JAPANESE TASTING HOUSE

# お茶や

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

Matsuo Bashō (1644–1694)



RADISH LEAVES
we're smart

日本
Japanese Food Supporter

**WWW.THERAPIE.LUXE**

# LUNCH MENU “霜降 SŌKŌ”

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

## MENU GO “5” <27 > - MENU NANA “7” <39 >

*SHŌJIN RYŌRI* 精進料理 — *PLANT-BASED BUDDHIST TEMPLE CUISINE*



SATSUMAIMO AMAKARA-NI
さつま芋甘辛煮
*Sweet & savoury simmered sweet potato*



KOMBU & SHIITAKE TSUKUDANI
昆布と椎茸佃煮
*Kombu and shiitake simmered in soy sauce*



KIRIBOSHI DAIKON SALAD
切り干し大根サラダ
*Dried daikon radish salad*



MUSHROOM & ROCKET OHITASHI
キノコとロケットのお浸し
*Mushrooms and rocket steeped in dashi*



TSUKEMONO
自家製漬け物
*Homemade Japanese pickles*



IMONI-JIRU
芋煮汁
*Taro and vegetable soup*



HIJIKI GOHAN
ひじきご飯
*Hijiki seaweed rice*

## 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 OF 6 BOTTLES<br>MOMO (PEACH) – YUZU – UME (PLUM) | **30** |
| ECHIGO PREMIUM BEER (KOSHIHIKARI RICE) – 50 CL | **8** |
| LUMIÈRE CIDER – 33 CL | **13** |
| **DOMAINE KUHEIJI** | |
| CRÉMANT DE BOURGOGNE BLANC DE NOIRS | **35** |
| ALIGOTÉ 2023 | **47** |
| BOURGOGNE CHARDONNAY 2022 | **44** |
| COTEAUX BOURGUIGNONS 2022 | **33** |
| BOURGOGNE PINOT NOIR 2022 | **47** |
| GEVREY-CHAMBERTIN 2022 | **87** |
| NUITS-SAINT-GEORGES 2023 | **85** |
| ALOXE-CORTON 2022 | **64** |
| POMMARD 1ER CRU “LES ARVELETS” 2022 | **83** |
| KUHEIJI 50 JUNMAI DAIGINJO “EAU DE DÉSIR” – 16% – 72 CL | **46** |
| KUHEIJI 50 JUNMAI DAIGINJO “SAUVAGE” – 16% – 72 CL | **46** |
| KUHEIJI 40 JUNMAI DAIGINJO “KA NO CHI” – 16% – 72 CL | **62** |
| KUHEIJI 35 JUNMAI DAIGINJO “EXTRAORDINAIRE” – 16% – 72 CL | **68** |
| KUHEIJI 40 JUNMAI DAIGINJO “KYODEN” – 16% – 72 CL | **68** |
| KUHEIJI 30 KAMOSHIBITO DAIGINJO “HI NO KISHI” 2020 – 16% – 72 CL | **190** |
| ENOKI KIYOMORI HEIAN NIGORI – 50 CL | **48** |
| YUZUSHU | **56** |
| UMESHU | **56** |
| WHISKY JUNENMYO RED LABEL 40% – 70 CL | **70** |
| WHISKY JUNENMYO ROUGE BLENDED 46% – 70 CL | **77** |
| WHISKY JUNENMYO HALF DECADE 40% – 70 CL | **79** |
| WHISKY JUNENMYO SEVEN 7 YEARS 46% – 70 CL | **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 – 90 G | **40** |
| “MISSION” OLIVE OIL – 180 G | **72** |
| NAZUNA NO SHIO SALT – ARASHIO AO | **18** |

# A JAPANESE-STYLE CORNER SHOP

OUR CONCEPT NOW INCLUDES 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, SAKE AND 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 EXPE-RIENCE 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

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

**SAVORY WAGASHI – SMALL BITES**

酒粕せんべい SAKEKASU SENBEI (RED SHISO – WASABI) | 7.50
松風 MATSUKAZE | 7
よもぎ味噌大福 YOMOGI MISO DAIFUKU | 7.50

**SESAME NORI CHIPS | 6**

**EDAMAME | 5**

**本日の一品 SHŌJIN RYŌRI DISH OF THE DAY | 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**
FINELY SLICED SCALLOP CARPACCIO WITH YUZU AND SHISO.

**薄造り 柚子ポン酢 USUZUKURI - HAMACHI | 25**
THINLY SLICED YELLOWTAIL (HAMACHI) CARPACCIO, ENHANCED WITH A FRAGRANT AND REFRESHING YUZU PONZU SAUCE.

**ハマチの活け締め刺身 PREMIUM HAMACHI SASHIMI (WAKAYAMA) | 35**

**キャビア NÖVA CAVIAR | 73 (20 G) | 108 (30 G)**
PEARLS FROM STURGEON (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 MAKER**, 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 (LAST ORDER 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.*

# MEDSPA

## 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 CREATIONS HOME
- 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 MAKOTO HAYASHI, 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 IN WHICH THE CHEF CRAFTS A UNIQUE MENU, GUIDED BY SEASONAL INGREDIENTS AND HIS CREATIVE INSPIRATION. LET YOURSELF BE CARRIED AWAY BY HIS 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 THE CHEF, WHO WILL PRESENT 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 (LAST ORDER: 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.

**SAKURA DOMYOJI　桜道明寺　|　8**
DOMYOJI, ANKO
MADE WITH COARSELY GROUND GLUTINOUS RICE, THIS SOFT PINK RICE CAKE IS FILLED WITH SWEET RED BEAN PASTE AND WRAPPED IN A FRAGRANT CHERRY LEAF. AN ICONIC JAPANESE DELICACY.

**INOKO-MOCHI　亥の子餅　|　7.50**
CINNAMON & SESAME MOCHI, RED BEAN PASTE
A TRADITIONAL JAPANESE NOVEMBER SWEET SYMBOLISING HEALTH, PROSPERITY AND PROTECTION FROM FIRE. OUR VERSION COMBINES A CINNAMON AND SESAME MOCHI WITH SWEET RED BEAN PASTE.

**SANSHO YUZU DAIFUKU　山椒ゆず大福　|　8**
MOCHI, YUZU BEAN PASTE
A SOFT RICE CAKE DELICATELY INFUSED WITH SANSHO, A TRADITIONAL JAPANESE SPICE, FILLED WITH A REFRESHING, CITRUSY YUZU BEAN PASTE.

**MOMIJI　紅葉　|　8.50**
NERIKIRI, CHOCOLATE
A DELICATE NERIKIRI WRAPPING A SMOOTH CHOCOLATE GANACHE, INSPIRED BY JAPAN'S ICONIC AUTUMN MAPLE LEAVES.

**KAKI　柿　|　8**
UIRŌ, WHITE BEAN PASTE
A SOFT RICE-FLOUR CONFECTION FILLED WITH A LIGHT WHITE BEAN PASTE, EXPRESSING THE GENTLE FLAVOUR AND SHAPE OF THE JAPANESE PERSIMMON.

**MATCHA DAIFUKU　抹茶大福　|　7.50**
MOCHI, MATCHA AN
SOFT MOCHI DOUGH FILLED WITH A LIGHTLY BITTER MATCHA BEAN PASTE.

*Seasonal wagashi collection by Mariko-san*
長岡　真理子

# MORNING MATCHA WORKSHOP

*"A Japanese ritual to awaken the senses at Thé Kâ Pie-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 AND ELEGANCE FROM THE VERY FIRST HOURS.

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 FINE KYUSHU MATCHAS
- 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 ENJOY ALONE OR AS A COUPLE, OR TO OFFER AS A GIFT VOUCHER.**

*PREMIUM WORKSHOP (€80/PERSON)*

# WINE

## DOMAINE KUHEIJI

DOMAINE KUHEIJI IS TODAY ONE OF THE MOST EXCITING GEMS OF THE CÔTE DE NUITS. A BRIDGE BETWEEN JAPAN AND BURGUNDY, AND BETWEEN TWO CULTURES, THIS CONFIDENTIAL 2.5-HECTARE ESTATE IN MOREY-SAINT-DENIS, RUN DAY TO DAY BY HIROTAKA ITO AND FARMED ORGANICALLY, PRODUCES AN IMPECCABLE RANGE OF WINES FROM THE FINEST CRUS, IN THE PURE BURGUNDIAN TRADITION AND NURTURED BY JAPANESE PRECISION.

| | | |
|---|---|---|
| **CRÉMANT DE BOURGOGNE BLANC DE NOIRS**<br>IT IS DISTINGUISHED BY ITS FINE, DELICATE BUBBLES AND ITS PALE, PEARLESCENT HUE, CHARACTERISTIC OF A BLANC DE NOIRS. ITS EXPRESSIVE BOUQUET MELDS 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. | **12** | **48** |
| **ALIGOTÉ 2023**<br>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. | **16.50** | **80** |
| **COTEAUX BOURGUIGNONS 2022**<br>THIS WINE PRESENTS A REFINED AND AROMATIC PROFILE, DISTINGUISHED BY FRUITY UNDERTONES AND A BALANCED STRUCTURE.<br>GRAPE VARIETIES: PINOT NOIR, GAMAY | **11** | **55** |
| **BOURGOGNE CHARDONNAY 2022**<br>HAZELNUT COMES THROUGH WITH HONEYED, BUTTERY UNDERTONES, COMPLEMENTED BY NUANCES OF FERN, SPICES AND CANDIED CHESTNUT. ON THE PALATE, IT IS AN AROMATIC WINE—ELEGANT WITHOUT BEING THIN, GENEROUS WITHOUT BEING HEAVY, SMOOTH YET FIRM, DRY AND CARESSING, ENVELOPING AND QUITE DEEP, LIGHT IN STRUCTURE BUT PERSISTENT. | | **81** |
| **ALOXE-CORTON 2022**<br>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. | | **121** |
| **BOURGOGNE PINOT NOIR 2022**<br>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. | | **92** |
| **GEVREY-CHAMBERTIN 2022**<br>IN ITS YOUTH, IT SHOWS A VIBRANT RUBY HUE THAT DEEPENS WITH AGE INTO DARK CARMINE AND BLACK CHERRY. STRAWBERRY, BLACKBERRY, VIOLET, MIGNONETTE AND ROSE ARE AMONG THE NATURAL AROMAS OF THE APPELLATION. | | **152** |
| **NUITS-SAINT-GEORGES 2023**<br>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. | | **161** |

# 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.

**SAYAKA – PREMIUM WHITE TEA | 14 | 40 (50 G)**
A RARE WHITE TEA FROM YAME, HAND-SELECTED BY TEA MASTER KIYA. REMARKABLY SMOOTH AND SWEET, IT OFFERS A BEAUTIFUL UMAMI DEPTH WITH NO BITTERNESS OR ASTRINGENCY, AND A ROUNDED, LINGERING FINISH. NATURALLY RICH IN AMINO ACIDS (L-THEANINE) FOR CALM FOCUS AND MENTAL CLARITY; ITS ANTIOXIDANTS SUPPORT RELAXATION AND OVERALL WELL-BEING.

**KIRI – COMPETITION TAMARYOKUCHA | 13 | 41 (80 G)**
A RARE TAMARYOKUCHA WITH DELICATELY CURLED LEAVES (SAE-MIDORI, TSUYUHIKARI), EXCEPTIONALLY PURE AND REFINED. IT OPENS WITH BRIGHT CITRUS NOTES, FOLLOWED BY THE GENTLE SWEETNESS OF FRESH ALMOND AND A SUBTLE VEGETAL TOUCH REMINISCENT OF STEAMED ROCKET, BEFORE A LONG, LIGHTLY SWEET FINISH. RICH IN CATECHINS, IT BRINGS SMOOTH, STEADY ENERGY AND A CLEAR MIND.

**KOHEI – ORGANIC HIGH-GRADE GABA (OITA) | 6 | 15 (100 G)**
AN ORGANIC GABA GREEN TEA GROWN IN OITA, WITH A SOFT, REFRESHING LIQUOR AND SWEET, SPICED AND CITRUS NOTES; ITS FIRST AROMA RECALLS GINGERBREAD. RICH IN NATURAL GABA, POLYPHENOLS AND L-THEANINE, IT HELPS EASE STRESS AND PROMOTES RELAXATION AND RESTFUL SLEEP. LOW IN CAFFEINE, IT CAN BE ENJOYED AT ANY TIME OF DAY.

**TAKACHIHO – COMPETITION OOLONG (MIYAZAKI) | 12 | 25 (30 G)**
MADE FROM THE TAKACHIHO CULTIVAR AND CRAFTED INTO OOLONG USING TRADITIONAL METHODS, THIS EXCEPTIONAL TEA REVEALS DELICATE FLORAL, FRUITY AND HONEYED NOTES, A BEAUTIFUL ROUNDNESS AND AN ELEGANT FINISH. RICH IN OOLONG-SPECIFIC POLYPHENOLS, IT IS KNOWN TO AID DIGESTION AND PROMOTE RELAXATION.

**NADESHIKO – ORGANIC HIGH-GRADE FERMENTED TEA | 8 | 30 (60 G)**
A RARE JAPANESE TEA, NATURALLY FERMENTED TO REVEAL A FRUITY SWEETNESS AND DEEP FLORAL NOTES. ITS AMBER LIQUOR EVOKES RIPE PLUM, RED BERRIES AND A SUBTLE WARMING SPICE, WITH A LONG, VELVETY FINISH. RICH IN FERMENTATION-DERIVED POLYPHENOLS, IT SUPPORTS DIGESTION AND GUT BALANCE.

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

**3 INFUSIONS INCLUDED, EXCEPT MATCHA**

# DRINKS

KIMINO (NEW – EXCLUSIVE) | 7.90 (25 CL)
SPARKLING JUICE: MOMO (PEACH) – YUZU – UME (PLUM)

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

EXTRAS
+0.80 — HOMEMADE ORGANIC ALMOND MILK OR ORGANIC OAT BARISTA MILK
+0.50 — ORGANIC AGAVE SYRUP
+1.00 — ORGANIC HONEY

HOMEMADE ORGANIC ALMOND MILK | 5
HOMEMADE ORGANIC VANILLA HONEY MILK | 6
KOHAKU – HOMEMADE YUZU, GINGER & HONEY DRINK – ORGANIC | 11
SUMIYAKI BLEND COFFEE | 8 | 42 (250 G)
COLD BREW SUMIYAKI COFFEE | 8
SUMIYAKI BLEND CAPPUCCINO | 8.50

WATER
*MICRO-FILTERED, REVERSE-OSMOSIS WATER*
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)

SPARKLING KOUCHA TEA | 8.50
SPARKLING SENCHA TEA MIDORI | 8.50

ECHIGO PREMIUM BEER (KOSHIHIKARI RICE) – 50 CL | 12
LUMIÈRE CIDER – 33 CL | 16
SAKE ENANOHOMARE HIYA GENSHU – 18 CL | 22
KUROMATSU SENJO JUNMAI DAIGINJO PROTOTYPE – 30 CL | 39

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

# SAKE

| | | |
|---|---|---|
| **KUHEIJI 50 JUNMAI DAIGINJO "EAU DE DÉSIR"** IS A CONTEMPORARY, GASTRONOMIC SAKE THAT SHOWCASES THE STRENGTH AND RICHNESS OF ITS TERROIR, WITH THE YAMADA-NISHIKI RICE VARIETY FULLY EXPRESSING ITS CHARACTER. IT OFFERS AROMAS OF WHITE FLOWERS, INCLUDING JASMINE, EVOKING VITALITY AND FRESHNESS. | 13 | 74<br>720 ml |
| **KUHEIJI 50 JUNMAI DAIGINJO "SAUVAGE"** IS A SIGNATURE CUVÉE THAT HIGHLIGHTS OMACHI, 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, OFFERS A WIDE RANGE OF EXPRESSIONS. | 13 | 74<br>720 ml |
| **KUHEIJI 40 JUNMAI DAIGINJO "KYODEN"**<br>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<br>720 ml |
| **KUHEIJI 40 JUNMAI DAIGINJO "KA NO CHI"**<br>AS IT EVOLVES, AROMAS OF RIPE ORCHARD FRUITS, PEAR, MELON AND DELICATE FLORAL NOTES APPEAR WHILE MAINTAINING FRESHNESS AND PRECISION. THE PALATE 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<br>720 ml |
| **KUHEIJI 35 JUNMAI DAIGINJO "EXTRAORDINAIRE"**<br>UMAMI AND ACIDITY: NOTES OF TOASTED CEREALS, UNDERGROWTH AND MUSHROOMS GRADUALLY GIVE WAY TO A REMARKABLE FRESHNESS. THOUGH TRANSLUCENT, IT HAS A RICH, CREAMY TEXTURE: A SAKE OF EXCEPTIONAL ELEGANCE. | 17 | 99<br>720 ml |
| **KUHEIJI 30 KAMOSHIBITO DAIGINJO "HI NO KISHI" 2020**<br>KUHEIJI'S MASTERPIECE, LIMITED TO ONLY 270 BOTTLES. AROMAS OF MELON, HERBS AND A LIGHT SMOKE. FRESH, WITH A SOFT ACIDITY THAT SPREADS EFFORTLESSLY ACROSS THE PALATE. NOTES OF UMAMI AND PLEASANT BITTERNESS WRAPPED IN A SMOOTH TEXTURE. | | 292<br>720 ml |
| **SPARKLING JUNMAISHU SAKE KOKKA NO KAORI, 10%**<br>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<br>720 ml |
| **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.<br>TYPE: NIGORI (UNFILTERED) - NAGANO | 15 | 61<br>500 ml |
| **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<br>300 ml<br>70<br>720 ml |
| **UMESHU**, CRAFTED FROM PLUMS MACERATED IN SHŌCHŪ (DISTILLED SPIRIT), IS DISTINGUISHED BY ITS SMOOTH TEXTURE AND FRUITY FLAVOR, OFFERING A REFRESHING EXPERIENCE FOR THE PALATE. | | 70<br>720 ml |