



25 RUE DU DRAGON

LE BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	23
Red tuna	25
Chutoro	29
Otoro	32
Assortment of 6 sashimis	28
White rice	8
Sushi rice	12
Sesame wakame seaweed salad	10

CALIFORNIA — 8 pieces

Red Label salmon, avocado, jalapeño, Sriracha	27
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	29
Yellowtail, avocado, romaine and stick potatoes, sesame soy sauce	27
Spring roll, Obsiblu prawn with vegetables, mango, mint	28

MAKI — 6 pieces

Spicy tuna tartar	17
Yellowtail, yuzu kosho relish, yuzu soy vinaigrette	16
Jellied eel	18

SUSHI — per piece

Red Label salmon	7
Yellowtail	8
Jellied eel	9
Obsiblu prawn	8
Red tuna	8
Chutoro	9
Otoro	10
Assortment of 6 sushis	37



25 RUE DU DRAGON

LE BAR DES PRÉS

CYRIL LIGNAC

TO SHARE

Green vegetable goma-aé, king crab and sesame cream	30
Yuzu truffle spinach salad, miso, bonito	20
Crunchy crab galette, Madras curry, avocado	28
Salmon tartar with yuzu soy, crispy radish	24
Sliced marinated octopus, jalapeño vinaigrette, sweet onions	22
Seared chutoro with yuzu and warm grilled sesame oil, ginger	25
Yellowtail marinated with yuzu and passion fruit, avocado	25

DESSERT

Chouquettes, vanilla Chantilly, chocolate sauce	14
Matcha chiffon cake, guanaja chocolate	14
Pineapple from Costa Rica, aloe vera and yuzu sorbet	14
Tapioca with coconut milk, mango and lime lemon	14
Traditional iced mochis	14