



BRASSERIE

SUMMER 2019

SHIKI MEANS “FOUR SEASONS” OR “CONDUCTING” IN JAPANESE.

THE PROPRIETOR OF
SHIKI JAPANESE FINE DINING | BRASSERIE | BAR
IS A JAPANESE CONDUCTOR.
THE CUISINE OF SHIKI IS BASED ON REGIONAL
AND SEASONAL FRESH INGREDIENTS.

PRICES IN EURO - ALL TAXES INCLUDED



APERITIF SUGGESTIONS

食前ドリンク・サジェスチョン

CHAMPAGNE AND SPARKLING WINE

BOLL & CIE Blanc de Blancs Extra Brut O,1 l 16,50

BOLL & CIE ブラン・デ・ブラン エクストラ・ブリュット

GOBILLARD Cuvée Prestige Millésimée O,1 l 12,50

ゴビヤール・キュヴェ・プレスティージュ・ミレジメ・シャンペン

GOBILLARD Prestige Rosé Millésimée O,1 l 13,00

ゴビヤール・プレスティージュ・ロゼ・ミレジメ・シャンペン

VITTEAUT-ALBERTI Crémant de Bourgogne O,1 l 6,20

ヴィットーアルベルティ・ブルゴーニュ産クレマン

SHIKI SPECIAL COCKTAILS

MUSKATELLER SOUR 12,50

Gelber Muskateller (white wine), Japanese ROKU gin, verjus, fresh lemon juice
ムスカテラー・サワー (白ワイン、サントリー「六」ジン、ヴェルジュ、フレッシュレモンジュース)

MELON KANPAI 15,50

Russian Standard Vodka, homemade melon liqueur,
Ugo-no-Tsuki Junmai sake, yuzu juice, sugar syrup
メロン・乾杯 (ウォッカ、自家製メロンリキュール、純米酒、柚子ジュース)

UMESHU SPRITZ 10,50

plum wine, Crémant de Bourgogne, soda water, lime, fresh mint leaves
梅酒シュプリッツァー (梅酒、クレマン、ソーダウォーター、ライム、フレッシュミント)

SPARKLING ISLAND 12,50

homemade Rosé-Vermouth, elderberries,
rose and hibiscus petals, Fever-Tree Tonic Water
スパークリングアイランド (自家製ロゼワイン・ベルモット、エルダーベリー、トニックウォーター)

KYOTO DRIFT 14,50

Japanese KI-NO-BI gin from Kyoto, homemade turmeric liqueur,
yuzu juice, fresh orange juice, caramel sirup
京都ドリフト (京都のクラフトジン「季の美」、ウコン・リキュール、ゆずとオレンジジュース入り)

NON-ALCOHOLIC DRINKS AND NATURAL JUICES

HOMEMADE LEMONADE OF THE SEASON 5,50

季節の自家製レモネード

YUZU SPRITZ 7

yuzu juice, soda water, Calpis G
ゆずシュプリッツァー (ゆずジュース、ソーダ、カルピス)

WATERMELON ALE 7,50

fresh watermelon juice, fresh ginger and lemon juice, Calpis, Ginger Ale G
ウォーターメロンエール (スイカ、生姜とレモンのジュース、カルピス、ジンジャーエール)

MOAHOF JUICES bottled for SHIKI O,25 l

ORGANIC APPLE アップル・ジュース 4,20

ORGANIC APPLE-BLACK CURRANT アップル・カシス・ジュース 4,90

APRICOT NECTAR アプリコット・ネクター 5,20



SHIKI BRASSERIE - SIGNATURE DISHES

シグネチャーディッシュ

OYSTERS & CAVIAR

オイスターとキャビア

FOUR OYSTERS SHIKI-STYLE 24

with ponzu and nori-vinaigrette FR

オイスター4個 SHIKI-スタイル、ポン酢・のりビネグレット

CHOICE OF CALVISIUS STURGEON CAVIAR

with dwarf lime-crème fraîche and seaweed salad

チョウザメキャビア DF - G (crème fraîche)

SIBERIAN CLASSIC MALOSSOL - ACIPENSER BAERII (SIBERIA)

10g 38

30g 110

OSCIETRA ROYAL MALOSSOL - ACIPENSER GULDENSTAEDTII (RUSSIA)

10g 58

30g 164

CAVIAR TASTER & VINTAGE CHAMPAGNE 53

10g Siberian Classic with a glass of Boll & Cie Blanc de Blancs Extra Brut

チョウザメキャビアとBoll & Cieブラン・デ・ブラン エクストラ・ブリュット

COLD STARTERS

冷たい前菜

AUSTRIAN CHAR (SAIBLING) 24

sashimi and tartare of char with yuzu-ponzu, momiji-oroshi,
chives, shiso and salmon caviar ADF

オーストリア産チャーの刺身とタルタル、ポン酢ともみじおろし、いくら添え

KOMBU-SEARED ATLANTIC MACKEREL SASHIMI 21

with apple chutney, onion cream, kombu,
ginger, chives oil and osuimono-shot DF

関サバの昆布締め、ミョウガ、オニオンクリーム、チャイブ・オイル、お吸い物ショット付き

CARPACCIO OF WAGYU BEEF SHIKI-STYLE 29

with sesame cream and fresh basil ACFN

和牛カルパッチョ SHIKI-スタイル

SALADS

サラダ

CUCUMBER SALAD AND AVOCADO MOUSSE 14

with pak choi, lotus roots, sesame and nori seaweed VEGAN - FN

きゅうりサラダとアボカドムース、パクチョイとれんこん

FENNEL SALAD 12

with slices of citrus fruits, anise, chervil and yuzu ponzu VEGAN - F

フェンネル・サラダ、シトラスフルーツ・スライス、アニスとチャービル

MIXED LEAF SALADS AND SHISO LEAVES 16

with citrus fruits, aoshiso dressing and virgin sesame oil VEGAN - AFN

彩りサラダ、青じそドレッシング、高級オーガニック胡麻油

SEAWEED SALAD 14

with wakame, nori, salicornia and salty fingers, ponzu-nori-vinaigrette

海藻サラダ、ポン酢・のりビネグレット VEGAN - F



WARM STARTERS

暖かい前菜

BLACK TIGER PRAWNS (NATURAL FEED) IN LIGHT TEMPURA BATTER 29

(SUSTAINABLE AQUACULTURE FROM THE MANGROVE FORESTS)

ナチュラル・フィード・ブラックタイガー・エビの天ぷら

served with tentsuyu, momiji-oroshi and lemon juice ABDF

VEGETABLE TEMPURA 27

shiitake, shiso leave, courgette flower, young carrot, shishito pepper and sweetcorn, served with tentsuyu, momiji-oroshi and sesame-miso-dressing

野菜多種類の天ぷら **VEGETARIAN** - AFN

SOUPS スープ

CHILLED CUCUMBER WASABI SOUP 12

with freshly grated wasabi, wakame seaweed, nori and kombu **VEGAN** - AFO

きゅうりの冷たいスープ、本山葵、ワカメ、海苔と昆布入り

AKADASHI MISO SOUP 8

with Japanese nameko, shimeji and enoki mushrooms ADFO

ナメコ、シメジとエノキ入りの赤だし

VEGAN SAIKYO- AND SHIRO-MISO SOUP 8

with nagaimo (Chinese yam) and wakame seaweed **VEGAN** - AFO

昆布だし白味噌汁、長イモとわかめ入り

SMALL RAMEN-NOODLE SOUP 14

homemade egg noodles after an original Japanese recipe, with pork belly, Tantan, vegetables and poached egg ACDFLOR
小さな自家製ラーメンSHIKI・スタイル、豚の腹肉、タンタン、野菜と半熟卵入り

VEGETARIAN RAMEN-NOODLE SOUP 12

homemade egg noodles after an original Japanese recipe, with soybean sprouts, shiitake, vegetables and poached egg in a miso-kombu-stock

VEGETARIAN - ACFLO

小さな自家製野菜白味噌入りラーメン、モヤシ、椎茸、野菜と半熟卵入り

MAIN DISHES メイン

GRILLED WILD REINANKE 35

Reinanke, one of the most precious Austrian fish caught at Lake Millstatt, with edamame, Romano beans, marinated tomatoes, homemade fish skin chip, Kanzuri and tomato-dashi, served with a bowl of rice and shiso salt DFLO
オーストリア・ミルシュタット湖で取れた天然の魚(ラインアンケ)のグリル、白いご飯付き

PREMIUM OF MISO-MARINATED BLACK COD* 62

with myoga ginger and home-made anchovy-furikake
served with Saikyo miso sauce and a bowl of Koshihikari rice ADFNO
ギンダラの味噌幽庵焼き、ミョウガ、白いご飯に自家製ふりかけ付き

SUKIYAKI DONBURI 28

with thinly sliced beef (rib-eye), tofu, Chinese cabbage, pak choi and poached egg, served on a bed of rice CFO
米国产牛(リブアイ)のすき焼きどんぶり

*Black cod can be found in very different qualities. We have decided to offer the highest possible grade to our patrons, regardless of its high purchase price



STEAK ステーキ

FILLET OF AUSTRIAN GRASS-FED BEEF 45

served with artichokes, courgette flower tempura, shimeji mushrooms, Kanzuri and soy jus AFGLMO - with lactose free dairy products

オーストリア産グラスフェッドビーフのヒレ・ステーキ
アーティチョーク、ズッキーニフラワー天ぷら、シメジキノコ添え

SIRLOIN OF HIDA WAGYU (IMPORTED FROM JAPAN)

the same quality as the best of Kobe beefs,
with the highest Japanese classification **Grade A5**
served with the same side dishes as the Austrian fillet of beef

日本から輸入した高級和牛(飛騨牛、グレードA5)のサーロイン
PER 100g (100gにつき) 110

BURGER バーガー

SHIKI'S WAGYU BURGER 26

with cheddar cheese and tamarillo-wagarashi mustard-teriyaki sauce
in a sesame bun, served with potato wedges ACFGMNO

オーストリア産の和牛バーガー、ポテトウェッジ添え

SEASONAL AND VEGAN DISHES

季節料理と精進料理

STARTERS 前菜

PORTOBELLO MUSHROOM SASHIMI 19

ponzu-marinated mushroom slices with shiitake tsukudani,
enoki mushroom tempura, kombu stripes and salty fingers **VEGAN** - AFO

ポートベロマッシュルームの刺し身、エノキの天ぷらと椎茸の佃煮

SUZUKI (SEA BASS) SASHIMI 26

with yellow pepper-yuzu emulsion, ponzu gel,
Japanese myoga ginger, chilli and shiso cress ADF
スズキの刺し身、ピーマン・柚子・ソース、ポン酢ジェル、ミョウガ、シソ

ORGANIC PORC BELLY AND CUTTLEFISH 28

variations of organic feed Turopolje porc belly from lower Austria
with grilled Matsusaka-cut cuttlefish and cuttlefish tempura,
shishito pepper, yuzu-kosho and homemade "Sepi-yaki" sauce AFR
オーストリア産オーガニック特上トゥロポリエ豚とイカ、シシトウと「セピ・焼き・ソース」

MAIN DISHES メイン

MISO-MARINATED ORGANIC WILD CHICKEN 36

grilled breast of Austrian wild chicken with Tsukune, chicken liver and
heart, chanterelle mushrooms, Perlina aubergines and miso jus
ACFGO - with lactose free dairy products

オーストリア産オーガニック・ワイルドチキンのグリル、シャンテレル・キノコと茄子添え

AUBERGINE AND ARTICHOKE 29

marinated Perlina aubergines with miso cream, poached artichoke base,
soy-seared cherry tomatoes and shiso leaves **VEGAN** - AFO

イタリアの茄子、味噌・クリーム、アーティチョークのベース、チェリートマト添え

SIDE DISH ライス

JAPANESE "KOSHIHIKARI" RICE 4,50

a bowl of boiled white premium rice コシヒカリの白いご飯



SASHIMI 刺身

TRADITIONAL MIXED SASHIMI PLATTER

刺身盛り合わせ BCDNR

LARGE 大 32 SMALL 小 22

SUSHI すし

CONTEMPORARY SUSHI SHIKI-STYLE

SHIKI-スタイル・コンテンポラリー寿司 ABCDFNR

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 大 30

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 20

CONTEMPORARY VEGAN SUSHI SHIKI-STYLE

SHIKI-スタイル・コンテンポラリー精進寿司 VEGAN - AFLN

LARGE (6 Contemporary Nigiri, 8 pieces Maki) 大 26

SMALL (4 Contemporary Nigiri, 6 pieces Maki) 小 18

CHIRASHI SUSHI ちらし寿司 28

traditional sushi in a bowl ABCDFNR

TRADITIONAL NIGIRI SUSHI / SASHIMI PER PIECE

にぎり寿司 / 刺身

RED TUNA 鮪 (赤身) 4,50 / 4

ADF

"LABEL ROUGE" SALMON サーモン 4 / 3,50

ADF

SUZUKI (SEA BASS) スズキ 4 / 3,50

ADF

HAMACHI (YELLOWTAIL) ハマチ 5 / 4,50

ADF

IKURA-CAVIAR (GUNKAN) イクラの軍艦 5

ADF

SCALLOP 帆立 5,50 / 5

AFR

HOME-CURED MACKEREL しめサバ 3,50 / 3

ADF

ARCTIC OCEAN SHRIMP (AMAEBI) raw 甘海老 6 / 5,50

ABF

TIGER PRAWN cooked 海老 4 / 3,50

ABF

TAMAGO たまご 3,50 / 3

VEGETARIAN - ACF

TRADITIONAL OSHIZUSHI (PRESSED SUSHI)

押し寿司

BATTERA with home-cured mackerel and kombu seaweed (3 pieces) 10

鯖寿司 (バッテリー) ADFN



CONTEMPORARY NIGIRI SUSHI PER PIECE

- RED TUNA** with nori-vinaigrette 5
鮪赤身・のりビネグレット ADF
- "LABEL ROUGE" SALMON** with kombu and truffle marinade 4,50
サーモン・昆布つくだ煮とトリュフマリネ ADF
- FLAMED SALMON** with teriyaki sauce and pepper-tapioca chip 4,50
あぶりサーモン・照り焼きソースとピーマン・タピオカチップス ADF
- SUZUKI (SEA BASS)** with ume-wasabi and shiso 4,50
鱸・梅、しそ ADF
- HAMACHI** with yuzu shoyu and grated lime 5,50
ハマチ・ゆず醤油とライム ADF
- AUSTRIAN CHAR** with ponzu sauce, momiji-oroshi and chives 4
オーストリア産チャー・ポン酢、もみじおろしとチャイブ ADF
- FLAMED MACKEREL** with white sesame, scallions and ginger 3,50
あぶりサバ・白ごま、スカリオン、ショウガ ADFN
- AJI (JAPANESE HORSE MACKEREL)** with myoga, shiso and chives 4
アジの一瞬漬け、みょうが、しそとアサツキ ADFO
- FLAMED SCALLOP** with soy butter, Japanese mustard and scallions 6
あぶり帆立・醤油バター、和芥子、スカリオン AFGR- with lactose free dairy products
- FLAMED SQUID** cross cut with unagi-sauce and shichimi pepper 4,50
あぶりイカ・松笠切り、蒲焼きソースと七味唐辛子 AFR
- SEAWATER EEL** grilled with unagi-sauce and sansho pepper 5,50
うなぎ・蒲焼きソースと山椒 ADF
- ARCTIC OCEAN SHRIMP raw** with yuzu ginger, sea salt and basil 6,50
甘海老・柚子生姜・バジル ABF
- TIGER PRAWN** cooked with homemade kanzuri mayonnaise 4,50
海老・かんずりマヨネーズ ABCF
-
- AVOCADO** with sesame-tamari-sauce and grated ginger 3,50
アボカド・ゴマ・たまりソース、生姜 VEGAN - AFN
- "SAKURA STYLE" CHERRY BELLE RADISH** 4
yuzu marinated, with wasabi, mizuna and grated lemon zest
ラディッシュ「サクラ切り」・わさび、水菜、レモンの皮 VEGAN - AF
- SHIITAKE MUSHROOM** with yuzu honey 3,50
シイタケ・ゆずハニー VEGAN - AF
- MUSTARD-SEARED CUCUMBER** with wakame and sesame 3,50
きゅうりの辛子漬け、ワカメ、胡麻 VEGAN - AF
- NATTO-BEANS** with basil, hazelnut, avocado and tempura flakes 4
納豆、バジル、ヘーゼルナッツとアボカド入りの軍艦 VEGAN - AFH
- BRAISED SHALLOT** with truffle miso marinade 3,50
エシャロット・トリュフ味噌マリネード VEGAN - AFO
- MYOGA (JAPANESE GINGER)** with ginger sauce, wasabi and sesame 4
みょうが・ジンジャーソース VEGAN - AFN



EXCLUSIVELY AT SHIKI

WAGYU BEEF NIGIRI with yuzu pepper and scallions 12
和牛・ゆずこしょうとワケギ A/F

TORO* (FATTY TUNA) NIGIRI raw or flamed 12
クロアチアの本鮪のトロ・生、又はあぶり A/DF

*Occasionally we can offer toro of bluefin tuna, caught in Croatia according to the guidelines of the ICCAT (International Commission for the Conservation of Atlantic Tunas).

CONTEMPORARY MAKI SUSHI コンテンポラリー巻き寿司

EEL AND AVOCADO MAKI (8 pieces) 12
うなぎとアボカド A/DFN

"LABEL ROUGE" SALMON AVOCADO MAKI (8 pieces) 10
サーモンとアボカド A/DF

SPICY TUNA MAKI (5 pieces) 12
スパイシーツナ A/CDFN

SPICY SALMON MAKI (8 pieces) 12
スパイシーサーモン A/CDFN

CALIFORNIA MAKI (8 pieces) 14
with shrimp, crab meat and avocado
カリフォルニア A/BCFN

SHRIMP TEMPURA MAKI (8 pieces) 18
with green beans, matcha powder and ponzu jelly
海老天 A/BF

SOFTSHELL CRAB TEMPURA MAKI (5 pieces) 22
with cucumber, lettuce and kanzuri mayonnaise
ソフトシェルクラブ天ぷら A/BCFN

AVOCADO CUCUMBER MAKI (8 pieces) 8
アボカドきゅうり **VEGAN** - A/FN

FUTOMAKI (5 pieces) 10
large maki with shiitake mushrooms, tamago, gourd, avocado and cucumber
太巻き **VEGETARIAN** - A/CF

ROYAL KAISEN FUTOMAKI (5 pieces) 26
large maki with yellowtail, salmon, amaebi (raw shrimp), ikura-caviar,
tamago, daikon cress and shiso leaf
ロイヤル海鮮太巻き A/BCDF

SOY SAUCE YES OR NO ?

We pre-season contemporary sushi at SHIKI and intentionally do not serve soy sauce with it. Soy sauce (F) will be served with traditional sushi and sashimi.

FRESHLY GRATED HON-WASABI

per serving (approx. 4g) 3,50

SHIKI is proud to serve genuine, fresh Hon-wasabi from Japan.
ヨーロッパに本わさびを輸入すると日本の倍以上の値段がついてしまいます。
無料でお出しできないことは大変申し訳ございません。



DESSERTS

デザート

MOLTEN CHOCOLATE CAKE 15

with nougat mousse, strawberry wasabi salad and strawberry sorbet

ACG - with lactose free dairy products

フォンダンショコラ、ヌガームース、いちご・山葵・サラダ、いちごシャーベット

ICED MELON SOUP 14

chilled watermelon soup with marinated honeydew melon and cantaloupe, white tomato mousse, basil cress and basil sorbet

VEGAN - O - lactose and gluten free

冷たいスイカのスープ、メロンのマリネ、白いトマト・ムースとバジル・シャーベット

CHOCOLATE & POPCORN 14

homemade chocolate-glazed „popcorns“ with caramel-yuzu mousse, polenta cream, azuki bean mochi, lavender-vanilla ice cream and yuzu sorbet

CG - with lactose free dairy products

チョコレートグレイズ・自家製ポップコーン、キャラメル・柚子・ムース、ラベンダー・バニラ・アイスクリームと柚子・シャーベット添え

CARAMELISED BANANA 14

marinated in Japanese Toki whisky, with yuzu gel, lime chip, salty caramel hazelnuts and chocolate sorbet

VEGAN - FHO - lactose and gluten free

キャラメライズ・バナナ、キャラメル・ヘーゼルナッツ、チョコレート・シャーベット添え

THREE SEASONAL HOMEMADE SORBETS 9

VEGAN - lactose and gluten free

季節の3類自家製シャーベット

SHIKI CHOP STICKS

Japanese people prefer light weight chopsticks. Our exclusive chop sticks, which can be found in various luxury restaurants in Tokyo, are made of fresh wood without any chemical treatment.

Most wooden chopsticks world-wide are made of chemically washed wood waste. While the usage of wood waste might serve the conservation of the environment, the chemicals on the surface can have negative health effects as proven by many studies.

For environmental reasons, we kindly request our guests to keep their chop sticks between courses.



WHITE WINE BY THE GLASS グラスワイン(白)

2018 GRÜNER VELTLINER DAC 0,125 l 5,50
Ebner-Ebenauer / Weinviertel

2018 RIESLING NUSSBERG GROSSLAGE 0,125 l 5,70
Fuhrgassl-Huber / Vienna

2018 GELBER MUSKATELLER KLASSIK 0,125 l 6,40
Tement / South Styria

2018 SAUVIGNON BLANC 0,125 l 6,20
Piribauer / Burgenland

2017 CHOREY-LES-BEAUNE BLANC 0,125 l 9,00
Domaine Maillard / Burgundy (France)

2016 CHENIN BLANC SAUMUR 0,125 l 8,70
Domaine Langlois-Chateau / Loire (France)

ROSÉ WINE BY THE GLASS グラスワイン(ロゼ)

2018 GRAIN DE GLACE CÔTES DE PROVENCE 0,125 l 7,70
Maîtres Vignerons / Provence (France)

RED WINE BY THE GLASS グラスワイン(赤)

2015 BLAUFRÄNKISCH RESERVE 0,125 l 6,50
Glatzer / Carnuntum

2015 PINOT NOIR 0,125 l 7,50
Ebner-Ebenauer / Weinviertel

2011 CABERNET SAUVIGNON 0,125 l 11,50
Krug / Thermenregion

JOJI'S MATURE RED WINE OF THE DAY 0,125 l 11,50 - 14,50
Proprietor Joji Hattori, who cannot tolerate young red wines, offers his guests the opportunity to enjoy very mature red wines by the glass.

DESSERT WINE AND PLUM WINE BY THE GLASS デザートワイン・梅酒

SEEWINKEL BEERENAUSLESE 6 cl 7,80
Velich, Apetlon / Burgenland

KISHU UME-SHU PLUM WINE 6 cl 5,20
Wakayama Prefecture (Japan)



SAKE BY THE GLASS (COLD)

冷酒

HARUSHIKA JUNMAI "CHO-KARAKUCHI" 0,1 l 9,50

(pure rice sake - extra dry)

Harushika brewery / Nara prefecture

UGO-NO-TSUKI SPECIAL JUNMAI 0,1 l 12,50

(pure rice sake)

Aihara brewery / Hiroshima prefecture

HARUSHIKA JUNMAI GINJO "FU-IN" 0,1 l 13,50

(premium pure rice sake - Special Seal)

Harushika brewery / Nara prefecture

HARUSHIKA JUNMAI DAI-GINJO 0,1 l 18,50

(super-premium pure rice sake - Grand Cru)

Harushika brewery / Nara prefecture

KATSUYAMA JUNMAI GINJO "KEN" 0,1 l 19

(the award-winning "Grand Cru" among the Junmai Ginjo)

Katsuyama brewery / Miyagi prefecture

SAKE (WARM)

熱燗

HARUSHIKA FUTSU SHU "KINMON" 0,1 l 8,50

Harushika brewery / Nara prefecture

DRAFT BEER

生ビール (オーストリア産)

OTTAKRINGER Gold Fassl PUR

organic

0,2 l 2,70

0,33 l 3,90

OTTAKRINGER Gold Fassl ZWICKL ROT

unfiltered

0,2 l 2,70

0,33 l 3,90

BEER (BOTTLES) FROM JAPAN

瓶ビール

ASAHI SUPER DRY 0,33 l 6,50

KIRIN ICHIBAN 0,33 l 6,00

SAPPORO 0,33 l 6,00

NON-ALCOHOLIC BEER

ノンアルコールビール

NULL KOMMA JOSEF 0,33 l 4,00



ALLERGENS

A

Gluten containing cereals and all other products containing gluten

B

Products containing crustaceans

C

Products containing eggs

D

Products containing fish

E

Products containing peanuts

F

Products containing soy beans

G

Products containing milk (including lactose)

H

Products containing tree nuts
(such as walnut, hazelnut, almond etc.)

L

Products containing celery

M

Products containing mustard

N

Products containing sesame

O

Products containing sulphur dioxide

P

Products containing lupine

R

Products containing molluscs

We would like to inform you that in our Brasserie
there will be a cover charge of 2 Euros per person
(which includes Edamame).

カバーチャージ (枝豆込み) お一人様2ユーロ