

# 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 <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	9
Homemade jellied eel	9
Yellowtail	9
Red tuna	9
Chutoro	9
Otoro	10
Assortment of 6 sushi <i>Salmon, yellowtail, chutoro, red tuna, prawn</i>	40

## CALIFORNIA — 8 pieces

Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	29
Red Label salmon, avocado, jalapeño, sriracha	28
Crispy prawns, sobacha, thai mayonnaise	28
Tuna, crispy prawn, spicy mayonnaise, tobiko	30

## MAKI — 6 pieces

Spicy tuna tartare	17
Yellowtail, yuzu soy	16
Salmon, glazed avocado, cream cheese	16
Jellied eel, cucumber, wasabi tobiko	18

## TO SHARE

Yuzu truffle spinach salad, bonito	29
Marinated salmon, yuzu pepper, ponzu jelly	23
Ponzu marinated sea bream, grilled sesame oil	24
Flamed yellowtail, ponzu, wasabi spiced oil	29
Crunchy crab galette, Madras curry, avocado	30
Miso caramelised salmon, ikura and wasabi	25

## DESSERT

Three iced mochis	17
Coconut tapioca, strawberries	16
Hazelnut praliné chouquettes, vanilla Chantilly, chocolate sauce	14
Matcha chiffon cake, chocolate sauce	14
Mango eton mess, Chantilly, meringue	14
Black sesame ice cream, blond sesame praliné	14