



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.

FIVE CHEF-SELECTED TRADITIONAL KAISEKI DISHES.

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

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

GOHAN MONO

GOHAN: STEAMED AKITAKOMACHI RICE, SERVED WITH RED MISO SOUP AND NEGHI MISO SUCKLING PIG 1 | 4 | 6

KASHI

YUBA MILLE-FEUILLE WITH RASPBERRIES 3 | 6 | 7

BEVERAGE PAIRING € 60 PER PERSON

MINI KAISEKI MENU

€ 130 P.P.

DUE TO THEIR COMPLEXITY AND UNIQUENESS, TASTING MENUS ARE FOR THE WHOLE TABLE. MINI KAISEKI MENU IS ONLY AVAILABLE BY RESERVATION.

POSSIBILITY TO ADD WAGYU SUMIBIYAKI (WAGYU SIRLOIN WITH SEASONAL VEGETABLES) 60 GR. | € 40

TASTING MENU

CHEF'S MENU

€ 140 P.P.

SIX COURSES OF THE DAY,
SELECTED BY THE CHEF.

KOBACHI
APPETIZER

MUKOUZUKE
MIXED SASHIMI SELECTION
BASED ON DAILY CATCH

YAKIMONO
DAILY SPECIAL

AGEMONO
FRIED COURSE

SUSHI
MIXED SUSHI SELECTION
BASED ON DAILY CATCH

KASHI
DESSERT OF THE DAY

BEVERAGE PAIRING € 60 PER PERSON | 12

THE CHEF'S MENU MAY VARY DEPENDING ON THE
AVAILABILITY OF INGREDIENTS AND THE DAY'S CATCH.

**DUE TO THEIR COMPLEXITY AND UNIQUENESS, TASTING
MENUS ARE FOR THE WHOLE TABLE.**

POSSIBILITY TO ADD WAGYU SUMIBIYAKI
(WAGYU SIRLOIN WITH SEASONAL VEGETABLES)
60 GR. | € 40

BENTO

€ 50 P.P.

BENTO SASHIMI
SASHIMI SELECTION
AGEMONO
YAKIMONO
PICKLED VEGETABLES
WHITE STEAMED RICE AND MISO SOUP
DESSERT (ICE CREAM OF THE DAY)

BENTO SUSHI
SUSHI SELECTION
AGEMONO
YAKIMONO
PICKLED VEGETABLES
MISO SOUP
DESSERT (ICE CREAM OF THE DAY)

BENTO KOBACHI
KOBACHI
AGEMONO
YAKIMONO
PICKLED VEGETABLES
WHITE STEAMED RICE AND MISO SOUP
DESSERT (ICE CREAM OF THE DAY)

KATACUCHI IWASHI NAMBANZUKE

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

15

KARASUMI DAIKON

FLAMBÉED SEA BREAM BOTTARGA SERVED WITH MARINATED DAIKON RADISH 4

18

NANKIN SURINAGASHI

PUMPKIN CREAM 1 | 6

10

IKA SOMEN

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

23

NUTA AE SALMON

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

20

MOZUKU SU

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

12

UME

3 VARIETIES | 10 PIECES

30

TAKE

5 VARIETIES | 10 PIECES

30

MATSU

7 VARIETIES | 13 PIECES

45

1 | 2 | 4 | 6 | 14 | 15

ALL SERVED WITH TSUKURIJOYU SAUCE

**KOBACHI
APPETIZERS**

**OTSUKURI
MORIAWASE
MIXED SASHIMI**

USUZUKURI
CARPACCIO

SUZUKI 25
SEA BASS 1 | 4 | 6

HAMACHI 28
AMBERJACK 1 | 4 | 6

ALL SERVED WITH PONZU SAUCE AND IRIZAKE SAUCE

AGEMONO
FRIED DISHES

TEMPURA MORIAWASE 天麩羅盛り合わせ 30
TEMPURA MISTA 1 | 2 | 3 | 4 | 12 | 14 | 15

TEMPURA EBI 天麩羅 海老 35
TEMPURA DI GAMBERI 1 | 2 | 3 | 15

TEMPURA YASAI 天麩羅 野菜 20
TEMPURA DI VERDURE MISTE DI STAGIONE 1 | 3

GIN DARA TATSUTA AGE 銀鱈竜田揚げ 25
CARBONARO NERO D'ALASKA MARINATO E FRITTO,
ACCOMPAGNATO
DA LIME E SALE AL PEPE SANSHO 1 | 4 | 6

YAKIMONO
CHARCOAL

MISOZUKE SALMON 22
SALMON MARINATED IN MISO, COOKED
CHARCOAL AND SERVED WITH SPINACH
BOILED AND DRY MISO 4 | 6

WAGYU SUKIYAKI 50
WAGYU(A5 MARBLED) CARPACCIO, TOFU, LEEK AND
MUSHROOMS IN WARISHITA SAUCE
WITH ONSEN TAMAGO 1 | 3 | 6

WAGYU SUMIBIYAKI 70
A5 WAGYU SIRLOIN MARINATED IN SOYA
AND CHARCOAL COOKED, WITH YUZUKOSHO,
PONZU AND SEASONAL GARNISH 1 | 4 | 6

BUTA KAKUNI

PORK BELLY ON A POTATO SAUCE, WITH KARASHI
1 | 6 | 10

20

**MUSHIMONO
ONMONO**

HOT DISHES WITH SAUCE

SYO CHIRASHI SUSHI

SUSHI RICE WITH MIXED FISH
AND IKURA 1 | 2 | 3 | 4 | 6 | 11 | 14

35

**GOHANMONO
SHIRUMONO**

RICE, SOUPS, PASTA

NISYOKU SOBA

TWO SOBA NOODLES SERVED WITH
SOBA DASHI, SCALLIONS, WASABI
AND PRAWN TEMPURA
1 | 2 | 3 | 4 | 6

20

NYU-MEN

SOMEN IN DASHI BROTH WITH SHIRODASHI,
MIRIN, SOY SAUCE, SCALLION, YUZU ZEST AND
PRAWN TEMPURA
1 | 2 | 3 | 4 | 6

20

MISOSHIRU

WHITE MISO SOUP, WHITE FISH AND
KATSUOBUSHI, WAKAME SEAWEED, TOFU
AND SPRING ONION 1 | 4 | 6

7

AKADASHI

RED MISO SOUP, SERVED WITH TOFU,
WAKAME SEAWEED, SPRING ONION
AND SANSHO POWDER 1 | 4 | 6

8

SUSHI MISTO 1 | 2 | 4 | 6 | 12 | 14 | 15

NIGIRI **HYOTAN** (4 PCS.)

25

NIGIRI **BIWA** (6 PCS.)

35

NIGIRI **NANTEN** (8 PCS.)

42

SAKURA

8 NIGIRI, 6 HOSOMAKI

48

SUSHI SASHIMI MORIAWASE

5 NIGIRI, 6 PCS. SASHIMI, 6 HOSOMAKI

48

**SUSHI
MORIAWASE**
MIXED SUSHI

HOSOMAKI
(6 PCS.)

	HOSOMAKI HAMACHI NEGI 1 4 6	12
	AMBERJACK AND SPRING ONION	
✓	HOSOMAKI KANPYO 1 6	10
	PUMPKIN	
✓	HOSOMAKI KAPPA 1 6	10
	CUCUMBER	
	HOSOMAKI NEGI TORO 1 4 6	15
	TUNA AND ONION SPRING	
✓	HOSOMAKI OSHINKO 1 6	10
	MARINATED DAIKON	
	HOSOMAKI SUZUKI UME SHISO 1 4 6 14	12
	UMEBOSHI AND SHISO SEABASS	
	HOSOMAKI TEKKA 1 4 6	12
	TUNA	
	HOSOMAKI TORO TAKU 1 4 6	15
	TUNA BELLY	
✓	HOSOMAKI UMESHISO 1 6	10
	UMEBOSHI AND SHISO	
	HOSOMAKI UNA CYU 1 4 6	15
	EEL AND CUCUMBER	

NIGIRI
(1 PC.)

	NIGIRI AKAEBI 1 2 6 15	8
	RED PRAWN	
	NIGIRI AKAMI 1 4 6	6
	TUNA FILLET	
	NIGIRI AKAZA EBI 1 2 6 15	7
	LANGOUSTINE	
	NIGIRI HAMACHI 1 4 6	6
	AMBERJACK	
	NIGIRI HOTATE 1 6 14	7
	SCALLOP	
	NIGIRI IKA 1 6 14	6
	SQUID	
	NIGIRI IKURA 1 4 6 15	7
	SALMON EGGS	
	NIGIRI MUSHI EBI 1 2 6	6
	STEAMED PRAWN	
	NIGIRI SUZUKI 1 4 6	6
	SEABASS	
	NIGIRI TORO 1 4 6	9
	TUNA BELLY	
	NIGIRI UNAGI 1 4 6	9
	EEL	
	NIGIRI UNI 1 6 14	10
	SEA URCHIN	

COVER CHARGE €5 P.P.
STILL OR SPARKLING WATER €5

✓ VEGETARIAN-VEGAN

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.