

BAR DES PRÉS

CYRIL LIGNAC

SUSHI & SASHIMI

	Sushi - by piece	Sashimi - 5 pieces
Salmon	9	26
Sea bream	9	26
Yellowtail	9	27
Red tuna	9	27
Chutoro	10	32
Otoro	11	39
Obsiblue shrimp	9	-
Lacquered eel	12	-
Assortment of 6 sashimi		38
<i>Red tuna – Salmon – Yellowtail</i>		

FLAMED SUSHI

Teriyaki wagyu	12
Chuturo, kizami wasabi	11
Chuturo, Oscietre caviar	18
Otoro, Oscietre caviar	18
Salmon, ponzu	10
White rice	10
Cooked rice, marinated egg	14
Edamame, salted	12

CALIFORNIA & MAKI

Crispy prawns, sobacha, Thai mayonnaise	30
Marinated salmon, avocado, jalapeño, sriracha	30
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	32
Spicy yellowtail, avocado, jalapeño mayonnaise	29
Lacquered eel kizami wasabi	18
Spicy tuna tartare	18
Salmon avocado sriracha	16

CRISPY RICE

Salmon, yellowtail, red tuna, chipotle	26
Oscietre caviar, spicy cream – 3 pieces	40

TO SHARE

Miso caramelised green asparagus, hazelnuts	22
Spinach salad, yuzu, truffle, bonito	30
Spicy prawn or salmon salad, avocado, coriander	27
Miso caramelised scallops, avocado, sesame	28
Yuzu marinated sea bream, soy crystals	24
Seared yellowtail with ponzu, toasted sesame oil	26
Prawns & asparagus tempura, wasabi sauce	25
Crunchy crab galette, Madras curry, avocado	30
Beef gyoza, coriander, kimchi sesame	28
Yuzu miso caramelised black cod	45
Grilled teriyaki salmon	37
Grilled Japanese Kagoshima A5 Steak	
90g	70
150g	100
Simmental beef fillet with satay spices, lime	45
Grilled beef assortment	110
<i>Kagoshima beef sirloin steak 80g – Kagoshima beef ribeye steak 80g</i>	

DESSERT

Coconut tapioca, mango, raspberry confit	17
Apple tart, tonka caramel, vanilla ice cream	17
Chocolate biscuit, hazelnut praline, vanilla ice cream	17
Vanilla chouquettes, pecan praline, chocolate sauce	16
Three iced mochis	16