

FREQUENTLY ASKED QUESTIONS 1/2

RESERVATION

We kindly ask you to book your seat at least 1 week in advance. There are no walk-ins accepted.

SEATS

You will be seated in front of the sushi bar facing the chef. There is space for 8 people at the most.

CANCELLATION

As we prepare our Omakase menu on a daily base for each seating, we ask our you to cancel at least 48 hours in advance.

TIME

We focus our Omakase from Saturday to Tuesday evenings with 2 seatings. The first one at 18:30, the second one at 20:30.

DURATION

We give our customers a total of 2 hours to fully enjoy the experience. Due to the multiple seatings only the second seating is allowed to stay at the bar after finishing the Omakase.

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FREQUENTLY ASKED QUESTIONS 2/2

ALLERGY

In case of an allergy we kindly ask you to let us know at least 48 hours in advance. Preferably during the booking.

REQUESTS

Please understand that we can not accommodate certain requests such as vegan options. Upon request, we can prepare a vegetarian Omakase with a lead time of 72 hours.

PREPARATION

As we only prepare according to the number of guests we are able to keep our fish waste very low.

INGREDIENTS

We work closely with suppliers (MSC and ASC certified) who value sustainable agriculture and food processing

CHANGE IN MENU

Our Omakase menu changes every 6-8 weeks depending on seasonal availability.