



赤坂

AKASAKA

1986年にパリに創業して以来、
多くの方々に愛されて参りました。
ぜひ赤坂の味をお楽しみください

The place to experience authentic
Japanese cuisine since 1986

前 菜



ZENSAI (Appetisers)



前菜盛り合わせ ZENSAI MORIAWASÉ 海の幸サラダ	Chef's gourmet appetizers assortment	22.00 €
UMINOSACHI SALADE	Mixed seafood salad with chef's specialty sauce (小) / 1/2 size	29.00 € 18.00 €
鮭たたき SHAKE TATAKI	Salmon filet lightly cooked in Chef's "Ponzu" sauce (小) / 1/2 size	26.00 € 16.00 €
牛たたき GYU TATAKI	Beef Sirloin lightly cooked in Chef's "Ponzu" sauce (小) / 1/2 size	28.00 € 18.00 €
まぐろ巻き MAGURO MAKI	Tuna tartare with chives in Chef's specialty sauce	17.00 €
鱈たたき AJI TATAKI 鰯 鯖	Atlantic horse mackerel tartare with chives	18.00 €
SHIME SABA 鮭の薄造り	Vinegar-marinated mackerel	19.00 €
USUZUKURI 冷や奴	Brill fish thinly-sliced	35.00 €
HIYA YAKKO 湯豆腐	Chilled Tofu	10.00 €
YUDOFU 揚げ出し豆腐	Boiled Tofu	12.00 €
AGEDASHI DOFU おひたし	Deep-fried Tofu	15.00 €
OHITASHI なめこおろし	Boiled green vegetables	8.00 €
NAMEKO OROSHI	Small Japanese mushrooms with grated white radish	10.00 €
イクラおろし IKURA OROSHI 納豆	Salmon eggs with grated white radish	16.00 €
NATTO まぐろ納豆	Fermented soybeans	10.00 €
MAGURO NATTO いか納豆	Fresh raw tuna and fermented soybeans	18.00 €
IKA NATTO 焼き茄子	Fresh raw squid and fermented soybeans	18.00 €
YAKI NASU 茄子田楽	Grilled aubergine with ginger	12.00 € 15.00 €
NASU DENGAKU 鰯 肝	Grilled aubergine with cream of Miso	12.00 €
ANKIMO 野菜サラダ	Monkfish "foie gras" in Chef's "Ponzu" sauce	9.00 €
YASAI SALADE	Vegetable salad with Japanese sauce	10.00 €

酢の物

SUNOMONO

(Rice-vinegar sweet
& sour sauce)



酢の物盛り		
SUNOMONO MORI	Assortment of fish with cucumber	17.00 €
わかめ胡瓜酢		
WAKAME KYURUSU	Seaweed and cucumber	11.00 €
かに酢		
KANI SU	Crab claws with cucumber	22.00 €
鰻ざく		
UZAKU	Grilled eel and cucumber	16.00 €
たこ酢		
TAKO SU	Octopus and cucumber	16.00 €
ぬた和え		
NUTA AÉ	Fresh, raw tuna and sliced spring onion with vinegar and miso sauce	18.00 €

お造り

SASHIMI (Raw fish Dish)



According to delivery

刺身上		
SASHIMI JO	Assortment of SASHIMI Akasaka-style	38.00 €
刺身盛り		
SASHIMI MORI	Assortment of SASHIMI	30.00 €

お造り アラカルト

SASHIMI (Fresh raw fish) à la carte

鮭		
SHAKE SASHIMI	Salmon	22.00 €
鮪		
MAGURO SASHIMI	Tuna	30.00 €
とろ		
TORO SASHIMI	Blue-fin (fatty) tuna	42.00 €
鯛		
TAI SASHIMI	Sea bream	30.00 €
鯉		
HIRAME SASHIMI	Brill fish	32.00 €
鱸		
SUZUKI SASHIMI	Sea Bass	35.00 €
海老		
EBI SASHIMI	Shrimp (cooked)	25.00 €
帆立		
HOTATE SASHIMI	St James shell (great scallop)	31.00 €
ベルニ貝		
VERNI SASHIMI	Callista Chione shell	21.00 €
蛸		
TAKO SASHIMI	Octopus (cooked)	21.00 €
烏賊		
IKA SASHIMI	Squid	24.00 €
イクラ		
IKURA SASHIMI	Salmon roe	26.00 €
海胆		
UNI SASHIMI	Sea urchin	32.00 €



寿司 SUSHI

According to delivery

Sushi is prepared with wasabi, please let us know if you prefer without

にぎり 上 NIGIRI JO にぎり 寿司	Assortment of SUSHI "AKASAKA"	40.00 €
NIGIRI SUSHI ちらし寿司	Assortment of SUSHI	32.00 €
CHIRASHI SUSHI	Selection of sashimi served on sushi rice	32.00 €
鉄火重 TEKKA JU 鮭 重	Tuna slices served on sushi rice	35.00 €
SHAKE JU 鮭鉄火重	Salmon slices served on sushi rice	29.00 €
SHAKE TEKKA JU バッテラ	Salmon and tuna slices served on sushi	33.00 €
BATTERA とろ重	Mackerel on sushi rice	22.00 €
TORO JU	Blue-fin (fatty) tuna served on sushi rice	45.00 €

寿司 アラカルト SUSHI by piece

卵焼き TAMAGO 鱈	Omelette	3.50 €
AJI 鰯	Atlantic horse mackerel	3.50 €
TAKO 鱈	Octopus (cooked)	3.50 €
SABA 鮭	Mackerel	3.50 €
SHAKE 鯛	Salmon	3.50 €
TAI 鱈	Sea bream	3.50 €
HIRAME 海老	Brill fish	4.00 €
EBI 烏賊	Shrimp (Cooked)	3.50 €
IKA 鮪	Squid	4.00 €
MAGURO ペルニ貝	Tuna	4.00 €
VERNI イクラ	Callista Chione shell	3.50 €
IKURA 帆立	Salmon roe	4.50 €
HOTATE 鱈	St James shell (great scallop)	4.50 €
SUZUKI 鰻	Sea bass	4.50 €
UNAGI とろ	Grilled eel	5.50 €
TORO 海胆	Blue-fin (fatty) tuna	10.00 €
UNI	Sea urchin	10.00 €



巻物

MAKI MONO



(1 roll cut in 6 pieces)

According to delivery

Maki-mono is prepared with wasabi, please let us know if you prefer without

鉄火巻き	Tuna	8.00 €
TEKKA MAKI		
鮭巻き	Salmon	7.00 €
SHAKE MAKI		
かっぱ巻き	Cucumber	5.50 €
KAPPA MAKI		
お新香巻き	Salted radish	5.50 €
OSHINKO MAKI		
かんぴょう巻き	Dried gourd shavings	5.50 €
KANPYO MAKI		
鮭アボカド巻き	Salmon and avocado	9.00 €
SHAKE AVOCAT MAKI		
海老アボカド巻き	Shrimp and avocado	10.00 €
EBI AVOCAT MAKI		
かにアボカド巻き	Crab and avocado	11.00 €
KANI AVOCAT MAKI		
ねぎとろ巻き	Blue-fin (fatty) tuna and chives	12.00 €
NEGI TORO MAKI		
鰻巻き	Grilled eel	11.00 €
UNAGI MAKI		
鮭皮巻き	Grilled salmon skin	7.00 €
SHAKE KAWA MAKI		
ベルニかっぱ巻き	Callista Chione shell	7.50 €
VERNIS KAPPA MAKI		
納豆巻き	Fermented soybeans	5.50 €
NATTO MAKI		
梅紫蘇巻き	Salted plums with Japanese basil	6.00 €
UMEJISO MAKI		
いか紫蘇巻き	Squid with Japanese basil	9.00 €
IKA JISO MAKI		
アボカド巻き	Avocado	6.00 €
AVOCAT MAKI		
鮭かっぱ巻き	Salmon and cucumber	9.00 €
SHAKE KAPPA MAKI		
イクラ巻き	Salmon roe	9.00 €
IKURA MAKI		
海胆巻き	Sea urchin	20.00 €
UNI MAKI		
太巻き	Extra-large roll, made with cooked fish and vegetables (cut into 8 pieces)	22.00 €
FUTO MAKI		
生太巻き	Extra-large roll, made with fresh, raw fish (cut into 8 pieces)	25.00 €
NAMA FUTO MAKI		



揚げ物



AGEMONO (Deep-fried)

天麩羅盛り合わせ TEMPURA MORIAWASE	Shrimp, fish and vegetable tempura	23.00 €
海老天麩羅 EBI TEMPURA	Shrimp and vegetable tempura	27.00 €
精進揚げ SHOJIN AGE	Vegetable tempura	19.00 €
海老しんじょう EBI SHINJO	Minced shrimp tempura with onions and vegetables	27.00 €
茄子の海老はさみ揚げ NASU NO EBI HASAMI AGE	Aubergine and minced shrimp tempura Rolls	27.00 €



煮物



NIMONO (Poached dishes)

魚の煮付け SAKANA NO NITSUKE	Poached sea bream with a soy-based sauce	25.00 €
田舎煮 INAKA NI	Poached Japanese vegetables in a soy-based sauce	14.00 €



蒸し物 / 椀物



MUSHIMONO / WANMONO (Soup)

茶碗蒸し CHAWAN MUSHI	Cooked shrimp flan -(This is not a soup)	10.00 €
土瓶蒸し DOBIN MUSHI	Seasonal mushroom soup	12.00 €
みそ汁 MISO SHIRU	White miso (soybean paste) soup	5.00 €
赤だし AKA DASHI	Red miso (soybean paste) soup	6.00 €
吸い物 SUIMONO	Fish and vegetable soup	6.00 €
かけそば KAKE SOBA / ZARU SOBA	SOBA (Buckwheat) noodle soup (Hot or Cold)	19.00 €
天麩羅そば TEMPURA SOBA	SOBA (Buckwheat) noodle soup with a shrimp tempura-style	22.00 €



焼き物



YAKIMONO (Grilled)

鮭塩焼き SHAKE SHIOYAKI	Grilled salmon with salt or Teriyaki sauce	24.00 €
鯛塩焼き TAI SHIOYAKI	Grilled sea bream with salt or Teriyaki sauce	25.00 €
鯛若草焼き TAI WAKAKUSA YAKI	Grilled sea bream with spinach mayonnaise sauce	27.00 €
鯛きのこもと焼き TAI KINOKO MOTO YAKI	Grilled sea bream with fresh mushroom mayonnaise sauce	27.00 €
鰻重 (お吸い物付き) UNA JU	Grilled eel on bed of rice with Suimono a fish and vegetable soup	30.00 €
鰻の蒲焼き UNAGI KABAYAKI	Grilled eel	26.00 €
烏賊の生姜焼き IKA SHOGAYAKI	Sautéed squid with ginger	23.00 €
海老の生姜焼き EBI SHOGAYAKI	Sautéed shrimp with ginger	27.00 €
海老の山椒焼き EBI SANSHO YAKI	Sautéed shrimp in Chef's specialty sauce	27.00 €
帆立の生姜焼き HOTATE SHOGAYAKI	Sautéed great scallop with ginger	30.00 €
帆立の山椒焼き HOTATE SANSHO YAKI	Sautéed great scallop in chef's specialty sauce	30.00 €
赤坂ステーキ AKASAKA STEAK	Grilled Beef (sirloin) in chef's specialty sauce	28.00 €
牛照り焼き GYU TERIYAKI	Grilled Beef (sirloin) with Teriyaki sauce	26.00 €
牛葱巻き GYU NEMAKI	Beef Roll with chives cooked in Teriyaki sauce	27.00 €
鴨利休焼き KAMO RIKYU YAKI	Grilled duck in Chef's specialty sauce	23.00 €
豆腐ステーキ TOFU STEAK	Grilled tofu with cream of miso	18.00 €
野菜炒め YASAI ITAMÉ	Sautéed vegetables in Chef's specialty sauce	12.00 €

鍋物 (2名様)



NABE MONO



(Hot-Pot for 2 people)

すき焼き SUKIYAKI	Thinly-sliced beef and vegetables Sukiyaki Sauce Hot-Pot	90.00 €
しゃぶしゃぶ SHABU SHABU	Thinly-sliced beef and vegetables Hot-Pot with spice	90.00 €
寄せ鍋 YOSE NABE	Fish and vegetables Hot-Pot	90.00 €



デザート DESSERT



フルーツ盛り合わせ FRUITS MORIAWASE	Assortment of fresh fruits	11.00 €
マンゴ盛り MANGUE MORI	Fresh mango	11.00 €
パイナップル盛り PINEAPPLE MORI	Fresh pineapple	8.00 €
クリームあんみつ CREAM ANMITSU	Cocktail of fresh fruits with vanilla ice cream, agar agar jelly and red bean cream	15.00 €
アイスクリーム ICE CREAM AND SORBET	バニラ Vanilla ice cream	6.00 €
	抹茶 Green-tea ice cream	7.00 €
	小倉 Red-beans ice cream	7.00 €
	バニラ小豆 Vanilla with cream of red beans	10.00 €
	抹茶小豆 Green tea with cream of red beans	11.00 €
	ココナッツ Coconut Sorbet	6.00 €
	マンゴ Mango Sorbet	6.00 €
	(1 scoop supp + 2,00€)	
寒天抹茶小豆 KANTEN MACHA AZUKI	Green-tea ice cream with cream of sweet red beans and Kanten jelly	12.00 €
寒天バニラ小豆 KANTEN VANILLE AZUKI	Vanilla ice cream with cream of sweet red beans and Kanten jelly	11.00 €
寒天小豆 KANTEN AZUKI	Kanten jelly with cream of sweet red beans	7.00 €



赤坂メニュー

MENU AKASAKA

60.00 €

(Seasonal fish and vegetable selection)

海の幸サラダ

UMINOSACHI SALADE

Mixed seafood salad with chef's specialty sauce

土瓶蒸し

DOBIN MUSHI

Seasonal Japanese mushroom soup

酢の物盛り

SUNOMONO MORI

Assortment of fish with cucumber and wakame, with sour rice vinegar sauce

揚げ出し豆腐

AGEDASHI DOFU

Deep-fried Tofu with soy-based sauce

刺身盛り合わせ

SASHIMI MORIAWASE

Assortment of SASHIMI

焼き魚

YAKIZAKANA

Grilled Sea bream salted or with Teriyaki sauce

牛たたき

GYU TATAKI

Thinly sliced sirloin lightly cooked & Chef's "Ponzu" sauce

煮魚

NIZAKANA

Poached Sea bream with a soy-based sauce dressing

鴨利休焼き

KAMO RIKYUYAKI

Grilled duck in Chef's specialty sauce

赤坂ステーキ

AKASAKA STEAK

Grilled sirloin steak drizzled in Japanese sauce

天麩羅盛り合わせ

TEMPURA MORIAWASE

Mixed prawn, fish and vegetable tempura

にぎり寿司

NIGIRI SUSHI

Assortment of SUSHI

*(Sushi is prepared with wasabi, please let us know if you prefer without.)

デザート

アイスクリーム

(バニラ / 抹茶)

(小倉/ココナッツ)

シャーベット マンゴ

果物盛り合わせ

DESSERT

Ice Cream (2 scoops)

(Vanilla / Matcha green tea)

(Sweet red beans / Coco)

Sorbet Mango (2 scoops)

Fruits Moriawase Assortment of fresh seasonal fruits

懐石



KAÏSSEKI (JAPANESE TRADITIONAL MENU)



松 懐 石

MATSU KAÏSSEKI

70.00 €

(Seasonal fish and vegetable selection)

前菜盛り合わせ

ZENSAI MORIAWASE

Assortment of appetizers

刺身盛り合わせ

SASHIMI MORIAWASE

Assortment of SASHIMI

煮物

NIMONO

Steamed bream with soy sauce dressing

揚げ物

AGEMONO

Mixed prawn, fish and vegetable tempura

◆ 赤だし

AKADASHI

Red Miso (soybean cream) soup

◆ ご飯

GOHÄN

Rice

◆ 香の物

KO NO MONO

Japanese vegetables Pickles

デザート

DESSERT

Japanese Macha ice cream

寿 司 懐 石

SUSHI KAÏSSEKI

80.00 €

(Seasonal fish and vegetable selection)

前菜盛り合わせ

ZENSAI MORIAWASE

Assortment of appetizers

刺身盛り合わせ

SASHIMI MORIAWASE

Assortment of SASHIMI

焼き物

YAKIMONO

Grilled bream with Chef's sauce

揚げ物

AGEMONO

Assortment of Tempura

寿司

SUSHI MORIAWASE

Assortment of Sushi

(Sushi is prepared with wasabi, please let us know if you prefer without)

◆ 赤だし

AKADASHI

Red miso (Soybean cream) soup

デザート

DESSERT

Japanese Macha ice cream