

BAR DES PRÉS

CYRIL LIGNAC

SUSHI & SASHIMI

Sushi by the piece

Sashimi 3 pieces

Salmon	8	20
Sea bream	8	22
Yellowtail	9	23
Red tuna	9	22
Chutoro	9	25
Otoro	11	28
Homemade glazed eel	11	-
Obsiblu shrimp	8	-
Flamed salmon	9	-
Flamed otoro, green shiso	15	-

White rice	9
Sesame wakame seaweed salad	9
Cooked rice, marinated egg, bonito	12

CALIFORNIA

Flamed tuna, avocado, nori, yuzu soy, Korean pepper	29
Marinated salmon, avocado, jalapeño, sriracha	28
Crispy prawns, sobacha, tobiko, Thai cream	28
Spicy yellowtail, avocado, jalapeño mayonnaise	25

MAKI

Spicy tuna tartare	18
Yellowtail, kizami wasabi	17
Salmon, yuzu koshō, avocado	17
Classic glazed eel	18

TO SHARE

Spinach salad, yuzu-black truffle, bonito	25
Sliced octopus, green jalapeño, vinaigrette	19
Seared yellowtail with ponzu, toasted sesame oil	23
Crispy shrimp salad, spicy sauce, coriander	22
Salmon tacos with sriracha, sour condiment, sesame	19
Crispy rice, salmon tartare and spicy tuna, sriracha	28
Marinated sea bass with jalapeño vinaigrette, crunchy radishes	19
Crunchy crab galette, Madras curry, avocado	30
Yuzu miso caramelized black cod	32

DESSERT

Vanilla Chantilly chouquettes, pecan praline, chocolate sauce	15
Matcha chiffon cake with chocolate sauce	15
Chocolate biscuit, hazelnut praline	15
Coconut tapioca, raspberries	17
Three Iced mochi	17