

Vegan Sushis

Vegetable Roll, Mushroom, Carrot, Teriyaki Sauce	30
Avocado 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	32
Mixed Leaves, Yuzu Vinaigrette	20
Sunomono Cucumber Salad	26

Mains

Coriander Fried Rice	30
Vegetarian Dumplings, Pear Passe Crassanne	32
Tempura Shojin Tentsuyu Sauce, Yuzu Shio	
6 pieces	20
9 pieces	30

Sides

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

Desserts

Rhubarb Tart, Chantilly infused with Jasmin Tea	20
Fruits Salad	18
Sorbets Selection : Strawberry, Raspberry	6/12/18



Sushi Bar



Roll 8 pieces

Salmon, Avocado	28
Spicy Tuna	36
Prawn Tempura, Unagi Dressing	38
Ceviche Roll	32
Classic California Roll Crabs	38
Rainbow Roll	36
✓ Vegetarian Roll Mushroom, Carrot, Teriyaki Sauce	30

Migiri 2 pièces

Salmon	18
Salmon Aburi	20
Tuna Akami Zuke, Caviar	30
Kagoshima's Wagyu, Caviar	40
Yellowtail, Ponzu, Coriander	18
O Toro	26
Eel	19
Seabass, Yuzu Sancho	18

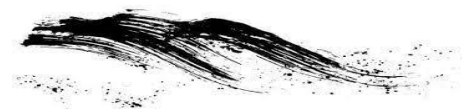
✓ Vegetarian Dishes

Food allergens menu is available upon request.
Meat's origin: France, Scotland, Japon, and Ireland
All our fishes are certified sustainable
Prices in € included taxes and service..

The Peking Duck

Our Peking-style duck, prepared according to traditional methods, is served with wheat pancakes, hoisin sauce, crunchy cucumber sticks, and thin slices of green onion."

Whole Duck	210
Half Duck	115

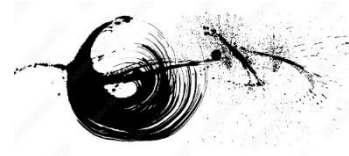


Sides

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

Salads

Tofu Seaweed Salad, Tosazu	23
✓ Spinach Salad and Black Truffle	32
✓ Mixed Leaves, Yuzu Vinaigrette	20
Sunomono Cucumber Salad	26



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Starters

✓ Edamame Sea Salt / Spicy	10 / 12
Tofu Miso Soup	14
✓ Caramelized Yuzu Miso Eggplants	19
Aji Amarillo Arancini, Spicy Tuna Tartar	24
✓ Vegetarian Dumplings, Pear Passe Crassanne	32
Kagoshima's Wagyu Gyozas	42
Okonomiyaki Black Truffle	38
Bao, Pulled Beef Ribs, Daikon Pickles, Coriander	34

Tempuras

✓ « Kaito Style » Reblochon, Yuzu Blueberry Sauce	20
Traditional Shrimps	18
Spicy Rock Shrimps	42
✓ Crunchy Carrots, Yuzu Sancho Emulsion, Mori Awase, Tentsuyu Sauce, Shio Yuzu Mix of Shrimps, Calamari, White Fish, Vegetables	35
6 pieces	25
9 pieces	37

Mains

Black Cod, Yuzu Miso	54
Sole Fillet, Shiso and Jalapeños Sauce	65
Arctic Char, Shiso, Lemongrass Emulsion	46
Coriander Fried Rice with Shrimps	40
Chashu Pork, Chinese Cabbage, Honey Mustard	39
Kagoshima Beef Wagyu, Yaki-Onigri, Shitake, Yakiniku Kaito sauces	
75 g	75
150 g	150

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Sashimi Signature

Yellowtail, Ponzu Sauce, Yuzu Kosho	24
Seabass usuzukuri, Dry miso, Leek oil	26
Salmon Tataki, Mustard Miso	26
Tuna Tataki, sauce Aji amarillo, salsa	29

Sashimi 3 pieces

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

Gunkan 2 pieces

O Toro, Sweet Soy	29
Salmon Eggs, Wasabi Oil	24

Omakase Sushi

12 pieces <i>Sushi Chef's Selection</i>	80
9 pieces <i>Sushi Chef's Sashimi's Selection</i>	70
18 pieces <i>Sushi Chef's Selection Prestige</i>	180



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Lunch Menu "Hinata"

Available only for lunch



78 €

STARTERS

Choose 1 starter per person

- ✓ Caramelized Yuzu Miso Eggplants
- or
- Traditional Shrimps
- or
- Salmon Tataki, Mustard Miso

MAINS

Choose 1 main and 1 side per person

- Arctic Char, Shiso, Lemongrass Emulsion
- or
- Braised Chashu, Chinese Cabbage, Mustard and Honey Sauce
- or
- Coriander Fried Rice with Shrimps

✓ SIDES

- White Rice Minori
- or
- Sautéed Vegetables
- or
- Mushrooms Deglazed with Yuzu

DESSERTS

Choice From A La Carte Menu

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Omakase" Menu

Available lunch and dinner



144 €

STARTERS

Choose 2 starters per person

- Yellowtail, Ponzu Sauce, Yuzu Kosho
- or
- Seabass usuzukuri, Dry miso, Leek oil
- or
- Aji Amarillo Arancini, Spicy Tuna Tartar
- or
- Okonomiyaki, Black Truffle

MAINS

Choose 1 main and 1 side per person

- Black Cod, Yuzu Miso
- or
- Sole Filet, Shiso Sauce, Jalapeños
- or
- Kagoshima Beef Wagyu, Yaki-Onigri, Shitake,
Sesame Kaito's Sauces

SIDES

- Coriander Fried Rice with Shrimps
- or
- ✓ Sautéed Vegetables or Mushrooms Deglazed with Yuzu
- or
- White Rice Minori

DESSERTS

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