



TUNA MATSURI

Friday 28th August | 18:00

Tuna Cut Showcase

Highlighting the range of textures and flavours from different parts of the tuna.

Tuna Bone Tasting

A hands-on experience, as guests will be able to eat directly from the bone.

Tuna Hand Rolls

Cuts dipped in aged sashimi soy sauce, served in nori like a refined temaki.

Tuna Uramaki

Featuring akami from the loin, presented as classic uramaki rolls.

O-Toro Bowl

Fatty collar cuts served in a bowl with shiso, smoked ponzu, and caviar for an indulgent finish.

Chu-Toro Nigiri

Lightly blowtorched and served with aged sashimi soy sauce for a rich, melt-in-your-mouth bite.



Experience the complete Tuna Matsuri tasting journey

€60 per person

A 9.5% discretionary service charge will be added to the final bill.