

Kaiseki 懷石

8 course tasting menu | 2 - 2,5 h

Available by reservation only: Thursday – Saturday | From 7:00 PM

- *Welcome bite* Chef's choice amuse-bouche 🍴🍴🍴 30g
- *Seasonal sashimi* A selection of the freshest seasonal sashimi, chosen by the Chef 🍴🍴🍴 45g
- *Nigiri selection* Choose 2 pieces from a selection of varieties of fish or Wagyu 🍴🍴🍴🍴🍴🍴 60g
- *Usuzukuri* Thinly sliced Tako (octopus) served with our homemade sauce 🍴🍴🍴🍴 40g
- *Wagyu tataki* Seared Japanese A5 Wagyu sirloin, served with onion salsa and Asian-inspired accompaniments 🍴🍴🍴 20g
- *Open roll* One Chef's special open roll sushi 🍴🍴🍴🍴🍴 40g
or
- *Signature roll* One Chef's special signature roll 🍴🍴🍴🍴🍴🍴 110g

Main course (choose from)

- *USDA Prime Sirloin* USDA prime sirloin* grilled | carrot purée | asparagus | baby broccoli | hoisin sauce 🍴🍴🍴🍴🍴 100g
- *Black cod* Baked marinated black cod* | carrot | asparagus baby broccoli | haji kami | eryngii mushrooms | harissa miso sauce 🍴🍴🍴🍴 150g
- *Duck breast* Pan fried duck breast* | carrot purée | asparagus baby broccoli | eryngii mushrooms | haji kami | coriander | spring onions | berry soy sauce 🍴🍴🍴🍴🍴 160g

Dessert (choose from)

- *Mochi* Rice cake ice cream* | berries | berry coulis 🍴🍴🍴🍴 110g
- *Lava spring rolls* Chocolate | cottage cheese* | citrus | pistachio | nuts | flowers | miso caramel 🍴🍴🍴🍴 120g
- *Macha crème brûlée* Macha crème brûlée | berries | mint | edible flower | lime 🍴🍴🍴🍴 110g

545 lei / person

Optional Wine or Sake Pairing: 145 lei / person

Main food allergens:

🍴 gluten 🍴 crustacea 🍴 eggs 🍴 fish 🍴 peanuts 🍴 soy 🍴 milk 🍴 nuts 🍴 celery
🍴 mustard 🍴 sesame & seeds 🍴 sulphur 🍴 lupin 🍴 mollusks

Prices are in lei and include VAT