

BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	25
Red tuna	25
Chutoro	29
Otoro	35
Assortment of 6 sashimi	32
<i>Red tuna, salmon, yellowtail</i>	
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
Red tuna	9
Chutoro	9
Otoro	10
Assortment of 6 sushi	40
<i>Salmon, yellowtail, chutoro, red tuna, prawn</i>	

CALIFORNIA — 8 pieces

Red Label salmon, avocado, jalapeño, sriracha	28
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	29
Crispy prawns, sobacha, thai cream	28
Spring roll, Obsiblu prawn with vegetables, mango, mint	28

MAKI — 6 pieces

Futomaki – sea bream, salmon, avocado	18
Spicy tuna tartare	17
Yellowtail, yuzu soy	16
Jellied eel	18
Salmon avocado	16

TO SHARE

Flamed salmon, karashi miso sauce	26
Marinated red tuna, cherry flower vinaigrette	28
Seared chutoro, jalapeño, vinaigrette, kizami wasabi	29
Flamed yellowtail, ponzu, wasabi spiced oil	29
Crunchy crab galette, Madras curry, avocado	30
Yuzu spinach salad, truffle, bonito	29
Yuzu marinated line-caught sea bream, rocoto pepper	28
Miso Provence green asparagus	30

DESSERT

Pecan nut praliné chouquettes, vanilla Chantilly, chocolate sauce	14
Tapioca, ciflorette strawberries	18
Black sesame ice cream	14
Matcha chiffon cake, chocolate sauce	14
Three iced mochis	17