

Cru

HAMACHI AGRUMES | CITRUS HAMACHI 36

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

LOUP AL PESTO | AL PESTO SEABASS 32

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

CEVICHE CORIANDRE | CORIANDER CEVICHE 28

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

GAMBAS YUZU | YUZU GAMBAS 44

Gambero rosso, ail, yuzu, zeste de citron vert | Gambero rosso, garlic, yuzu, lime zest

BOEUF MELANZANA | MELANZANA BEEF 32

Carpaccio de bœuf, caviar d'aubergines, soja fumé | Beef carpaccio, eggplant caviar, smoked soy sauce

BAR SASHIMI | SEA BASS SASHIMI 140

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

Végétal

AUBERGINE DASHI | DASHI EGGPLANT 23

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

AVOCAT SASHIMI | AVOCADO SASHIMI 21

Sashimi d'avocat, citron caviar | Avocado sashimi, caviar lemon

TOMATES YASAI | YASAI TOMATOES 26

Carpaccio de tomates et légumes croquants, pignons, vinaigrette yuzu | Tomatoes & crispy vegetables carpaccio, pine nuts, yuzu dressing

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 betteraves blanches, huile d'olive umeboshi | White beets 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 et sumac | Salmon, marinated in olive oil and sumac

TORO STRACCIATELLA | TORO EGGPLANT 44

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

WAGYU TAPENADE | WAGYU TAPENADE 58

Wagyu Kagoshima, tapenade wasabi | Kagoshima Wagyu, wasabi tapenade

Caviar

GOLDEN IMPERIAL | Casparian

50 gr 180 | 125 gr 450 | 250 gr 900

Premium shell fish

LANGOUSTE YUZUKOSHO | YUZUKOSHO LOBSTER 64
Langouste froide, mayonnaise yuzukosho, sauce vierge | Cold lobster, yuzukosho mayonnaise, virgin olive oil sauce

PASTA KING CRAB | KING CRAB PASTA 95
Linguine king crabe, tomates cerise, rayu | King crab linguini, cherry tomatoes, rayu

LOBSTER ARROSTO | LOBSTER ARROSTO 115
Homard entier à l'huile d'olive, fleur de thym, spicy mayo - À PARTAGER | Whole lobster with olive oil, thyme flower, spicy mayo

Tempura

CALAMAR AÏOLI | SQUID AÏOLI 26
Calamar, aïoli | Squid, aïoli garlic mayonnaise

ZUCCHINI KTIPTI | ZUCCHINI KTIPTI 24
Courgettes, feta, poivrons | Zucchini, feta, peppers

EBI DASHI | EBI DASHI 32
Crevettes, dashi | Shrimps, dashi sauce

Grilled

POULPE RIVIERA | RIVIERA OCTOPUS 38
Poulpe grillé, jalapeño, condiment Riviera | Grilled octopus, jalapeño, Riviera condiment

KATSU MILANAISE | MILANESE KATSU 56
Katsu de veau à la milanaise | Milanese-style veal katsu

BAR SHISO-PESTO | SEA BASS SHISO-PESTO 48
Bar rôti, pesto d'herbes, pistaches | Roasted sea bass, fresh herbs pesto, pistachios

BOEUF STRACCIATELLA | STRACCIATELLA BEEF 54
Tagliata de filet de bœuf, stracciatella, tosazu et truffe | Beef fillet tagliata, stracciatella, tosazu and truffle

SALMON KYÛRI | KYÛRI SALMON 42
Saumon confit, concombre, fenouil, vinaigrette au piment japonais | Confit salmon, cucumber, fennel, Japanese chilli vinaigrette

AGNEAU SHISO PANKO | LAMB CHOPS SHISO PANKO 48
Côtelettes d'agneau, shiso, ail rose | Lamb chops, shiso, pink garlic

BABY CHIKEN SHICHIMI | BABY CHIKEN SHICHIMI 42
Baby chicken aux épices | Baby chicken with spices

FISH SHYOGAMA STYLE | SPICES SHYOGAMA STYLE FISH 220
Poissons grillés ou cuits en croûte de sel - À PARTAGER | Grilled or salt-crusted fishes - TO SHARE

WAGYU KAGOSHIMA | KAGOSHIMA WAGYU 320
Faux filet Kagoshima wagyu (350 GR.) - À PARTAGER | Kagoshima wagyu sirloin (350 GR.) - TO SHARE

Sides

CAPONATA BASILIC | BASIL CAPONATA 15

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

COURGETTES GRILLÉES SHYZO | GRILLED ZUCCHINI SHYZO 12

RIZ BLANC PARFUMÉ | FLAVOURED RICE 10

PURÉE | MASHED POTATOES 12
À LA TRUFFE | WITH TRUFFLE 25

CHAMPIGNON SAUTÉS | SAUTÉED MUSHROOMS 15

Rolly

WAGYU | WAGYU BEEF 58

Wagyu, concombre, oignon rouge, daikon, shiso | Wagyu, cucumber, red onion, daikon, shiso

DRAGON | DRAGON 27

Crevette en tempura, anguille grillée, avocat, concombre, spicy mayo | Shrimp tempura, grilled eel, avocado, cucumber, spicy mayo

LANGOUSTA | LOBSTER 44

Langouste en tempura, avocat, tobiko, spicy chili | Spiny lobster tempura, avocado, tobiko fish eggs, spicy chilli

BAR ASPARAGUS | SEA BASS ASPARAGUS 25

Bar, asperge en tempura, avocat | Sea bass, asparagus tempura, avocado

SPICY TUNA | TUNA 29

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

SAUMON | SALMON 19

Saumon, avocat | Salmon, avocado

VEGETAL | YASAI 18

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

Desserts

KAKIGORI | KAKIGORI 18

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

ROCHER CHOCOLAT | CHOCOLATE ROCK 18

Chocolat, noisette & sobacha | Chocolate, nuts & sobacha

PÊCHE HOJICHA | HOJICHA PEACH 16

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

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

PAMPLEMOUSSE HIBISCUS | GRAPEFRUIT HIBISCUS 17

Suprême de pamplemousse en gelée d'hibiscus | Grapefruit carpaccio in hibiscus jelly

FRUITS GLACÉS | ICED FRUITS 2/4 PERS. 140 - 6/8 PERS. 280

Plateau de fruits givrés - À PARTAGER | Frozen fruits platter - TO SHARE

GLACES | ICE CREAMS 12

Assortiments glaces & sorbets | Ice cream & sorbet assortments