



25 RUE DU DRAGON

LE BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

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

SUSHI — per piece

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

CALIFORNIA — 8 pieces

Red Label salmon, avocado, jalapeño, sriracha	27
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	29
Yellow tail, 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
Yellow tail, yuzu kosho relish, yuzu soy vinaigrette	16
Jellied eel	18

TO SHARE

Miso caramelised tomatoes, sesame, coriander	25
Yuzu truffle spinach salad, bonito	20
Crunchy crab galette, Madras curry, avocado	28
Salmon ceviche, jalapeno vinaigrette, mango, cucumber	24
Sliced marinated octopus, jalapeño vinaigrette	22
Yuzu seared chutoro, grilled sesame, ginger	25
Yuzu and passion fruit marinated yellowtail, avocado	25

DESSERT

Chouquettes, vanilla Chantilly, chocolate sauce	14
Traditional iced mochis	14
Tapioca with coconut milk, raspberries	16
Strawberries, strawberries sorbet	16
Matcha chiffon cake, guanaja chocolate	14