



25 RUE DU DRAGON

LE BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

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

SUSHI — per piece

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|------------------------|----|
| Red Label salmon | 7 |
| Yellowtail | 8 |
| Jellied eel | 9 |
| Obsiblu prawn | 8 |
| Scallops | 8 |
| Red tuna | |
| Chutoro | 9 |
| Otoro | 10 |
| Assortment of 6 sushis | 37 |
| Bowl of rice | 8 |
| Bowl of cooked rice | 10 |

CALIFORNIA — 8 pieces

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| Red Label salmon, avocado, jalapeño, sriracha | 28 |
| Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper | 29 |
| Crispy prawns, wasabi sesame, Thai mayonnaise | 27 |
| Spring roll, Obsiblu prawn with vegetables, mango, mint | 28 |

MAKI — 6 pieces

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| Spicy tuna tartar | 17 |
| Yellowtail, yuzu soy | 16 |
| Jellied eel | 18 |

TO SHARE

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| Yuzu truffle spinach salad, bonito | 22 |
| Crunchy crab galette, Madras curry, avocado | 28 |
| Yuzu and passion fruit marinated yellowtail, avocado | 25 |
| Seared chutoro, grilled sesame, ginger | 25 |
| Marinated sea bass carpaccio, dried miso, yuzu condiment | 27 |
| Miso caramelised scallops, sesame | 27 |
| Flamed Obsiblu prawn, honey yuzu vinaigrette | 28 |

DESSERT

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| Chouquettes, vanilla Chantilly, chocolate sauce | 14 |
| Tapioca with coconut milk, lime, mango | 16 |
| Matcha chiffon cake, guanaja chocolate | 14 |
| Traditional iced mochis | 14 |
| Fresh Pineapple, aloe vera, yuzu sorbet | 14 |