



SUNDAY RITUAL

EXPERIENCES

Menu
(Food only)
95

Menu & Sake pairing
(3 glasses of sake/pers*)
130

Menu & Signature cocktails
(3 cocktails/pers)
140

Menu & Champagne
(Half btle Perrier-Jouët/pers)
150

Ginger & lime shot

STARTERS (To share)

Edamame, shiso salt & kombu
Rock shrimp tempura, spicy mayonnaise
Akami red tuna tataki, white sesame, green shiso
Chicken gyoza
Sea bass tartare, ponzu, yuzu oil

MAIN COURSES (Choice of one) - Furikake rice included

Spring chicken, ponzu & lime
Beef fillet, truffled mayonnaise
Miso black cod, cucumber, daikon
Eggplant, miso sauce

DESSERTS (Sharing platter)

Frozen lime yuzu-basil
Japanese pearls with fresh mango
Black sesame creme brulee
Matcha chouquettes
Chocolate fondant

* Saké Iwate No Jisake (starters)
Saké Suisen Junmai Ginjo (main courses)
Saké Yukikko Junmai Usu-Nigori (desserts)



Osciètre Impérial Caviar from Sologne - «Maison Revka»

50g : 300
125g : 700

NIGIRI

2 PIECES

Akami red tuna

26

PREMIUM

Toro tuna

32

Wagyu & foie gras

42

Hamachi

28

Wagyu & Osciètre caviar

59

Salmon

19

Otoro & Osciètre caviar

49

Seabass

22

PLATTER (Premium excluded)

5 pièces

55

SASHIMI

3 PIECES

MAKI

6 PIECES

Akami red tuna

32

Spicy tuna

39

Toro tuna

36

Salmon, avocado

25

Hamachi

30

Panko prawn

24

Salmon

24

Vegetarian

22

Seabass

26

King Crab

44

PLATTER
9 pièces

79

Wagyu beef

59



Net price in euros including tax and service. The restaurant does not accept checks.

Meat sourced from France, Germany, Australia, and Japan.

A list of allergens contained in our dishes is available upon request.

Paris Society tables

Gigi Rigolatto - BeauCoCo - Girafe - Monsieur Bleu - Apicius - Louie - Perruche -
Il Bambini Club - Le Piaf - Bonnie - Mondaïne - Dar Mima - Maison Revka - Laurent - Maxim's -
Baronne - Bistrot Minim's - Le Pompon