

WELCOME AT IYO KAISEKI,
WHERE THE AUTHENTICITY
OF JAPAN'S OLDEST
CULINARY ART COMES
ALIVE. A HERITAGE OF
FLAVOURS PASSED DOWN
THROUGH GENERATIONS,
TELLING A STORY OF
TRADITION AND EMOTION.
NEL PIATTO, A NEW
SEASONAL TABLEAU
UNFOLDS ON EACH PLATE,
HIGHLIGHTING THE
BALANCE AND NATURAL
BEAUTY OF THE
INGREDIENTS.

WE ARE HONOURED TO
SERVE YOU.
ITADAKIMASU.

OWAN HAGI SHINJŌ

CLEAR SOUP WITH WHITE FISH DUMPLINGS, AZUKI BEANS, EDAMAME, KIKURAGE MUSHROOMS AND ZUCCHINI FLOWER
1 | 3 | 4 | 6

MUKOUZUKE

A SELECTION OF SASHIMI OF THE DAY
(6 PCS.) 1 | 2 | 4 | 6 | 14

HASSUN

FIVE SMALL TASTES 1 | 2 | 4 | 6 | 12 | 15

YAKIMONO

SUZUKI UNI KIMIYAKI: CHARCOAL GRILLED MARINATED SEA BASS FILLET WITH SEA URCHIN. SERVED WITH A SALAD OF MARINATED DAIKON, CARROTS AND WHITE FISH
1 | 3 | 4 | 6 | 14

AGEMONO

ISE EBI TEMPURA: LOBSTER TEMPURA SERVED WITH CRUNCHY SHISO AND YUZU TENDASHI SAUCE 1 | 2 | 4 | 6

SUNOMONO

TARABA KANI SU: KING CRAB WITH MOZUKU SEAWEED, MARINATED CUCUMBER SALAD AND IKURA 1 | 2 | 4 | 6

GOHAN MONO

KINOKO GOHAN: STEAMED AKITAKOMACHI RICE WITH A MIX OF MUSHROOMS. SERVED WITH RED MISO SOUP, FRIED TOFU AND NEGHI MISO SUCKLING PIG
1 | 4 | 6

KASHI

YUBA MILLE-FEUILLE WITH RASPBERRIES 3 | 6 | 7

HOJICHA TEA

WITH PETIT FOURS

WINE PAIRING € 100 PER PERSON

MENU KAISEKI

€ 180 P.P.

DUE TO ITS COMPLEXITY AND UNIQUE NATURE, THE KAISEKI TASTING MENU IS DESIGNED FOR THE ENTIRE TABLE AND IS AVAILABLE BY RESERVATION ONLY. A WAGYU SUBIMIYAKI (WAGYU SIRLOIN STEAK WITH SEASONAL SIDE) CAN BE ADDED.
60 GR. | € 40

MENU KAISEKI
SUSHI
€ 150 P.P.

OWAN HAGI SHINJŌ

CLEAR SOUP WITH WHITE FISH DUMPLINGS, AZUKI BEANS, EDAMAME, KIKURAGE MUSHROOMS AND ZUCCHINI FLOWER
1 | 3 | 4 | 6

MUKOUZUKE

A SELECTION OF SASHIMI OF THE DAY
(6 PCS.) 1 | 2 | 4 | 6 | 14

SUSHI

A SELECTION OF NIGIRI OF THE DAY
(2 PCS.) 1 | 2 | 4 | 6 | 14

YAKIMONO

SUZUKI UNI KIMIYAKI: CHARCOAL GRILLED MARINATED SEA BASS FILLET WITH SEA URCHIN. SERVED WITH A SALAD OF MARINATED DAIKON, CARROTS AND WHITE FISH
1 | 3 | 4 | 6 | 14

AGEMONO

ISE EBI TEMPURA: LOBSTER TEMPURA SERVED WITH CRUNCHY SHISO AND YUZU TENDASHI SAUCE 1 | 2 | 4 | 6

SUSHI

CHEF'S CHOICE OF NIGIRI (4 PCS.) AND HOSOMAKI (6 PCS.) SERVED WITH AKADASHI SOUP 1 | 2 | 4 | 6 | 14

KASHI

YUBA MILLE-FEUILLE WITH RASPBERRIES 3 | 6 | 7

WINE PAIRING € 60 PER PERSON | 12

DUE TO ITS COMPLEXITY AND UNIQUE NATURE, THE KAISEKI TASTING MENU IS DESIGNED FOR THE ENTIRE TABLE AND IS AVAILABLE BY RESERVATION ONLY. A WAGYU SUBIMIYAKI (WAGYU SIRLOIN STEAK WITH SEASONAL SIDE) CAN BE ADDED.
60 GR. | € 40

TASTING MENU

FIVE COURSES OF CHEF KATSUMI SOGA'S DAILY INSPIRATION.

KOBACHI
SMALL BITES

MUKOUZUKE
ASSORTED SASHIMI (A SELECTION OF FRESH, RAW FISH)

YAKIMONO
GRILLED DISH OF THE DAY

SUSHI
DAILY SUSHI SELECTION

KASHI
DESSERT OF THE DAY

WINE PAIRING € 60 PER PERSON | 12

CHEF'S MENU
€ 140 P.P.

MENU STRUCTURE MAY VARY DEPENDING ON AVAILABILITY OF INGREDIENTS AND CATCH OF THE DAY.

GIVEN ITS COMPLEXITY AND DISTINCTIVE CHARACTER, THE CHEF'S TASTING MENU IS DESIGNED FOR THE WHOLE TABLE TO ENJOY.
A WAGYU SUBIMIYAKI (WAGYU SIRLOIN STEAK WITH SEASONAL SIDE) CAN BE ADDED.
60 GR. | € 40

KOBACHI
APPETIZERS

KATACUCHI IWASHI NAMBANZUKE 12
FRIED HORSE MACKEREL MARINATED IN "NAMBANZU" SAUCE
(DASHI, RICE VINEGAR, MIRIN, SOY SAUCE), WITH CARROTS,
ONIONS, AND PEPPERS 1 | 4 | 6

KARASUMI DAIKON 15
FLAMBÉED SEA BREAM BOTTARGA SERVED WITH
MARINATED DAIKON RADISH 4

KAKI SU 8
FRESH OYSTER WITH PONZU SAUCE, SPRING ONION AND
IKURA 1 | 4 | 6 | 14

UZAKU 12
GRILLED EEL WITH KABAYAKI SAUCE, PICKLED CUCUMBER,
AND WAKAME SEAWEED 1 | 4 | 6

 **NANKIN SURINAGASHI** 10
PUMPKIN CREAM

IKA SOMEN 20
SHREDDED SQUID SERVED WITH QUAIL EGG YOLK,
CAVIAR AND SOBA DASHI SAUCE 1 | 3 | 4 | 6 | 14

NUTA AE SALMON 18
MARINATED SALMON SASHIMI WITH KARASHI SUMISO
SAUCE, IKURA, AND SPRING ONION 1 | 4 | 6 | 10

MOZUKU SU 10
MARINATED MOZUKU SEAWEED WITH DASHI, GRATED
YAMATOIMO AND IKURA 1 | 4 | 6

OTSUKURI
MORIAWASE
ASSORTED SASHIMI

UME 25
3 VARIETIES | 10 PIECES

TAKE 30
5 VARIETIES | 10 PIECES

MATSU 38
7 VARIETIES | 13 PIECES

ALL SERVED WITH TSUKURIJOYU SAUCE

A LA CARTE MENU

SUZUKI
SEA BASS

18

HAMACHI
AMBERJACK

20

USUZUKURI
CARPACCIO

ALL SERVED WITH PONZU SAUCE AND IRIZAKE SAUCE

TEMPURA MORIAWASE
MIXED TEMPURA 1 | 2 | 3 | 4 | 14

25

TEMPURA EBI
SHRIMP TEMPURA 1 | 2 | 3 | 15

35

 **TEMPURA YASAI**
TEMPURA MIXED SEASONAL VEGETABLES 1 | 3

18

SALMON AND IKURA

20

KAKIAGE
MUSHROOM FRITTERS, SEASONAL VEGETABLES,
PRAWNS AND SCALLOPS COOKED IN TEMPURA
AND SERVED WITH A VARIETY OF SALTS
AND SEASONINGS 1 | 2 | 3 | 4 | 14

25

GIN DARA TATSUTA AGE
MARINATED AND FRIED GIN DARA, SERVED WITH
LIME AND SANSHO PEPPER SALT 1 | 4 | 6

18

ISE EBI WITH MISO SOUP
TEMPURA LOBSTER SERVED WITH
YUZU TENDASHI SAUCE AND
LOBSTER MISO SOUP 1 | 2 | 3 | 4 | 6


40

AGEMONO

YAKIMONO

MISOZUKE SALMON	20
SALMON MARINATED IN MISO, COOKED CHARCOAL AND SERVED WITH SPINACH BOILED AND DRY MISO 4 6	
UNAGI SHIRAYAKI	28
CHARCOAL EEL WITH GOBO, WASABI AND SOY SAUCE 1 4 6	
UNAGI KABAYAKI	30
CHARCOAL EEL WITH GOBOS, KABAYAKI SAUCE 1 4 6	
IBERIAN PORK HOBAYAKI	35
IBERIAN PORK, MUSHROOMS AND LEEKS ROASTED IN A NEGIMISO SAUCE, SERVED ON A HOBA LEAF 6	
WAGYU SUKIYAKI	45
WAGYU(A5 MARBLED) CARPACCIO, TOFU, LEEK AND MUSHROOMS IN WARISHITA SAUCE WITH ONSEN TAMAGO 1 3 6	
WAGYU SUMIBIYAKI	65
A5 WAGYU SIRLOIN MARINATED IN SOYA AND CHARCOAL COOKED. WITH YUZUKOSHO, PONZU AND SEASONAL GARNISH 1 4 6	

MUSHIMONO
ONMONO

 HIRYUZU	12
MEATBALL MADE OF TOFU AND YAMATOIMO, WITH CARROTS, EDAMAME AND KIKURAGE MUSHROOMS, SERVED IN A VEGETABLE BROTH 1 6	
UNAGI YANAGAWANABE	25
EEL SOUP COOKED OVER CHARCOAL, GOBO, DASHI, EGG AND SANSHO POWDER 1 3 4 6	
BUTA KAKUNI	18
PORK BELLY ON A POTATO SAUCE, WITH KARASHI 1 6 10	

HOSOMAKI

HOSOMAKI

HOSOMAKI HAMACHI NEGI 1 4 6	10
✓ HOSOMAKI KANPYO 1 6	8
✓ HOSOMAKI KAPPA 1 6	8
HOSOMAKI NEGI TORO 1 4 6	12
✓ HOSOMAKI OSHINKO 1 6	8
HOSOMAKI SUZUKI UME SHISO 1 4 6 14	12
HOSOMAKI TEKKA 1 4 6	10
HOSOMAKI TORO TAKU 1 4 6	12
✓ HOSOMAKI UMESHISO 1 6	8
HOSOMAKI UNA CYU 1 4 6	12

NIGIRI

NIGHIRI

NIGIRI AKAEBI 1 2 6 15	7
NIGIRI AKAMI 1 4 6	5
NIGIRI AKAZA EBI 1 2 6 15	7
NIGIRI HAMACHI 1 4 6	5
NIGIRI HOTATE 1 6 14	6
NIGIRI IKA 1 6 14	5
NIGIRI IKURA 1 4 6 15	7
NIGIRI MUSHI EBI 1 2 6	5
NIGIRI SUZUKI 1 4 6	5
NIGIRI TORO 1 4 6	8
NIGIRI UNAGI 1 4 6	8
NIGHIRI UNI 1 6 14	10

SUSHI
MORIAWASE
ASSORTED SUSHI

MIXED SUSHI 2 4 14	
NIGIRI HYOTAN (4 PCS.)	20
NIGIRI BIWA (6 PCS.)	30
NIGIRI NANTEN (8 PCS.)	35
SAKURA 8 NIGIRI, 6 HOSOMAKI	40
SUSHI SASHIMI MORIAWASE 5 NIGIRI, 6 PCS. SASHIMI, 6 HOSOMAKI	45

GOHANMONO
SHIRUMONO
RICE, SOUPS, PASTA

UNAGI SEIRO CHARCOAL EEL, KABAYAKI SAUCE, SERVED ON STEAMED RICE WITH SANSHO PEPPER POWDER 1 4 6	28
WAGYU MESHU A5 CHARCOAL GRILLED WAGYU SIRLOIN STEAK SERVED ON WHITE RICE, WASABI YUZUKOSHO AND ONSEN TAMAGO 1 3 6	38
SYO CHIRASHI SUSHI SUSHI RICE WITH MIXED FISH AND IKURA 1 2 3 4 6 11 14	30
NISYOKU SOBA TWO SOBA NOODLES SERVED WITH SOBA DASHI, SCALLIONS, WASABI AND PRAWN TEMPURA 1 2 3 4 6	16
NYU-MEN SOMEN IN DASHI BROTH WITH SHIRODASHI, MIRIN, SOY SAUCE, SCALLION, YUZU ZEST AND PRAWN TEMPURA 1 2 3 4 6	16
MISOSHIRU WHITE MISO SOUP, WHITE FISH AND KATSUOBUSHI, WAKAME SEAWEEED, TOFU AND SPRING ONION 1 4 6	6
AKADASHI RED MISO SOUP, SERVED WITH TOFU, WAKAME SEAWEEED, SPRING ONION AND SANSHO POWDER 1 4 6	7

ALLERGENS AND NOTES

DURING FOOD PREPARATION IN THE KITCHEN ACCIDENTAL CROSS-CONTAMINATION CAN NOT BE EXCLUDED, THEREFORE OUR DISHES CAN STILL CONTAIN THE FOLLOWING ALLERGENIC SUBSTANCES, ACCORDING TO THE EU REG 1169/11 ANNEX II. WE INVITE YOU TO PROMPTLY COMMUNICATE THE NEED TO CONSUME FOODS FREE OF CERTAIN ALLERGENIC SUBSTANCES BEFORE ORDERING.

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS AND PRODUCTS THEREOF
3. EGGS AND PRODUCTS THEREOF
4. FISH AND PRODUCTS THEREOF
5. PEANUTS AND PRODUCTS THEREOF
6. SOY AND PRODUCTS THEREOF
7. MILK AND PRODUCTS THEREOF
8. NUTS
9. CELERY AND PRODUCTS THEREOF
10. MUSTARD AND PRODUCTS THEREOF
11. SESAME SEEDS AND PRODUCTS THEREOF
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN AND PRODUCTS THEREOF
14. MOLLUSCS AND PRODUCTS THEREOF
15. DISHES MARKED WITH THIS NUMBER IN THE MENU ARE PREPARED EITHER WITH RAW INGREDIENTS WHICH HAVE BEEN FROZEN OR DEEP- FROZEN BY THE MANUFACTURER OR WITH FRESH RAW MATERIALS SUBMITTED TO BLAST CHILLING IN ORDER TO ENSURE QUALITY AND SAFETY, AS DESCRIBED IN THE PROCEDURES OF THE HACCP PLAN PURSUANT TO EC REG. 852/04.

ALL COMPLETELY RAW OR HALF RAW DISPENSED FISH PRODUCTS ARE SUBMITTED TO BLAST CHILLING TO ENSURE THEIR SAFETY, AS REQUIRED BY EC REG. 853/04.

PLEASE BE ADVISED THAT THE VARIETY OF TUNA USED FOR THE PREPARATION OF OUR DISHES, MAY CHANGE DEPENDING ON THE SEASON OR AVAILABILITY OF OUR SUPPLIERS. HOWEVER WE ALWAYS GUARANTEE ITS FRESHNESS AND COMPLIANCE WITH ALL HEALTH REGULATIONS.