

## BAR DES PRÉS

CYRIL LIGNAC

## SUSHI &amp; SASHIMI

Sushi - per piece

Sashimi - 3 pieces

Sea bream	8	22
Salmon	9	23
Yellowtail	9	23
Red tuna	9	22
Chutoro	9	25
Otoro	11	28
Homemade glazed eel	11	-
Galician sea urchins	18	-

## FLAMED SUSHI

Salmon, yuzu soy	9
Otoro, yuzu kosho	17
Chutoro, kizami wasabi	11
Teriyaki wagyu	12

White rice	9
Sesame wakame seaweed salad	9
Cooked rice, marinated egg, bonito	14

## CALIFORNIA &amp; MAKI

Yellowtail, avocado, ginger, garlic vinaigrette	27
Flamed tuna avocado, nori, yuzu soy, Korean pepper	29
Marinated salmon, avocado, jalapeño, sriracha	28
Crispy prawns, sobacha, tobiko, Thai cream	28
Black cod maki, wasabi sauce	19
Spicy tuna tartare maki	18
Glazed eel maki	18

## BENTO BOX

*Lunch menu only, Monday to Friday* 39

## TO SHARE

Spinach salad, yuzu truffe, bonito	29
Crunchy crab galette, Madras curry, avocado	30
Seared yellowtail with ponzu, toasted sesame oil	24
Sea bream marinated with yuzu and rocoto pepper	20
Miso caramelised green asparagus, avocado, sesame	25
Flmaed salmon, karashi sauce	21
Tuna tartare tacos, sour condiment, sesame	22
Crispy shrimp salad, spicy sauce, coriander	22

## DESSERT

Chocolat biscuit, hazelnut praline	15
Coconut tapioca, mango, raspberry confit	17
Vanilla Chantilly chouquettes, hazelnut praline, chocolate	16
Three iced mochis	17
Matcha chiffon cake with chocolate sauce	15