



25 RUE DU DRAGON

LE BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	25
Red Tuna	25
Chutoro	29
Scallops	32
Otoro	35
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
Obsiblu prawn	8
Homemade Jellied eel	9
Yellowtail	9
Scallops	9
Red tuna	9
Chutoro	9
Otoro	10
Seared Japanese wagyu	20
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, sobacha, coriander, 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
Marinated sea bass, chili	18

TO SHARE

Flamed salmon, karashi miso sauce	27
Yuzu marinated sea bass, rocoto pepper, miso	28
Seared chutoro, jalapeno vinaigrette, radishes	29
Flamed yellowtail, ponzu, wasabi and grilled sesame	29
Yuzu spinach salad, black truffle, bonito	30
Crunchy crab galette, Madras curry, avocado	30
Miso caramelised scallops, avocado	40
Truffle seared Japanese wagyu carpaccio, ponzu	48

DESSERT

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