



25 RUE DU DRAGON

LE BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	25
Red Tuna	25
Chutoro	29
Otoro	32
Assortment of 6 sashimis <i>Red tuna, salmon, yellowtail</i>	32
White rice	10
Sushi rice	12
Sesame wakame seaweed salad	10

SUSHI — per piece

Red Label salmon	7
Yellowtail	9
Homemade Jellied eel	9
Obsiblu prawn	8
Red tuna	8
Chutoro	9
Otoro	10
Assortment of 6 sushis <i>Salmon, yellowtail, chutoro, red tuna, prawn</i>	40

CALIFORNIA — 8 pieces

Red Label salmon, avocado, jalapeño, sriracha	28
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	29
Jellied eel, cucumber, avocado thin strips	32
Crispy prawns, wasabi sesame, Thai mayonnaise	28
Spring roll, Obsiblu prawn with vegetables, mango, mint	28

MAKI — 6 pieces

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

TO SHARE

Miso caramelised tomatoes, sesame	28
Yuzu spinach salad, black truffle, bonito	30
Half-cooked salmon carpaccio, passion fruit and timur	27
Yuzu marinated sea bass, rocoto pepper, miso	28
Flamed Obsiblu prawn, honey yuzu and white soy	28
Seared chutoro, jalapeno vinaigrette, radishes	29
Flamed yellowtail, ponzu, wasabi and grilled sesame	29
Crunchy crab galette, Madras curry, avocado	30

DESSERT

Pecan nut praliné chouquettes, vanilla Chantilly, chocolate sauce	14
Tapioca with coconut milk, mango, sesame	16
Matcha chiffon cake, guanaja chocolate	14
The three iced mochis	16