

Desserts

Crispy Chocolate-Sobacha flavored with Sil Timur Bay	20
Mango-Passion Fruit Cheesecake	20
Yuzu-Shiso Entremet, Jalapeños gel	20
Mochis Selection	18
Ice creams and Sorbets	6/12/18
<i>Chocolate, Vanilla, Pistachio, Pear, Mango-Passion Fruit, Yuzu</i>	


Japanese Licors

	7 c.l
Niwa No Uguiso – Tomari - Umeshu	18
Yuzu Saké - Tosa Shuzo Keigetsu	19
Apricot Saké - Les Larmes Du Levant	20
Kuroki Honten – Kiroku Muroka - Soshu	22

Japanese Teas and Infusions

Sencha Asa	15
Sencha Yuzu	15
Matcha	17
Genmaicha	15
Hojicha <i>Roasted Green Tea</i>	15
Five Cereals Tea	15
Sobacha <i>Buckweat Infusion</i>	15



 Vegetarian Dishes

Food allergens menu is available upon request.
Our beef come from France, Scotlant, USA, Spain and Netherlands
Prices in € included taxes and service.



« Tasting Johnnie Walker Blue Label Elusive
Umami »

うま味


Whisky & Caviar Pairing

40ml / 50g

200€

Sushi Bar

Roll 8 pieces

Salmon, Avocado	26
Spicy Tuna	36
Prawn Tempura, Unagi Dressing	36
Seabass, Sesame, Miso Aburi	32
Classic California Roll Crabs	38
Rainbow Roll	36
 Vegetarian Roll Mushroom, Carrot, Teriyaki Sauce	30

Nigiri 2 pièces

Salmon	15
Salmon Aburi	17
Tuna Akami Zuke, Caviar	28
Kagoshima 's Wagyu, Caviar	40
Yellowtail, Ponzu, Coriander	18
O Toro	26
Scallop Aburi, Yukke, Salmon Eggs	24
Eel	19
Seabass, Yuzu Sancho	18

Sashimi Signature 6 pieces

Yellowtail, Ponzu Sauce, Yuzu Kosho	24
Seabass, Dry Miso, Yuzu Oil	24
Salmon Tataki, Mustard Miso	22
Scallop's Carpaccio	30
Tuna Truffle, Kisami Wasabi, Shichimi Togarashi	36

Sashimi 3 pieces

Salmon	15
Yellowtail	19
Akami Tuna	22
O Toro	32
Seabass	18
Scallop	30

Gunkan 2 pieces

Blue Shrimps, Spicy Sauce, Tobiko	26
O Toro, Sweet Soy	29
Salmon Eggs, Wasabi Oil	24

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Vegan

Sushis

Vegetable Roll, Mushroom, Carrot, Teriyaki Sauce	30
Avocado, Kimchi Nigiri	12
Carrot, Shiso Nigiri	12
Shitake Mushroom Nigiri	13
Tofu and Vegetables Temaki	16

Starters and Salads

Edamame Sea Salt / Spicy	10/12
Caramelized Yuzu Miso Eggplants	19
Tofu, Karashi Sauce, Vegetable Petal	20
Spinach Salad, Miso, Black Truffle	30
Mixed Leaves, Yuzu Vinaigrette	20

Mains

Coriander Fried Rice	30
Shitake's Mushroom Ramen	36
Tempura Shojin Tentsuyu Sauce, Yuzu Shio,	
6 pieces	20
9 pieces	30

Sides

White Rice Minori	9
Sautéed Seasonal Vegetables Deglazed with Yuzu	12
French Fries	12
Sautéed Mushrooms Deglazed with Yuzu	14

Desserts

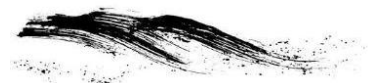
Mochi	18
Fruits Salad	18
Sorbets Selection : Pear, Mango- Passion Fruit	6/12/18
Citrus Tart, Chantilly, Vegetal with Batak Bay	20

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The Peking Duck

Whole Duck	210
Half Duck	115



Mains

Black Cod, Yuzu Miso	50
Sole Filet, Shiso Sauce, Jalapeños	65
Coriander Fried Rice with Shrimps	40
Pork Belly Ramen	40
Beef Ribs, Aji Panca Sauce, Rosti	44
Chashu Pork, Chinese Cabbage, Honey Mustard	39
Bao Burger, Smoked Raclette, Guacamole	40
Kagoshima Beef Wagyu, Yaki-Onigri, Shitake, Sesame, Kaito Sauce	
75 g	75
150 g	150

Sides

✓ White Rice Minori	9
✓ Sautéed Seasonal Vegetables Deglazed with Yuzu, French Fries	12
Coriander Fried Rice with Shrimps	20
✓ Panfried Mushrooms	14

Salads

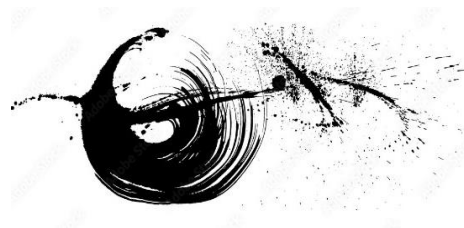
Tofu Seaweed Salad, Tosazu	23
✓ Spinach Salad and Black Truffle	30
✓ Mixed Leaves, Yuzu Vinaigrette	20
✓ Kimchi Salad	22

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Omakase Sushi

12 pieces 4 pieces roll, 4 nigiris, 4 sashimis	80
18 pieces 6 pieces roll, 6 nigiris, 6 sashimis	120
18 pieces Selection Prestige	180
18 pieces Sashimi's Selection	140



Starters

✓ Edamame Sea Salt/ Spicy	10 / 12
Tofu Miso Soup	14
✓ Caramelized Yuzu Miso Eggplants	19
Aji Amarillo Arancini, Spicy Tuna Tartar	24
Kagoshima's Wagyu Gyozas	38
Okonomiyaki Black Truffle	34
Seafood Ceviche, Leche de Tigre	32

Tempuras

✓ « Kaito Style » Reblochon, Yuzu Blueberry Sauce	20
Traditional Shrimps	15
Spicy Rock Shrimps	40
✓ Crunchy Carrots, Yuzu Sancho Emulsion, Xeres Caramel	35
Mori Awase, Tentsuyu Sauce, Shio Yuzu	
Mix of Shrimps, Calamari, White Fish, Vegetables	
6 pieces	25
9 pieces	37

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Lunch Menu "Hinata"

One starter & one main

65€

One starter, one main & one dessert

78€

STARTERS

✓ Caramelized Yuzu Miso Eggplants

or

Traditional Shrimps

or

Salmon Tataki, Mustard Miso

MAINS

Black Cod, Yuzu Miso

or

Braised Chashu Pork, Chinese Cabbage, Mustard and Honey Sauce

or

✓ Cc✓nder Fried Rice with Shrimps

✓ SIDES

White Rice Minori

or

French Fries

or

Sautéed Vegetables or Mushrooms Deglazed with Yuzu

DESSERTS

Choice from A La Carte Menu



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"Omakase" Menu

144€

STARTERS

Choose 2 starters per person

Yellowtail, Ponzu Sauce, Yuzu Kosho

or

Seabass Sashimi, Dry Miso, Yuzu Oil

or

Aji Amarillo Arancini, Spicy Tuna Tartar

or

Okonomiyaki, Black Truffle

MAINS

Choose 1 dish per personne

Black Cod, Yuzu Miso

or

Sole Filet, Shiso Sauce, Jalapeños

or

Kagoshima Beef Wagyu, Yaki-Onigiri, Shitake,

Sesame Kaito's Sauces

SIDES

Coriander Fried Rice with Shrimps

or

✓ Sautéed Vegetables or Mushrooms Deglazed with Yuzu

or

✓ White Rice Minori

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