DINING LOUNGE (2)

Born from a shared vision between Ortam and Otsu, this concept brings together two worlds of hospitality: Ortam's dedication to exclusive dining experiences and Otsu's philosophy of appreciation and care.

Within Ortam's space, Otsu Dining & Lounge was created as a place where tradition meets modernity where each dish, drink, and detail reflects thought, gratitude, and balance.

Inspired by the Japanese phrase "Otsukaresama Desu", a gesture of thanks for one's effort,
Otsu celebrates the beauty of slowing down,
connecting, and savoring the moment.

This collaboration isn't just a new dining concept; it's an invitation to experience hospitality that honours both craft and connection.

OTSU KASE

an otsu twist on the omakase experience .
a curated journey where our chefs take the lead,
guiding you through thoughtful creations inspired by
care and appreciation.

KOIBITO

3 courses

"for two, or for a moment of closeness."

a gentle introduction to the otsu experience intimate, refined,

and full of quiet detail

55 P.P

KAZOKU

4 courses

"for those who gather"
a balanced experience meant to be shared, thoughtful, comforting, and crafted to bring people together.

65 P.P

KAZOKU

5 courses

"for friends and companions."

an immersive expression of otsu — dynamic, connected, and
guided by trust between chef and guest.

75 P.P

RAW & COLD

SASHIMI MORIAWASE 9PCS / 15PCS

our chefs selection of sushi 30 / 44

HAMACHI 3PCS

japanese amberjack sashimi -10

SAKE 3PCS

norwegian salmon sashimi 10

AKAMI 3PCS

lean bluefin tuna sashimi 13

TORO 3PCS

fatty bluefin tuna sashimi 16

HAMACHI CEVICHE

citrus cured amberjack with a yuzu kosho mignonette

16

SALMON TATAKI

seared salmon with a yuzu miso dressing.

16

TORO TARTARE

with caviar and sweet onion soy dressing 22

WAGYU CARPACCIO

pickled in miso, grated daikon and garlic chips 25

CAVIAR SUPPLEMENT

all dishes on this page can be accompanied with caviar to elevate your plate.

+ 10 grams additional + €15

NIGIRI

all nigiri come in sets of 2pcs

HAMACHI ABURI

flambeed amberjack with yuzu kosho 11

SAKE ABURI

flambeed salmon with ikura 10

AKAMI

lean bluefin tuna with shiso 12

TORO

fatty bluefin tuna with caviar 14

WAGYU ABURI

flambeed wagyu with garlic chips

14

ERYNGII V

king oyster nigiri with a soy glaze

SUSHI

all sushi come in sets of 4pcs

OTSU MAKI

riceless rainbow roll with avocado, chives and kanimi

SPICY MAGURO

marinated tuna with sucuk spice 13

EBI ROCK

ebi fry in the middle with a paprika hummus, topped with a deep fried shrimp

14

GYU CHIMICHURRI

flambeed beef with asparagus, carrots and bell peppers

14

WAGYU SOBORO

ground wagyu with chives, gari and garlic chips

16

ENOKI V

deep fried enoki roll with shimeji mayo

12

ERYNGII V

king oyster with avocado, dates and pistache
13

ROBATA GRILL

WAKADORI

chicken thigh with garlic and soy butter 20

RAMU

rack of lamb with chimichurri 26

YAKINIKU

grilled beef slices in a house tare reduction 25

A5 WAGYU RIBEYE

premium wagyu, grilled to perfection 59

SEAFOOD

SABA NO SHIOYAKI
grilled salted mackerel

MISO HAMACHI
a sweet saikyo miso amberjack
24

SALMON TERIYAKI

grilled salmon with a classic sweet soy glaze
20

UMAMISO EBI

grilled tiger prawn with a miso tomato sauce 22

VEGETABLES & SIDES

MIXED MUSHROOMS V

shimeji, shiitake, enoki and eryngii mushrooms coated in a garlic spiced miso sauce

16

ASPARAGUS V

charred with a yuzu hollandaise 14

KIZAMI V

crispy salad with a wasabi dressing

KABOCHA KOROKKE ${\cal V}$

sweet fried pumpkin croquette with a creamy centre

6

YAKI MESHI V

fried rice with eggs and vegetables
7

TRUFFLE SUPPLEMENT

all dishes on this page can be accompanied with truffles to elevate your plate.

+ 10 grams additional + €6

DESSERTS

MATCHA BAKLAVA

with a honey yuzu syrup and pistache
12

WHITE SESAME PANNA COTTA

with a date syrup 12

HOJICHA TIRAMISU

silky tiramisu with roasted hojicha tea aroma.

12