




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

 VEGETARIAN-VEGAN

 IYO.KAISEKI

IYO-KAISEKI.COM



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.

TASTING MENU

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

ANKUO TEMPURA: FOIE GRAS STUFFED MONK FISH TEMPURA STYLE SERVED WITH CRUNCHY CHICORY AND MISO-UMEBOSHI 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 € 120 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

ANKUO TEMPURA: FOIE GRAS STUFFED MONK FISH TEMPURA STYLE SERVED WITH CRUNCHY CHICORY AND MISO-UMEBOSHI 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 € 95 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 SUBIMYAKI (WAGYU SIRLOIN STEAK WITH SEASONAL SIDE) CAN BE ADDED.
60 GR. | € 40

TASTING MENU

SIX COURSES OF CHEF'S DAILY INSPIRATION.

KOBACHI
SMALL BITES

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

YAKIMONO
GRILLED DISH OF THE DAY

AGEMONO
FRIED DISH

SUSHI
DAILY SUSHI SELECTION

KASHI
DESSERT OF THE DAY

WINE PAIRING € 95 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 15
FRIED HORSE MACKEREL MARINATED IN "NAMBANZU" SAUCE (DASHI, RICE VINEGAR, MIRIN, SOY SAUCE), WITH CARROTS, ONIONS, AND PEPPERS 1 | 4 | 6

KARASUMI DAIKON 18
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 15
GRILLED EEL WITH KABAYAKI SAUCE, PICKLED CUCUMBER, AND WAKAME SEAWEED 1 | 4 | 6

 **NANKIN SURINAGASHI** 10
PUMPKIN CREAM

IKA SOMEN 23
SHREDDED SQUID SERVED WITH QUAIL EGG YOLK, CAVIAR AND SOBA DASHI SAUCE 1 | 3 | 4 | 6 | 14

NUTA AE SALMON 20
MARINATED SALMON SASHIMI WITH KARASHI SUMISO SAUCE, IKURA, AND SPRING ONION 1 | 4 | 6 | 10

MOZUKU SU 12
MARINATED MOZUKU SEAWEED WITH DASHI, GRATED YAMATOIMO AND IKURA 1 | 4 | 6

OTSUKURI
MORIAWASE
MIXED SASHIMI

UME 30
3 VARIETIES | 10 PIECES

TAKE 30
5 VARIETIES | 10 PIECES

MATSU 45
7 VARIETIES | 13 PIECES

1 | 2 | 4 | 6 | 14 | 15

ALL SERVED WITH TSUKURIJOYU SAUCE

A LA CARTE MENU

SUZUKI 25
SEA BASS. 1 | 4 | 6

HAMACHI 28
AMBERJACK. 1 | 4 | 6

ALL SERVED WITH PONZU SAUCE AND IRIZAKE SAUCE

USUZUKURI
CARPACCIO

TEMPURA MORIAWASE 30
MIXED TEMPURA 1 | 2 | 3 | 4 | 14

TEMPURA EBI 35
SHRIMP TEMPURA 1 | 2 | 3 | 15

✓ **TEMPURA YASAI** 20
TEMPURA MIXED SEASONAL VEGETABLES 1 | 3

SALMON AND IKURA 23
SALMON AND SALMON ROE 1 | 4 | 6

KAKIAGE 28
MUSHROOM FRITTERS, SEASONAL VEGETABLES,
PRAWNS AND SCALLOPS COOKED IN TEMPURA
AND SERVED WITH A VARIETY OF SALTS
AND SEASONINGS 1 | 2 | 3 | 4 | 14

GIN DARA TATSUTA AGE 25
MARINATED AND ROASTED ALASKA BLACK CHARCOAL,
LIME AND SANSHO PEPPER SALT 1 | 4 | 6


ANKUO TEMPURA 40
FOIE GRAS STUFFED MONK FISH TEMPURA STYLE SERVED
WITH CRUNCHY CHICORY AND MISO-UMEBOSHI SAUCE 1 | 2
| 3 | 4 | 6

AGEMONO

YAKIMONO

MISOZUKE SALMON	22
SALMON MARINATED IN MISO, COOKED CHARCOAL AND SERVED WITH SPINACH BOILED AND DRY MISO 4 6	
UNAGI SHIRAYAKI	32
CHARCOAL EEL WITH GOBO, WASABI AND SOY SAUCE 1 4 6	
UNAGI KABAYAKI	35
CHARCOAL EEL WITH GOBOS, KABAYAKI SAUCE 1 4 6	
IBERIAN PORK HOBAYAKI	38
IBERIAN PORK, MUSHROOMS AND LEEKS ROASTED IN A NEGIMISO SAUCE, SERVED ON A HOBA LEAF 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	

MUSHIMONO
ONMONO

 HIRYUZU	15
MEATBALL MADE OF TOFU AND YAMATOIMO, WITH CARROTS, EDAMAME AND KIKURAGE MUSHROOMS, SERVED IN A VEGETABLE BROTH 1 6	
UNAGI YANAGAWANABE	30
EEL SOUP COOKED OVER CHARCOAL, GOBO, DASHI, EGG AND SANSHO POWDER 1 3 4 6	
BUTA KAKUNI	20
PORK BELLY ON A POTATO SAUCE, WITH KARASHI 1 6 10	

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 PCS.)

	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	
	NIGHIRI UNI 1 6 14	10
	SEA URCHIN	

SUSHI
MORIAWASE
MIXED SUSHI

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

2 | 4 | 14

GOHANMONO
SHIRUMONO
RICE, SOUPS, PASTA

UNAGI SEIRO CHARCOAL EEL, KABAYAKI SAUCE, SERVED ON STEAMED RICE WITH SANSHO PEPPER POWDER 1 4 6	32
WAGYU MESHU A5 CHARCOAL GRILLED WAGYU SIRLOIN STEAK SERVED ON WHITE RICE, WASABI YUZUKOSHO AND ONSEN TAMAGO 1 3 6	40
SYO CHIRASHI SUSHI SUSHI RICE WITH MIXED FISH AND IKURA 1 2 3 4 6 11 14	35
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 SEAWEEED, TOFU AND SPRING ONION 1 4 6	7
AKADASHI RED MISO SOUP, SERVED WITH TOFU, WAKAME SEAWEEED, SPRING ONION AND SANSHO POWDER 1 4 6	8

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.