

Multi-course tasting menu

with focus on European dry-aged fish, poultry and meat.

Seasonal shellfish, crustaceans and vegetables.

Japanese techniques and simplicity.

[More info about our kitchen](#)

[More info about allergies and dietary requests](#)

Wednesday and Thursday night

Omakase 'fundamentals' 98

Wine pairing 4 glasses 64

Wine pairing 4 half glasses 44

Friday lunch

Omakase lunch 85

Wines by the glass

Friday and Saturday night

Omakase 'experience' 145

Wine pairing 5 glasses 80

Wine pairing 5 half glasses 55