

Menu

March & April, 2023

<i>Sakizuke</i>	Starter Greeting from Team Nihonryori KEN
<i>Zensai</i>	Appetizer Simmered shrimp with Dashi Myoga-ginger in sweet vinegar Meatloaf with chicken and walnut Deep-fried salmon in vinegar Steamed egg custard with blue cheese Japanese rolled omelet with eel Canola flower Tempura
<i>Nimonowan</i>	Soup Dashi with grated Jerusalem artichoke and snow crab
<i>Otsukuri</i>	Sashimi Seasonal Sashimi
<i>Yakimono</i>	Grilled Dish Red bream served with rice porridge and hard clam broth Deep-fried burdock flavored with cherry blossom
<i>Shiizakana</i>	*Meat dish Rib eye steak grilled with straw Sansho pepper sauce
<i>Oshokuji</i>	Rice dish Rice cooked with bambboo shoots mixed tempura with shrimp Pickles, Dashi Soup
<i>Dessert</i>	*Dessert Japanese Spring in ice cream
<i>Finales Dessert</i>	Final Dessert Petits Fours

All menu items are subject to change according to seasonal availability

Kaiseki Course 124 Euro

Short Course 95 Euro

**Short Course : without Meat dish and Dessert*

We are unable to offer you vegetarian or glutenfree menu.

Pairing Wein 63 / 45

Sake 88 / 66

Premium Sake 125 / 90