

BAR DES PRÉS

CYRIL LIGNAC

SUSHI & 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	-
Sea urchins	21	-
White rice		9
Sesame wakame seaweed salad		9
Cooked rice, marinated egg, bonito		14

SUSHI FLAMBÉS

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

CALIFORNIA

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

TO SHARE

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

DESSERT

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