



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 *Wine and sake pairing*

190 €

ワイン、日本酒 *Wine and sake pairing*

130 €



握り寿司コレクション *Collection of nigiri sushi, 14 pieces* 260 €

厳選食材 握り貫から **Sushi, by the piece**

烏賊 Squid 14 €

鬼カサゴ Scorpion fish 16 €

サバ Mackerel 14 €

赤海老 Red shrimp 22 €

黄鯛 Denti 16 €

鱸 Seabass 20 €

キンメダイ Beryx 24 €

マテガイ Razor clams 22 €

ハマチ Amberjack 16 €

鰹 Bonito 16 €

イチョウガニ Crab 24 €

赤身 Akami tuna 14 €

中トロ Chutoro tuna 18 €

季節の料理 **Seasonal 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 €

炙りラングステイヌの
手巻き Grilled langoustine, Nori seaweed 34 €

大トロの
手巻き Otoro tuna temaki 34 €

Seasonal Amamis 28 €

紅梅と大葉の砂糖漬け
ソルベとメレンゲ Sugar-crusted red plum with shiso Sorbet and powdered meringue

イチジクのカレーシュークリーム
柚子キャラメルのおムレット Poached and semi-dried fig in curry puff pastry Steamed omelette with yuzu caramel

カモミール・アイスと抹茶 Oboreta, fresh chamomile ice cream, Matcha tea

Under the provisions governed by the decree n° 2002-1465 on December 17 2002. Aysse 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