

JAPANESE TASTING HOUSE

The RâPier

お茶也

*"Asleep on horseback ,
Half in dream ,
The distant moon ,
Smoke for the morning tea."*

Matsuo Bashō (1644–1694)



LUNCH MENU “白露 HAKURO”

12:00-14:30 (week-end 15:30)

MENU GO “5” <27> - MENU NANA “7” <39>



WHITE HOJICHA MISO PARSNIP
パースニップ ほうじ茶と白味噌



CHESTNUT AND PLUM CAKE
栗と梅のケーキ



CREAMY SESAME, YUZU,
BAMBOO SHOOTS
胡麻のクレムー 柚子、メンマ



TOFU, WALNUTS AND FRESH FIGS
豆腐 胡桃と生いちじく



CHARCOAL RICE, AUBERGINE
植物炭のご飯 茄子



WAKAME, CANDIED TURNIP, GRAPES
若布 蕪のコンフィ、葡萄



BROCCOLI SOUP, YUZU ESPUMA
ブロッコリーのポタージュ
柚子のエスプーマ

節気 SEKKI MENU <80>

12:00-14:00 (week-end 15:00) & 19:00-21:30

SEVEN EXPRESSIONS — FROM THE VEGETAL TO THE EXCEPTIONAL.
THE GO MENU ENRICHED WITH TWO CREATIONS FROM THE SEA
(HAMACHI) AND THE LAND. (WAGYU A5)

CELLAR (SHOP)

KIMINO SPARKLING JUICE (25 cl) - Pack : 6 Btl
Momo (Peach) - Yuzu - Ume (Plum) **30**

BEER ECHIGO PREMIUM (KOSHIHIKARI RICE)- 50CL **8**
CIDER LUMIERE - 33CL **13**

DOMAINE KUHEIJI

CRÉMANT DE BOURGOGNE BLANC DE NOIRS **27**
KUHEIJI ALIGOTÉ 2022 **28**
BOURGOGNE CHARDONNAY 2022 **44**
COTEAUX BOURGUIGNONS 2022, **26**
BOURGOGNE PINOT NOIR 2022, **47**
GEVREY-CHAMBERTIN 2022, **87**
NUITS-SAINT-GEORGES 2022, **70**
KUHEIJI ALOXE-CORTON 2022, **64**
KUHEIJI POMMARD 1ER CRU "LES ARVELETS" 2022 **83**

KUHEIJI 50 JUNMAI DAIGINJO « EAU DE DÉSIR » 16% -72CL **46**
KUHEIJI 50 JUNMAI DAIGINJO « SAUVAGE » 16% -72CL **46**
KUHEIJI 40 JUNMAI DAIGINJO «KA NO CHI » 16% -72CL **62**
KUHEIJI 35 JUNMAI DAIGINJO « EXTRAORDINAIRE » - 16% -72CL. **68**
KUHEIJI 40 JUNMAI DAIGINJO « KYODEN » - 16% -72CL. **68**
KUHEIJI 30 KAMOSHIBITO DAIGINJO "HI NO KISHI" 2020 - 16% -72CL. **190**

ENOKI KIYOMORI HEIAN- NIGORI 50 CL **48**
YUZUSHU **56**
UMESHU **56**

WHISKY JUNENMYO RED LABEL 46% - 70CL **70**
WHISKY JUNENMYO ROUGE BLENDED 46%- 70CL **77**
WHISKY JUNENMYO HALF DECADE 40%.- 70CL **79**
WHISKY JUNENMYO SEVEN 7 YEARS, 46%- 70CL **90**

RYORISHU ARTISANAL COOKING SAKE 15% - 30 CL **16**
RYORISHU ARTISANAL COOKING SAKE 15% - 72 CL **28**
HONMIRIN 14% - 30 CL **17**

"MISSION" OLIVE OIL 90GR **40**
"MISSION" OLIVE OIL 180GR **72**
Nazuna no Shio SALT - Arashio Ao **18**

A JAPANESE-STYLE CORNER SHOP

OUR CONCEPT IS COMPLETED WITH A REFINED JAPANESE CORNER SHOP THAT CELEBRATES **CRAFTSMANSHIP** AND AUTHENTICITY. THIS BOUTIQUE AREA OFFERS A CURATED SELECTION OF HIGH-QUALITY AND **ARTISANAL** PRODUCTS — EVERYTHING THAT GUESTS SEE AND EXPERIENCE AT THÉRÂPIE, FROM THE DÉCOR TO THE TABLEWARE AND EVEN ELEMENTS OF OUR MENU, CAN BE PURCHASED AND BROUGHT HOME.

FROM HANDMADE CERAMICS, FINE TEAS, AND SAKE-WINE TO INCENSE, LACQUER-WARE, AND SEASONAL DELICACIES, EACH ITEM IS CAREFULLY CHOSEN TO REFLECT THE PHILOSOPHY OF THÉRÂPIE: **AUTHENTICITY**, ARTISTRY, AND HARMONY. SOON, THESE **TREASURES** WILL ALSO BE AVAILABLE ONLINE, ALLOWING OUR GUESTS TO EXTEND THE THÉRÂPIE EXPERIENCE BEYOND OUR WALLS.

TO SHARE THE SPIRIT OF THÉRÂPIE, WE ALSO OFFER **GIFT CARDS**, A THOUGHTFUL WAY TO INVITE LOVED ONES TO DISCOVER OUR UNIQUE BLEND OF JAPANESE **CULTURE, GASTRONOMY, AND WELLNESS.**

À LA CARTE

12:00-15:00 & 19:00-21:30

SAVORY WAGASHI - BOUCHÉES

酒粕せんべい SAKEKASU SENBEI (RED SHISO-WASABI) | 7,5
松風 MATSUKAZE | 7
よもぎ味噌大福 YOMOGI MISO DAIFUKU | 7,5

NORI CHIPS-SESAME | 6

EDAMAME | 5

本日の一品 RECOMMENDATION DU SHOJIN RYORI | 8

和牛のたたき WAGYU TATAKI | 30

THINLY SLICED WAGYU BEEF, SEARED RARE, WITH A TENDER RAW CENTER.

帆立の薄切り造り USUGIRI - HOTATE | 30

SCALLOPS CARPACCIO FINELY SLICED WITH YUZU AND SHISO

薄造り 柚子ポン酢 USUZUKURI - HAMACHI | 25

THINLY SLICED YELLOWTAIL CARPACCIO, ENHANCED WITH A FRAGRANT AND REFRESHING YUZU PONZU SAUCE. (SEE “SHABU-SHABU” MENU DESCRIPTION)

ハマチの活け締め刺身 SASHIMI - HAMACHI PREMIUM- WAKAYAMA | 35

キャビア CAVIAR NOVA | 73 (20 GR) | 108 (30 GR)

STURGEON PEARLS (ACIPENSER BAERII), RAISED FOR OVER EIGHT YEARS IN ESTONIA'S COLD UNDERGROUND WATERS—AMONG THE **PUREST** IN EUROPE—CRAFTED ACCORDING TO JAPANESE EXPERTISE AND MATURED IN THE TRADITIONAL **MALOSSOL** STYLE. BORN FROM A CLOSE COLLABORATION BETWEEN ESTONIAN FARMERS AND A **JAPANESE MASTER CAVIAR** PROCESSOR, IN THE SPIRIT OF **KAIZEN**, IT REVEALS A SILKY TEXTURE AND A REMARKABLY PURE MINERAL FINISH

WAGYU GYŪDON < 45 >

A refined tribute to Japanese culinary tradition.

THIN SLICES OF SELECT **A5 WAGYU** BEEF, SLOWLY SIMMERED WITH ONIONS IN A DELICATE, HANDCRAFTED BROTH. SERVED OVER A BED OF PEARLY **KOSHIHIKARI** JAPANESE RICE, IT OFFERS A SUBTLE BALANCE OF SWEETNESS, UMAMI, AND AROMATIC ROUNDNESS.

SHABU-SHABU

LUNCH & DINNER (L.O 21:30)

DIVE INTO THE ART OF SHABU-SHABU
WITH FOUR GOURMET INTERPRETATIONS:

WAGYU

EXCEPTIONAL JAPANESE BEEF (FILLET), GRADED A5, RENOWNED FOR ITS REFINED MARBLING AND UNPARALLELED TENDERNESS. A UNIQUE INTENSITY OF UMAMI AND MELT-IN-YOUR-MOUTH TEXTURE, UNLIKE ANY OTHER IN THE WORLD. SERVED WITH THE INGREDIENTS LISTED IN THE VEGETARIAN MENU. TO FINISH, THE RICH BROTH—INFUSED WITH VEGETABLES, TOFU, AND WAGYU—IS ELEVATED WITH HANDMADE UDON NOODLES.

NORMAL (100 G) : 80 + EXTRA (50 G) : 30



HAMACHI

A NOBLE FISH IN JAPAN, PRIZED FOR ITS DELICATE, BUTTERY TEXTURE AND RICH UMAMI FLAVOR. ITS BALANCED TASTE AND SILKY MOUTHFEEL MAKE IT A STAPLE OF REFINED JAPANESE CUISINE. SERVED WITH THE INGREDIENTS LISTED IN THE VEGETARIAN MENU. TO FINISH, THE RICH BROTH—INFUSED WITH VEGETABLES, TOFU, AND HAMACHI—IS ELEVATED WITH HANDMADE UDON NOODLES.

NORMAL (150 G) : 65 + EXTRA (50 G) : 20



HOTATE

RENOWNED AS JAPAN'S MOST NOBLE SCALLOPS, THOSE FROM HOKKAIDO ARE CELEBRATED FOR THEIR GENEROUS, PEARLESCENT FLESH AND EXCEPTIONAL SWEETNESS. RAISED IN THE COLD, PRISTINE WATERS OF NORTHERN JAPAN, THEY OFFER A FIRM YET TENDER TEXTURE AND A NATURALLY SWEET, BRINY FLAVOR OF REMARKABLE FINESSE. SERVED WITH THE INGREDIENTS LISTED IN THE VEGETARIAN MENU. TO FINISH, THE RICH BROTH—INFUSED WITH VEGETABLES, TOFU, AND HOTATE—IS ELEVATED WITH HANDMADE UDON NOODLES.

NORMAL (125 G) : 75 + EXTRA (50 G) : 25



VEGETARIAN

A BALANCED AND COMFORTING CULINARY EXPERIENCE, SHOWCASING CAREFULLY SELECTED INGREDIENTS FOR THEIR FRESHNESS AND NATURAL DEPTH OF FLAVOR: ORGANIC SEASONAL VEGETABLES, HOUSE-MADE ORGANIC TOFU, AND A REFINED DASHI BROTH MADE WITH PREMIUM KOMBU AND SHIITAKE MUSHROOMS, SERVED WITH HANDMADE UDON NOODLES.

40

A moment of sharing where tradition and excellence meet.

M E D S P A

SERENITY & INNOVATION

A perfect alliance between ancestral traditions and modern technologies for a unique relaxing experience.



IYASHI DÔME

A TREATMENT INSPIRED BY JAPANESE TRADITIONS, COMBINING FAR INFRARED AND DEEP DETOXIFICATION.

THIS REGENERATING RITUAL HELPS ELIMINATE TOXINS, IMPROVE SKIN QUALITY AND SOOTHE THE ENTIRE BODY.

AN ULTIMATE WELLNESS EXPERIENCE TO HARMONIZE BODY AND MIND.

1 SESSION | 50

DISCOVERY PACKAGE (THE FIRST TWO SESSIONS) | 69

AWAKENING TREATMENT (5 SESSIONS) | 220

DETOX TREATMENT (10 SESSIONS) | 375

Lucibel·le
PARIS
THE POWER OF LIGHT

IMMERSE YOURSELF IN TECHNOLOGICAL INNOVATION FOR YOUR SKIN. THIS CUTTING-EDGE LED MASK USES DIFFERENT WAVELENGTHS TO REVITALIZE, SOOTHE, AND FIRM. A PERSONALIZED TREATMENT THAT REVEALS RADIANT, REJUVENATED SKIN, PERFECTLY COMPLEMENTING YOUR WELLNESS ROUTINE.

1 SESSION | 40

DISCOVERY PACKAGE (THE FIRST TWO SESSIONS) | 55

OVE PRO PACKAGE (4 SESSIONS) | 150

PREMIUM OVE PRO PACKAGE (8 SESSIONS) | 290

WAGASHI WORKSHOP

« *Japanese Confectionery as Art* »

DIVE INTO A WORLD OF SWEET POETRY WHERE EACH WAGASHI IS A SMALL EPHEMERAL SCULPTURE, A REFLECTION OF THE SEASONS AND THE JAPANESE SOUL.

LIMITED PLACES – RESERVATION ONLY

IMMERSE YOURSELF IN THE POETIC WORLD OF WAGASHI THROUGH A PRESENTATION OF THEIR HISTORY, THEIR SEASONAL SYMBOLISM AND THE AESTHETIC PHILOSOPHIES THAT SHAPE THESE REFINED CONFECTIONS.

ON THE PROGRAM:

DEMONSTRATION & GUIDED CREATION

UNDER THE GUIDANCE OF OUR WAGASHI CHEF, MASTER STEP BY STEP THE MAKING OF 3 WAGASHI SPECIALTIES (NERIKIRI, DAIFUKU, DOMYOJI, ETC.), MADE FROM NATURAL AND TRADITIONAL INGREDIENTS (BEAN PASTE, GLUTINOUS RICE FLOUR, ETC.).

TASTING & TEA PAIRING

LEARN THE SECRETS OF INFUSION AND THE ART OF PAIRING, TO ENHANCE EVERY BITE AND EVERY SIP.

EXCHANGE & QUESTIONS

FINISH WITH A FRIENDLY MOMENT OF DISCUSSION: ASK ANY QUESTIONS YOU MAY HAVE ABOUT INGREDIENTS, WORKING METHODS OR JAPANESE TRADITIONS RELATED TO TEA AND CONFECTIONERY.

WHAT'S INCLUDED:

- INGREDIENTS
- ALL NECESSARY EQUIPMENT
- ELEGANT BOXES TO TAKE YOUR WAGASHI CREATION WITH YOU
- SELECTION OF PREMIUM JAPANESE TEAS

THURSDAY AND SUNDAY AT 4:00 P.M.

PREMIUM WORKSHOP (€80/PERSON): THREE WAGASHI, ADVANCED MODELING TECHNIQUES AND A FINE SELECTION OF KYUSHU TEAS.

EXCLUSIVE OMAKASE < 90 >

THURSDAYS & FRIDAYS - 7:30 PM

TAKE A SEAT AT THE COUNTER FOR AN INTIMATE CULINARY DIALOGUE WITH OUR CHEF MAUD RAVIX, WHERE EVERY BITE IS A SURPRISE AND EVERY DISH TELLS A STORY.

OMAKASE (お任せ), LITERALLY "I ENTRUST MYSELF TO YOU," IS A JAPANESE TRADITION WHERE THE CHEF CRAFTS A UNIQUE MENU, GUIDED BY SEASONAL INGREDIENTS AND THEIR CREATIVE INSPIRATION. LET YOURSELF BE CARRIED AWAY BY HER EXPERTISE AND CREATIVITY IN A WARM AND REFINED ATMOSPHERE.

- A CUSTOM-DESIGNED TASTING MENU, WHERE FLAVORS UNFOLD IN PERFECT HARMONY.
- EXCEPTIONAL INGREDIENTS, CAREFULLY SELECTED: FRESH FISH, SEASONAL VEGETABLES, AND BOLD TOUCHES.
- A PRIVILEGED EXCHANGE WITH MAUD, WHO WILL EXPLAIN EACH CREATION.

TASTING: 5 COURSES, SERVED AT THE CHEF'S PACE.

PAIRINGS: OPTIONAL ARTISANAL SAKES OR NATURAL WINES TO ELEVATE THE FLAVORS (UPON REQUEST).

DURATION: APPROXIMATELY 2H30, IN A COZY AND MINIMALIST SETTING.

RESERVATIONS

- TIMING: FROM 7:30 PM (LAST ARRIVAL).
- PRICE: €90 PER PERSON (DRINKS NOT INCLUDED) – **€60 (VEGAN MENU).**
- LIMITED SEATING: MAXIMUM 4 GUESTS PER EVENING

RESERVATION REQUIRED.



IPPUKU TEA RITUAL < 45 >

3:00-6:30 pm (lo: 6:00 pm)

A DELICATE AND REFINED INTERLUDE INSPIRED BY THE ART OF JAPANESE TEA, TO BE ENJOYED WITH FRIENDS OR SOLO IN A TIMELESS ATMOSPHERE.

“CHAGO”

- 1 EXCEPTIONAL TEA FROM OUR SELECTION ≤ €12
- 3 KAISEKI BITES (3 SAVORY WAGASHI)
- 2 WAGASHI (1 NERIKIRI + 1 DAIFUKU)

“SHUGO”

FOR SAKE, WINE, AND BEER LOVERS

- 1 GLASS OF RED WINE / WHITE WINE / CRÉMANT / SAKE / BEER
- 3 KAISEKI BITES (3 SAVORY WAGASHI)
- 2 WAGASHI (1 NERIKIRI + 1 DAIFUKU)

WAGASHI

A TRADITIONAL JAPANESE CONFECTION DELICATELY CRAFTED FROM NATURAL INGREDIENTS. THESE SWEETS, OFTEN INSPIRED BY THE SEASONS, COMBINE REFINED AESTHETICS WITH SUBTLE FLAVORS, REFLECTING THE ELEGANCE AND CULTURE OF JAPANESE TEA CEREMONIES.

TSUKIMI DANGO 月見団子 | 7

DANGO SESAME BEAN PASTE

"TSUKIMI" IS A JAPANESE TRADITION OF ADMIRATION OF THE FULL MOON IN AUTUMN TO CELEBRATE THE HARVEST. RICE BALLS ARE OFTEN PRESENTED WITH AUTUMN HERBS. THEY ARE WRAPPED IN A RICH AND CREAMY SESAME PASTE.

OHAGI おはぎ | 8

MATCHA, CHUNKY RED BEAN PASTE

IN JAPAN, "OHAGI" IS A TRADITIONAL SWEETNESS ENJOYED IN SPRING AND AUTUMN DURING THE PERIOD CALLED "OHIGAN", DEDICATED TO THE MEMORY OF THE ANCESTORS. THE OHAGI IS ALSO OFFERED IN TRIBUTE TO THE ANCESTORS, WHILE CELEBRATING THE BENEFITS OF THE SEASON.

GENTIAN 竜胆 | 8

UIRO WHITE BEAN PASTE

THE "RINDŌ" (GENTIAN) IS AN EMBLEMATIC AUTUMN FLOWER IN JAPAN. OFFERED IN SEPTEMBER FOR THE "DAY OF RESPECT FOR THE ELDERLY", IT SYMBOLISES LONGEVITY.

KEIRŌ TSURU-KAME 敬老鶴亀 | 8.5

NERIKIRI CHOCOLATE

A NERIKIRI IN THE SHAPE OF A CRANE AND A TURTLE, SYMBOLS OF LONGEVITY, GARNISHED WITH A MELTING CHOCOLATE GANACHE. INSPIRED BY THE DAY OF RESPECT FOR THE ELDERLY, CELEBRATED ON THE THIRD MONDAY OF SEPTEMBER IN JAPAN.

KINAKO HAZELNUT DAIFUKU きなこヘーゼルナッツ大福 | 7.5

HOMEMADE KINAKO MOCHI WITH A FRAGRANT ROASTED FLAVOR, FILLED WITH SMOOTH HAZELNUT PASTE.

SAKURA DOMYOJI 桜道明寺 | 8

MADE FROM DOMYOJI FLOUR (STUMMY RICE STEAMED AND THEN CRUSHED), THIS SOFT AND LIGHT PINK RICE CAKE IS FILLED WITH A SWEET AND SUBTLE RED BEAN PASTE. WRAPPED IN A FLAVOURED CHERRY LEAF, IT IS ONE OF JAPAN'S MOST ICONIC TRADITIONAL CONFECTIONERY.

Seasonal wagashi collection by Mariko-san

長岡 真理子

MORNING MATCHA WORKSHOP

*"A Japanese ritual to awaken the senses at
ThérâPie-Ochaya"*

EVERY WEEKEND, THÉRÂPIE INVITES YOU TO SLOW DOWN TIME DURING A REFINED INTERLUDE AROUND MATCHA.

LIMITED PLACES – RESERVATION ONLY

AN EXCEPTIONAL MORNING: HARMONY, PRESENCE, ELEGANCE — FROM THE MORNING.

TREAT YOURSELF TO A MOMENT OF RELAXATION TO START THE DAY OFF RIGHT: A GUIDED MATCHA TEA CEREMONY, ACCOMPANIED BY JAPANESE SWEETS AND AN AWAKENING TO FULL PRESENCE.

CONTENT OF THE EXPERIENCE

- INTRODUCTION TO MATCHA : GESTURES, UTENSILS, SYMBOLISM
- PERSONALIZED PREPARATION OF YOUR MATCHA (USUCHA)
- TASTING OF 2 GREAT VINTAGES OF MATCHA (KYUSHU)
- PAIRING WITH SEASONAL WAGASHI
- A LITTLE TIME FOR INTROSPECTION OR GUIDED BREATHING
- FREE DISCUSSION ON TEA, JAPANESE CULTURE AND THE ART OF SLOWING DOWN

SATURDAY AND SUNDAY: 10:30 A.M. – 12:00 P.M.

GIVE OR TREAT YOURSELF TO A GENTLE AWAKENING. AN IDEAL MOMENT TO EXPERIENCE ALONE, AS A COUPLE OR AS A GIFT VOUCHER.

PREMIUM WORKSHOP (€80/PERSON)

WINE

DOMAINE KUHEIJI

DOMAINE KUHEIJI REMAINS ONE OF THE MOST CAPTIVATING TREASURES OF THE CÔTE DE NUITS. A GATEWAY BETWEEN JAPAN AND BURGUNDY, THIS EXCLUSIVE 2.5-HECTARE ESTATE IN MOREY-SAINT-DENIS SERVES AS A BRIDGE BETWEEN TWO CULTURES. MANAGED DAILY BY HIROTAKA ITO, THE PROPERTY EMPLOYS ORGANIC FARMING METHODS TO PRODUCE AN EXCEPTIONAL ARRAY OF WINES FROM THE FINEST VINTAGES, ADHERING TO THE PURE BURGUNDIAN TRADITION WHILE BENEFITING FROM JAPANESE PRECISION.

CRÉMANT DE BOURGOGNE BLANC DE NOIRS

IT IS DISTINGUISHED BY ITS FINE, DELICATE BUBBLES AND ITS PALE, PEARLESCENT HUE, CHARACTERISTIC OF A BLANC DE NOIRS. ITS EXPRESSIVE BOUQUET MELTS RED BERRIES, CITRUS FRUITS, AND WHITE FLOWERS. ON THE PALATE, IT UNVEILS A ROBUST, WINE-LIKE STRUCTURE, HARMONIOUSLY BALANCED BY FRESH FRUIT NOTES AND A BROAD, ELEGANT FINISH.

ALIGOTÉ 2022

A REFINED WHITE WINE, YOUTHFUL, STYLISH, AND SOMEWHAT UNCONVENTIONAL. IT IS DRESSED IN PALE GOLD. WITH A UNIQUE FLAVOR PROFILE, THE BOUQUET OF THE BOURGOGNE ALIGOTÉ APPELLATION REVEALS FRUITY NOTES (APPLE, LEMON) AND FLORAL NUANCES. ON THE PALATE, THIS LIVELY WINE ENLIVENS THE TASTE BUDS.

COTEAUX BOURGUIGNONS 2022

THIS WINE PRESENTS A REFINED AND AROMATIC PROFILE, DISTINGUISHED BY FRUITY UNDERTONES AND A BALANCED STRUCTURE.
GRAPE VARIETIES: PINOT NOIR, GAMAY

BOURGOGNE CHARDONNAY 2022

IT WILL FEATURE HAZELNUT WITH HONEYED, BUTTERY UNDERTONES, COMPLEMENTED BY NUANCES OF FERN, SPICES, AND CANDIED CHESTNUT. ON THE PALATE, IT PRESENTS AS AN AROMATIC WINE—ELEGANT WITHOUT BEING INSUBSTANTIAL, GENEROUS WITHOUT BEING WEIGHTY, SMOOTH YET ROBUST, DRY AND SOOTHING, ENVELOPING AND NOTABLY PROFOUND, LACKING IN STRICT STRUCTURE BUT EXHIBITING PERSISTENCE.

ALOXE CORTON 2022

IN ADDITION TO THE CHARACTERISTIC FLORAL AND FRUITY NOTES OF THE GRAPE VARIETY, THERE ARE NUANCES OF WHITE PEPPER, SWEET SPICES, AND TOAST. THE TEXTURE IS AMPLE, AND THE TANNINS, ALTHOUGH NOTICEABLE, TEND TO MELLOW.

BOURGOGNE PINOT NOIR 2022

ON THE NOSE, THE CHARACTERISTIC BOUQUET OF THE BURGUNDY APPELLATION REVEALS A MEDLEY OF SMALL RED AND BLACK FRUITS, SUCH AS STRAWBERRY, CHERRY, BLACKCURRANT, AND BLUEBERRY. THE RED BURGUNDY IS LIVELY ON THE PALATE, SHOWCASING A WELL-STRUCTURED PROFILE WITH A SMOOTH AND ROUNDED FINISH.

GEVREY-CHAMBERTIN 2022

THE BRILLIANCE OF YOUTH ENDOWS THEM WITH A VIBRANT RUBY HUE, WHICH TRANSITIONS INTO A RICH CARMINE, BLACK CHERRY SHADE AS THEY MATURE. STRAWBERRY, BLACKBERRY, VIOLET, MIGNONETTE, AND ROSE.

NUITS SAINT-GEORGES 2022

BENEATH A TWILIGHT HUE OF PURPLE, RICH AND OCCASIONALLY VEERING TOWARDS MAUVE, THE RED OFTEN EVOKES IMAGES OF ROSE AND LICORICE. AROMAS ASSOCIATED WITH YOUTH ENCOMPASS CHERRY, STRAWBERRY, AND BLACKCURRANT, WHEREAS THOSE INDICATIVE OF MATURITY REVEAL LEATHER, TRUFFLE, FUR, AND GAME.

9 42

12 58

11 55

81

121

92

152

138

TEA TIME

OUR ENSO BRAND PRESENTS A CURATED SELECTION OF JAPAN'S MOST NOBLE AND REMARKABLE TEAS, SOURCED FROM SMALL, ARTISANAL TEA FARMS.

OUR COLLECTION OF OVER 30 JAPANESE TEAS CAN BE ENJOYED ON SITE (ALL OUR TEAS ARE BREWED USING MICRO-FILTERED, REVERSE-OSMOSIS WATER) OR PURCHASED IN OUR BOUTIQUE. WITH THE ARRIVAL OF SUNNY DAYS, LET YOURSELF BE SURPRISED BY THE ELEGANCE OF **KŌRIDASHI – THE JAPANESE METHOD OF BREWING TEA OVER ICE.**

HATSUNO – PREMIUM KABUSCHA (OKUMIDORI, FUJI-MIDORI) | 12,5 | 24 (50G)

FIRST-HARVEST KABUSECHA, GROWN UNDER PARTIAL SHADE IN THE RENOWNED REGION OF YAME. RICH IN L-THEANINE AND ANTIOXIDANTS, IT PROMOTES RELAXATION, MENTAL CLARITY AND GENTLE VITALITY. IN A CUP, A DELICATE, VEGETABLE AND SILKY UMAMI FLAVOUR, WITH NOTES OF FRESH GRASS AND TENDER SPINACH, WITH A SWEET AND BALANCED FINISH.

MIYA – GYOKURO PREMIUM (SAE-MIDORI) | 14 | 38,5 (50G)

PRESTIGIOUS SHADE GREEN TEA, HAND-HARVESTED. ITS DARK AND SHINY LEAVES ARE FULL OF AMINO ACIDS. OF RARE INTENSITY, OFFERING A DEEP UMAMI SWEETNESS WITH MARINE AND BUTTERY NOTES. A UNIQUE SENSORY EXPERIENCE. VERY RICH IN THEANINE, KNOWN FOR ITS RELAXING AND REVITALISING EFFECTS. A TEA OF MEDITATION AND MINDFULNESS.

JIN – KUKICHA-SHIRAORE ORGANIC PREMIUM (YABUKITA) | 12 | 22 (50G)

PREMIUM SHIRAORE FROM YAME, DELICATE INFUSION FAMOUS FOR ITS SHINY WHITE STEMS AND SWEET LIQUEUR. NATURALLY RICH IN UMAMI AND LOW IN CAFFEINE, THIS TEA PROMOTES A FEELING OF CALM AND CLARITY. IN THE MOUTH, IT OFFERS A SWEET AND SLIGHTLY ASTRINGENT FLAVOUR, WITHOUT ANY BITTERNESS, IDEAL TO ACCOMPANY A BREAK OR PROLONG A MOMENT OF WELL-BEING.

NADESHIKO – THÉ FERMENTÉ BIOLOGIQUE HIGH GRADE | 8 | 30 (60G)

A RARE JAPANESE TEA, FERMENTED BY A NATURAL PROCESS, WHICH REVEALS A FRUITY SWEETNESS AND RICH FLORAL NOTES. ITS AMBER LIQUEUR RECALLS RIPE PLUM, RED FRUITS AND A DELICATE SPICY TOUCH, WITH A LONG AND VELVETY FINISH. RICH IN POLYPHENOLS FROM FERMENTATION, IT SUPPORTS DIGESTION, INTESTINAL BALANCE AND THE PROPER FUNCTIONING OF THE IMMUNE SYSTEM

KIRI – TAMARYOKUCHA COMPETITION (SAE-MIDORI, TSUYUHIKARI) | 13 | 41 (80 G)

A RARE TAMARYOKUCHA WITH DELICATELY CURVED LEAVES, OFFERING AN INFUSION OF EXCEPTIONAL PURITY AND REFINEMENT. BRIGHT AND ELEGANT, IT OPENS WITH NOTES OF VIBRANT CITRUS FRUITS, FOLLOWED BY THE SWEET FLAVOUR OF FRESH ALMOND AND A SUBTLE VEGETABLE TOUCH EVOKING STEAMED ARUGULA. LONG FINISH, SLIGHTLY SWEET. RICH IN ANTIOXIDANTS (CATECHINS) AND NATURALLY STIMULATING, IT PROVIDES GENTLE AND STABLE ENERGY AS WELL AS A FEELING OF MENTAL CLARITY, WHILE PROMOTING DIGESTION AND CONCENTRATION..

Patience , purity , infinite freshness: each tea reveals its nuances with delicacy and harmony.

3 INFUSIONS INCL., EXCEPT MATCHA

D R I N K S

KIMINO (NEW – EXCLUSIVE) | 7,9 (25 CL) | 25 (6 BTLS)
SPARKLING JUICE: MOMO (PEACH) – YUZU – UME (PLUM)

ICED COCO MATCHA LATTE – ORGANIC | 12.50
MATCHA LATTE (COW MILK) – ORGANIC | 9
MATCHA LATTE + COLLAGEN (BOVINE) – ORGANIC | 11
HŌJICHA LATTE (COW MILK) – ORGANIC | 8

EXTRAS
+0,50 – HOMEMADE ORGANIC ALMOND MILK OR ORGANIC OAT BARISTA MILK
+0,20 – ORGANIC AGAVE SYRUP
+1,00 – ORGANIC HONEY

HOMEMADE ORGANIC ALMOND MILK | 5
HOMEMADE ORGANIC VANILLA HONEY MILK | 6
SUMIYAKI BLEND COFFEE | 8 | 42 (250 G)
COLD BREW SUMIYAKI COFFEE | 8
CAPPUCCINO SUMIYAKI BLEND | 8,50

WATER
MICRO-FILTERED AND OSMOTIZED
STILL | 4 (37,5 CL) | 5 (50 CL) | 7 (75 CL)
SPARKLING | 4,50 (37,5 CL) | 5,50 (50 CL) | 7,50 (75 CL)

MUGICHA PREMIUM | 7 (37,5 CL) | 10 (50 CL) | 12 (75 CL)
SLOWLY COLD-BREWED OVER SEVERAL HOURS, IT REVEALS THE NATURAL SWEETNESS OF GOLDEN BARLEY AND OFFERS A REFRESHING, CAFFEINE-FREE SENSATION. A TASTE OF JAPANESE SUMMER, FULL OF SMOOTHNESS AND LIGHTNESS.

SPARKLING KOUCHA TEA | 8.5
SPARKLING SENCHA TEA. | 8.5

BEER “ECHIGO PREMIUM” (KOSHIHIKARI RICE) 50CL | 12
CIDER “LUMIERE” – 33CL. | 16 **NEW**
SAKE GOLD MASUMI – 18 CL | 18
SAKE ENANOHOMARE HIYA GENSHU – 18 CL. | 22
KUROMATSU SENJO JUNMAI DAIGINJO PROTOTYPE – 30 CL | 39

WHISKY JUNENMYO RED LABEL 46% – 5CL | 12
WHISKY JUNENMYO ROUGE BLENDED 46%- 5CL | 14
WHISKY JUNENMYO HALF DECADE 40%.- 5CL | 15
WHISKY JUNENMYO SEVEN 7 YEARS, 46%- 5CL | 18

S A K E

KUHEIJI 50 JUNMAI DAIGINJO "EAU DU DESIR" IS A CONTEMPORARY AND GASTRONOMIC SAKE THAT SHOWCASES THE STRENGTH AND RICHNESS OF ITS TERROIR, WITH THE YAMADA-NISHIKI RICE VARIETY FULLY ARTICULATING ITS CHARACTER. IT PRESENTS AROMAS OF WHITE FLOWERS, INCLUDING JASMINE, EVOKING A SENSE OF VITALITY AND FRESHNESS.

13 74
720ml

KUHEIJI 50 JUNMAI DAIGINJO « SAUVAGE" IS A SIGNATURE VINTAGE THAT HIGHLIGHTS THE USE OF OMACHI RICE, THE OLDEST SAKE RICE. ITS AROMA IS SUBTLE, REVEALING VEGETAL NUANCES REMINISCENT OF GREEN GRASS AND CEREALS, ALONG WITH A DELICATE BOTANICAL FRAGRANCE THAT, WHILE UNDERSTATED, PRESENTS A DIVERSE ARRAY OF EXPRESSIONS.

13 74
720ml

KUHEIJI 40 JUNMAI DAIGINJO “KYODEN”.
ON THE PALATE, A DELICATE BITTERNESS EMERGES, REMINISCENT OF FRESHLY PRESSED CITRUS PEEL, ALONGSIDE A REFINED UMAMI CHARACTER. THE BREADTH OF THE UMAMI IS GENTLY RESTRAINED, CREATING A BEAUTIFULLY HARMONIOUS BALANCE. A SUBTLE ACIDITY EXTENDS THE SENSATION OF FRESHNESS THROUGH THE FINISH.

17 99
720ml

KUHEIJI 40 JUNMAI DAIGINJO “KA NO CHI”.
AS IT EVOLVES, AROMAS OF RIPE ORCHARD FRUITS, PEAR, MELON AND DELICATE FLORAL NOTES APPEAR WHILE MAINTAINING FRESHNESS AND PRECISION. THE MOUTH IS AMPLE, SILKY AND EXPRESSIVE, COMBINING A GENTLE SWEETNESS WITH A VIBRANT ACIDITY. THIS INTERACTION GIVES RISE TO A SAKE THAT IS BOTH ACCESSIBLE AND COMPLEX, OFFERING RICHNESS WITHOUT HEAVINESS AND LENGTH WITHOUT EXCESS POWER.

16 90
720ml

KUHEIJI 35 JUNMAI DAIGINJO « EXTRAORDINAIRE" UMAMI AND ACIDITY
NOTES OF TOASTED CEREALS FROM THE UNDERBRUSH AND MUSHROOMS GRADUALLY YIELD TO A REMARKABLE FRESHNESS. WHILE TRANSLUCENT, IT POSSESSES A RICH AND CREAMY TEXTURE. A SAKE OF EXCEPTIONAL ELEGANCE.

17 99
720ml

KUHEIJI 30 KAMOSHIBITO DAIGINJO "HI NO KISHI" 2020
KUHEIJI'S MASTERPIECE. PRODUCTION LIMITED TO ONLY 270 PIECES. AROMAS OF MELON, HERBS AND A LIGHT SMOKE. FRESH WITH A SOFT ACIDITY THAT SPREADS ON THE MOUTH EFFORTLESSLY. NOTES OF UMAMI AND PLEASANT BITTERNESS WRAPPED IN A SMOOTH TEXTURE

292
720ml

SPARKLING JUNMAISHU SAKE KOKKA NO KAORI, 10%
THIS SPARKLING SAKE CAPTIVATES WITH ITS DELICATE PINK HUE, NATURALLY DERIVED FROM RED YEAST, AND ITS FINE, NATURAL BUBBLES. ELEGANT AND REFINED, IT REVEALS A FRUITY, FLORAL AND GENTLY TANGY PROFILE REMINISCENT OF ACEROLA CHERRY, WITH LAYERED COMPLEXITY AND NOTES OF CITRUS, CHERRY, RASPBERRY AND WILD BERRIES.

90
720ml

ENOKI KIYOMORI HEIAN IS A NIGORI SAKE DISTINGUISHED BY ITS LIGHT FILTRATION, RESULTING IN A CLOUDY APPEARANCE AND A VELVETY TEXTURE. ON THE PALATE, IT DELIVERS A SMOOTH YET LIVELY EXPERIENCE, FEATURING MILKY FLAVORS AKIN TO YOGURT AND HINTS OF RIPE PEAR. A DELICATE ACIDITY AND A TOUCH OF BITTERNESS ESTABLISH A HARMONIOUS BALANCE, RENDERING THIS SAKE BOTH OPULENT AND INVIGORATING. TYPE: NIGORI (UNFILTERED) – NAGANO

15 61
500ml

YUZUSHU IS A JAPANESE LIQUEUR CREATED BY INFUSING YUZU JUICE, A CITRUS FRUIT INDIGENOUS TO JAPAN, INTO SHŌCHŪ. IT IS CELEBRATED FOR ITS INVIGORATING AND ZESTY FLAVOR.

14 30
300ml
70
720ml

UMESHU, CRAFTED FROM PLUMS MACERATED IN SHOCHU (DISTILLED ALCOHOL), IS DISTINGUISHED BY ITS SMOOTH TEXTURE AND FRUITY FLAVOR, OFFERING A REFRESHING EXPERIENCE FOR THE PALATE.

70
720ml