

Starters

Egg	15
Onsen tamago egg cooked at low temperature, soft furofuki turnips, whipped soya milk	
Aubergines	15
Nasu dengaku grilled aubergines, diced prawns with sweet red miso and tomato tempura	
Oyster	18
Grilled oyster, cucumber core and nori senbei dried algae, cucumber maki flavoured with mint	
Tempura	12
Assorted tempura with season's vegetables	
Crab	18
Mou karaage crunchy crab, soya vinaigrette flavoured with sansho peppers	
Prawns	26
Tempura of large prawns	

Main course

Mackerel	22
Caramelized grilled mackerel with yuzu lemon and ohitashi spinach	
Eel	28
Unagi: caramelized eel fillet with crunchy skin, dried nori algae leaves and fresh wasabi	
Black cod	29
Black cod cooked at low temperature flavoured with white miso and myoga	
Beef	35
Fillet of beef on toban hotplate, served on a bed of enoki mushrooms, yakiniku sauce, rice with satoimo potatoes	
Faux-filet	32
Japanese sukiyaki fondue, OZU style: thin sliced beef faux-filet, to be cooked to your taste in stock with added vegetables and enoki and shiitake mushrooms	
Pork	26
Pork chashu, served pan-fried and crisp, kushiyaki vegetable brochette	

Noodles and rice

Udon	18
Udon noodle soup flavoured with algae and chives, prawn tempura, thin sliced grilled duck meat and poached egg	
Soba	16
Buckwheat noodles with green tea, served cold, grated radishes and shiitake mushrooms simmered with fresh wasabi	
Kamameshi	22
KAMAMESHI (rice with seafood) (preparation on demand, waiting time half an hour, preferably ordered beforehand)	

Lunch menus

Shokado Bento	39
Salad, sashimi, chirashi sushi, teriyaki fillet of beef, crunchy turbot, miso soup, dessert	
Sashimi	29.5
Salad, sashimi, crunchy chicken, rice, miso soup	
Sushi	29
Salad, sushi, crunchy chicken, miso soup	
Tempura	28
Salad, prawn and vegetable tempura, sashimi, rice, miso soup	
Maki	26
Salad, sushi roll, crunchy chicken, miso soup	
Tonkatsu	26
Salad, pork coated with breadcrumbs, sashimi, rice, miso soup	
Chicken	26
Salad, teriyaki chicken, sashimi, rice, miso soup	
Salmon	26
Salad, teriyaki salmon, sashimi, rice, miso soup	
Donburi	24
Salad, crunchy chicken, miso soup, white rice donburi (choice of sautéed beef, prawn and vegetable tempura, or caramelized eel)	
Udon	24
Salad, nabeyaki udon noodles, crunchy chicken, rice with mushrooms	
Curry	22
Salad, crunchy chicken, miso soup, white rice with curry sauce, prawns coated with breadcrumbs or pork coated with breadcrumbs	
Child	14
Crunchy chicken, noodles sautéed with garden herbs and dessert	

Desserts

Pear Poached pear flavoured with ginger, ivory crunch and yuzu espuma	12
Tea ramisu Green tea ramisu and micro-vegetable salad	12
Kumquat Half-set kumquat with its foam, creamy and crunchy chocolate	12
Sushi Fresh fruit sushi, KURO SATOU sauce	12
Bento Bento box assortment	38

Suggestion menu

72

Egg

Onsen tamago egg cooked at low temperature, soft furofuki turnips, whipped soya milk

Tuna

Zuke marinated red tuna, sushi rice flavoured with green shiso savours

Crab

Mou karaage crunchy crab, soya vinaigrette flavoured with sansho peppers

Sea bass

HOUSHO YAKI grilled sea bass flavoured with SAKE, sweet and sour juice

Sushi

Assortment of nigirisushi (5 pieces) and miso soup

Kumquat

Half-set kumquat with its foam, creamy and crunchy chocolate

Tasting menu

98

Egg

Onsen tamago egg cooked at low temperature, soft furofuki turnips, whipped soya milk

Sea bass

Half-cooked, half-raw sea bass and 3 turnip flavours, soy sauce with YUZU lemon

Turbot

Karaage crunchy turbot, crunchy puffed rice, ponzu sauce

Duck

Fillet of duck lightly cooked in a sweet soy sauce, tempura of dandelion leaves and syungiku

Kamameshi

KAMAMESHI (rice with seafood) and miso soup

Tea ramisu

Green tea ramisu and micro-vegetable salad

Sushi bar

Uramaki (maki)

Goat's cheese and cucumber	9.5
Prawn tempura and daikon watercress, kaiware cress	12
Eel and cucumber	12
King crab, avocado flesh half set in emulsion, wasabi	12.5
Tuna and avocado, miso with hot chillies, preserved potatoes	12.5
Large maki futomaki, OZU speciality	18

Sashimi and sushi

Assortment of sashimi (7 varieties)	38
Assortment of nigirisushi (7 pieces)	29
Large assortment of sashimi, nigiri sushi and uramaki (1 person)	39,5
Large assortment of sashimi, nigiri sushi and uramaki (2 persons)	72