

Tempura

ZUCCHINI KTIPITI 22

Courgette en tempura, feta, poivron
Zucchini tempura, feta, bell pepper

EBI DASHI 30

Crevettes en tempura, dashi
Shrimp tempura, dashi sauce

Vegetal

UMEBOSHI BEET 24

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

DASHI EGGPLANT 26

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

SAKURA STRACCIATELLA 28

Stracciatella, tomates cerises, edamame, pastèque, sakura, citron vert
Stracciatella, cherry tomatoes, edamame, watermelon, sakura, lime

Dim Sum

WAGYU SPICY MALA 26

Bouchées de Wagyu, sauce mala, basilic
Wagyu bites, mala sauce, basil

WILD SHRIMP GYOZA 28

Gyoza de crevettes sauvages, shiitake, ciboulette
Wild shrimp gyoza, shiitake, chive

KING CRAB DUMPLINGS 34

Ravioles vapeur de King Crab, ponzu agrumes
King Crab dumplings, citrus ponzu

Crudo

CITRUS HAMACHI 34

Carpaccio de sériole, fenouil, huile d'olive, mikan, cumin
Yellowtail carpaccio, fennel, olive oil, mikan, cumin

CEVICHE DAURADE 32

Ceviche de daurade royale, vinaigre de riz, poivron vert, ail, coriandre
Gilthead sea bream ceviche, rice vinegar, green bell pepper, garlic, coriander

BIBIM TUNA 38

Tartare de thon*, avocat, poivron, jaune d'œuf confit au soja
Tuna* tartare, avocado, bell pepper, soy-cured egg yolk

BEEF TACOS 34

Tartare de bœuf, ají panca, miel, soja, furikake nori
Beef tartare, ají panca, honey, soy sauce, nori furikake

SHAKE NAŌ-STYLE 36

Tataki de saumon, soja, sésame, oignon, coriandre
Salmon tataki, soy sauce, sesame seeds, onion, coriander

*albacore

Prix nets en euros. Service compris.
Net prices in euros. Service included.

Nigiri 2 PIECES

SHAKE ABURI 16
Saumon | Salmon

TUNA SHISHIMI 18
Thon | Tuna

TORO 30
Thon gras | Fatty tuna

HAMACHI KIZAMI 18
Sériole | Yellowtail

WAGYU CAVIAR 44
Wagyu, caviar | Wagyu beef, caviar

Sashimi 5 PIECES

SHAKE 32
Saumon | Salmon

TUNA 36
Thon | Tuna

TORO 44
Thon gras | Fatty tuna

HAMACHI 36
Sériole | Yellowtail

Selection

NIGIRI SELECTION 120 10 PIECES
2 Saumon · 2 Thon · 2 Thon gras · 2 Sériole · 2 Wagyu, caviar
2 Salmon · 2 Tuna · 2 Fatty tuna · 2 Yellowtail · 2 Wagyu, caviar

SASHIMI SELECTION 90 12 PIECES
3 Saumon · 3 Thon · 3 Thon gras · 3 Sériole | 3 Salmon · 3 Tuna · 3 Fatty tuna · 3 Yellowtail

Rolls 8 PIECES

VEGETAL 26
Aubergine marinée, avocat, courgette, concombre, olives Taggiasche, pesto rosso
Marinated eggplant, avocado, zucchini, cucumber, Taggiasca olives, pesto rosso

MANGO SHAKE 30
Saumon, mangue, asperge verte, ciboulette, mayonnaise épicée
Salmon, mango, green asparagus, chive, spicy mayo

SPICY TUNA 32
Thon épicé, concombre, ciboulette, parmesan
Spicy tuna, cucumber, chive, parmesan

DRAGON 34
Gambas en tempura, tataki de saumon, concombre, mayonnaise épicée
Prawn tempura, salmon tataki, cucumber, spicy mayo

KING CRAB TOBIKO 46
King Crab, avocat, gelée yuzu, tobiko
King Crab, avocado, yuzu jelly, tobiko roe

Caviar

GOLDEN RESERVE | Casparian
50 GR. 320 | 125 GR. 800 | 250 GR. 1600

BELUGA IMPERIAL | Casparian
50 GR. 640 | 125 GR. 1600 | 250 GR. 3200

From the sea

POULPE RIVIERA 42

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

SHAKE KYURI 44

Saumon, poivron & concombre au vinaigre de riz, edamame
Salmon, bell pepper & cucumber with rice vinegar, edamame

BLACK COD SHŌGA 68

Black cod au miso, gingembre, yuzu
Miso-glazed black cod, ginger, yuzu

GAMBAS YAKISOBA 48

Nouilles sautées, gambas tigrées, oignons rouges, shiitake, menthe
Sautéed noodles, tiger prawns, red onions, shiitake, mint

À PARTAGER POUR 2 - TO SHARE FOR 2

SEA BASS TORAGASHI 110 / PERS.

Loup grillé, vierge de tomate, soja & gingembre, toragashi
Whole grilled sea bass, tomato virgin olive oil, soy & ginger, toragashi spices

From the land

BABY CHICKEN TERIYAKI 42

Coquelet grillé, teriyaki, olives de Kalamata, basilic | Grilled baby chicken, teriyaki, Kalamata olives, basil

KATSU MILANAISE 54

Katsu de veau à la milanaise, roquette, parmesan | Milanese-style veal katsu, arugula, parmesan

BEEF STRACCIATELLA 58

Tagliata de filet de boeuf Black Angus, stracciatella, tosazu, truffe noire
Black Angus beef fillet tagliata, stracciatella, tosazu, black truffle

LAMB NORI-PINK GARLIC 56

Côtelettes d'agneau grillés, condiment nori-ail rose, aioli à l'ail noir
Grilled lamb chops, nori-pink garlic condiment, black garlic aioli

À PARTAGER POUR 2 - TO SHARE FOR 2

ANGASU BEEF 88 / PERS.

Entrecôte Black Angus USA Prime | Black Angus USA Prime beef rib eye

Sides

SPINACH TRUFFLE 14

Salade de pousses d'épinards, yuzu truffé, parmesan
Baby spinach salad, truffled yuzu, parmesan

KARI KARI CORN 14

Maïs, mozzarella, kimchi
Corn, mozzarella, kimchi

NIPPON RICE 9

Riz blanc parfumé | Steamed rice

GREEN VEGGIES 14

Légumes vapeur | Steamed vegetables

FUNGHI 15

Champignons sautés | Sautéed mushrooms

Desserts

CHOKO BAR 15

Chocolat namelaka, cacahuètes grillées, caramel, nougat
Namelaka chocolate, roasted peanuts, caramel, nougat

SAKURA PAVLOVA 16

Meringue soufflée, chantilly tonka, framboises, sakura, shiso cristallisé
Puffed meringue, tonka whipped cream, raspberries, sakura, candied shiso

TACOS POP-CORN 15

Tacos croustillants, pop-corn caramel toffee, praliné pop-corn
Crispy tacos, caramel toffee popcorn, popcorn praline

FRAISIER MOCHI-STYLE 16

Chiffon cake, crème vanille, fraises des bois, jus de fraise
Almond biscuit, vanilla cream, wild strawberries, strawberry juice

ICE MOCHI 8 PER PIECE

Framboise - Caramel beurre salé - Vanille - Chocolat noisette - Mangue passion
Raspberry - Salted butter caramel - Vanilla - Hazelnut chocolate - Mango passion fruit

BICHO BICHO 15

Beignets au sucre vanillé, caramel yuzu-miso, crème mi-montée
Vanilla sugar doughnuts, yuzu-miso caramel, lightly whipped cream