf Spinach and buttermilk	65 €
炙りラングスティーヌの 手巻き	Grilled langoustine, Nori seaweed	34 €
大トロの 手巻き	Otoro tuna temaki	34 €

厳選食材 握り1貫から Sushis as individual units (in addition to a menu)

烏賊	Squid	14 €
鬼カサゴ	Capon	16 €
鰯	Mackerel	14 €
赤海老	Red shrimp	22 €
黄鯛	Denti	16 €
鱸	Seabass	20 €
伊勢海老	Lobster	26 €
ウツボ	Moray eel	14 €
烏賊	Amberjack	16 €
的鯛	John Dory	16 €
赤身	Akami tuna	14 €
中トロ	Chutoro tuna	18 €

Piece of the day, depending on
the catch

Under the provisions governed by the decree n° 2002-1465 on December 17 2002.
Abyse as well as its suppliers guarantee the origins of the bovine meats are from
the France & Japan. All our "homemade" dishes are prepared in our kitchen from
raw food products. Net Prices, service included – The allergen list is available upon
request