

Crudo

HAMACHI AGRUMES | CITRUS HAMACHI 36

Carpaccio de sériole, fenouil râpé, huile d'olive, agrumes & cumin | Yellow Tail carpaccio, fennel, olive oil, citrus fruits & cumin

AVOCAT WASABI | WASABI AVOCADO 35

Avocat, tartare de thon, furikake, wasabi | Avocado, tuna tartare, furikake, wasabi

LOUP AL PESTO | AL PESTO SEABASS 32

Carpaccio de loup, shiso pesto, wasabi, ail croustillant | Sea bass carpaccio, shiso pesto, wasabi, crispy garlic

CEVICHE DAURADE | SEA BREEM CEVICHE 28

Ceviche de daurade, leche de tigre, maïs croustillant, coriandre | Sea bream ceviche, leche de tigre, crispy corn, coriander

BOEUF RUCOLA | RUCOLA BEEF 32

Carpaccio de bœuf, soja, roquette, parmesan | Beef carpaccio, soy sauce, arugula, parmesan

BAR SASHIMI | SEA BASS SASHIMI 140 – TO SHARE

Bar entier en sashimi, huile d'olive citron, ponzu – À PARTAGER | Whole sea bass in sashimi, lemon olive oil, ponzu – TO SHARE

Vegetal

AUBERGINE DASHI | DASHI EGGPLANT 25

Aubergine marinée dashi, yaourt de feta, poivron épicé | Dashi marinated eggplant, feta yoghurt, spicy bell pepper

TOMATES YASAI | YASAI TOMATOES 26

Carpaccio de tomates & légumes croquants, pignons, vinaigrette yuzu | Tomato & crispy vegetable carpaccio, pine nuts, yuzu dressing

CEVICHE VEGETAL | VEGETAL CEVICHE 24

Tomates, concombre, fenouil, avocat, piment jaune, amandes, pandan | Tomatoes, cucumber, fennel, avocado, yellow bell pepper, almonds, pandan

CAPRESE JAPONAISE | JAPANESE CAPRESE 28

Tomates mi-confites, stracciatella, vinaigrette soja gingembre | Half-dried tomatoes, stracciatella, soy-ginger dressing

BETTERAVE UMEBOSHI | UMEBOSHI BEETS 25

Carpaccio de betterave blanches, huile d'olive umeboshi | White beet carpaccio, umeboshi olive oil

ROQUETTE YUZU | ROQUETTE YUZU 29

Roquette, artichaut, yuzu, truffe & parmesan | Arugula, artichoke, yuzu, truffle & parmesan

Tafaki

SAUMON AL LIMONE | AL LIMONE SALMON 32

Saumon mariné huile d'olive & sumac | Salmon, marinated in olive oil & sumac

TORO STRACCIATELLA | TORO EGGPLANT 44

Toro, aubergine fumée, caviar, stracciatella | Toro, smoked eggplant, caviar, stracciatella

WAGYU EZME | EZME WAGYU 58

Wagyu Kagoshima, poivrons, tomates, grenade, persil | Kagoshima Wagyu, bell pepper, tomatoes, pomegranate, parsley

Rolly

WAGYU | WAGYU BEEF 58

Wagyu, asperge, oignon rouge frit, shiso, sauce teriyaki | Wagyu, asparagus, red fried onion, shiso, teriyaki sauce

LANGOUSTINE | LANGOUSTINE 48

Langoustine, mayo, salade, tobiko | Langoustine, mayo, salad, tobiko

DRAGON | DRAGON 36

Crevette en tempura, saumon tataki, concombre, spicy mayo | Shrimp tempura, salmon tataki, cucumber, spicy mayo

SPICY TUNA | TUNA 29

Thon épicé, asperge, ciboulette | Spicy tuna, asparagus, chive

VEGETAL | YASAI 18

Avocat, asperge, carotte, concombre, shiso | Avocado, asparagus, carrot, cucumber, shiso

Nigiri

2 PIECES | 2 PIECES

TUNA CAVIAR | TUNA CAVIAR 68

Tartare de thon, caviar, ciboulette, sauce soja wasabi | Tuna tartare, caviar, chive, wasabi soy sauce

THON FOIE GRAS | TUNA FOIE GRAS 25

Thon akami, foie gras, sauce kabayaki | Akami tuna, foie gras, kabayaki sauce

WAGYU | WAGYU BEEF 24

Wagyu, kizami wasabi, sauce ponzu | Wagyu, kizami wasabi, ponzu sauce

SAUMON MISO | SALMON MISO 18

Saumon, sauce miso truffe | Salmon, miso truffle sauce

NEGI TORO | NEGI TORO 22

Thon, furikake, gel ponzu, shiso | Tuna, furikake, ponzu gel, shiso

UNAGI | UNAGI EEL 20

Anguille, sauce kabayaki | Eel, kabayaki sauce

TATAKI SAUMON | SALMON TATAKI 20

Tataki de saumon, truffe, oeufs de saumon | Salmon tataki, truffle, salmon roe

Caviar

GOLDEN IMPERIAL | Casparian

50 GR. 180 | 125 GR. 450 | 250 GR. 900

ICONE | Ossetra Réserve

250 GR. 1 800 | 500 GR. 3 600

ICONE | Beluga Réserve

250 GR. 4 500 | 500 GR. 9 000

Tempura

ZUCCHINI KTIPITI | ZUCCHINI KTIPITI 24

Courgettes, feta, poivron | Zucchini, feta, bell pepper

EBI DASHI | EBI DASHI 32

Crevettes, dashi | Shrimps, dashi sauce

SHIITAKE LABNEH | LABNEH SHIITAKE 33

Shiitake, enoki, maïs, labneh persillé | Shiitake, enoki, corn, parsley labneh

Platz

KATSU MILANAISE | MILANESE KATSU 56

Katsu de veau à la milanaise | Milanese-style veal katsu

BAR SHISO-PESTO | SHISO-PESTO SEA BASS 48

Bar rôti, pesto d'herbes, pistaches | Roasted sea bass, fresh herb pesto, pistachios

PALOURDES SAKE PASTA | SAKE CLAMS PASTA 46

Palourdes au sake, ail, shiso | Sake clams, garlic, shiso

SALMONE KYURI | KYURI SALMON 47

Saumon confit, concombre, fenouil, vinaigrette au piment japonais

Confit salmon, cucumber, fennel, Japanese chilli vinaigrette

PASTA KING CRAB | KING CRAB PASTA 95

Linguine King Crab, tomates cerises, rayu | King Crab linguini, cherry tomatoes, rayu

DAURADE MISO | SEA BREAM MISO 85 / PERS.

Daurade entière au miso - POUR 2 PERSONNES | Miso whole sea bream - FOR 2 PEOPLE

Bûche d'été

POULPE RIVIERA | RIVIERA OCTOPUS 38

Poulpe grillé, jalapeño, condiment Riviera | Grilled octopus, jalapeño, Riviera condiment

BOEUF STRACCIATELLA | STRACCIATELLA BEEF 54

Tagliata de filet de bœuf, stracciatella, tosazu et truffe | Beef fillet tagliata, stracciatella, tosazu and truffle

AGNEAU TSUKUDANI | TSUKUDANI LAMB 48

Côtelettes d'agneau, soja, nori confit | Lamb chop, soy sauce, nori confit

BABY CHICKEN TERIYAKI | BABY CHICKEN TERIYAKI 42

Baby chicken teriyaki, olives Kalamata | Baby chicken teriyaki, Kalamata olives

BLACK PEARL DIAMANT | BLACK PEARL DIAMOND 95 / PERS.

Boeuf L. Bone, daïkon rapé, sauce soja 800GR. - POUR 2 PERSONNES | L. Bone beef, grated daïkon, soy sauce 800GR. - FOR 2 PEOPLE

WAGYU KAGOSHIMA | KAGOSHIMA WAGYU 160 / PERS.

Faux-filet Wagyu Kagoshima 350GR. - POUR 2 PERSONNES | Kagoshima wagyu sirloin 350GR. - FOR 2 PEOPLE

Sides

AUBERGINE PONZU | PONZU EGGPLANT 15

RIZ BLANC PARFUME | FLAVOURED RICE 10

CHAMPIGNONS SAUTES | SAUTEED MUSHROOMS 15

PUREE | MASHED POTATOES 12

BABY SPINACH, YUZU TRUFFE | BABY SPINACH,
YUZU TRUFFLE 14

COURGETTES GRILLEES, SHISO | GRILLED
ZUCCHINI, SHISO 12

Desserts

KAKIGORI | KAKIGORI 18

Kakigori noix de coco, citron vert | Coconut kakigori, lime

ROCHER CHOCOLAT | CHOCOLATE ROCK 18

Chocolat, noisette & sobacha | Chocolate, nuts & sobacha

PECHE HOJICHA | HOJICHA PEACH 18

Carpaccio de pêche au thé hojicha | Peach carpaccio with hojicha tea

FRAISE SHISO | SHISO STRAWBERRY 18

Fraises Dream, shiso vert, chantilly | Dream strawberries, green shiso, whipped cream

TIRAMISU JAPONAIS | JAPANESE TIRAMISU 18

Tiramisu chocolat blanc & sakura | White chocolate & sakura tiramisu

PAVLOVA YUZU | YUZU PAVLOVA 18

Pavlova citron yuzu & basilic | Yuzu lemon & basil pavlova

FRUITS GLACES - À PARTAGER | ICED FRUITS - TO SHARE 2/4 PERS. 140 - 6/8 PERS. 280

Plateau de fruits givrés | Frozen fruit platter

GLACES | ICE CREAMS 12

Assortiment glaces & sorbets | Ice cream & sorbet assortment