

COLD STARTERS

SHAKE TATAKI Seared salmon, mizuna and crisp vegetables, balsamic soy sauce	19
MAGURO NO SHICHIMI ABURI ● Tuna tataki, Japanese spices dressing	21
KING CRAB PONZU Sliced King Crab with seaweed and cucumber, ponzu sauce	34
MAGURO NO TARUTO Sliced tuna on crispy tarts, white truffle tarama, yuzukosho sauce	16
SHAKE NO TARUTO Sliced salmon on crispy tarts, white truffle tarama, new style sauce	15
TAI SASHIMI KINUGAWA STYLE ● Sashimi de daurade, sauce agrumes et miso séché	24
HARUMAKI OMARU Lobster spring roll, spicy lemon garlic sauce	35
HAMACHI YUZU SHOYU Yellow Tail carpaccio, jalapeño and coriander with yuzu sauce	21
TORO TARTARE Tuna tartare with caviar	21
CARPACCIO NEW STYLE Tuna	19
Salmon	18
Sea bream	19

HOT STARTERS

EBI ASPARA ABURI Grilled shrimps with green asparagus, spicy lemon garlic sauce	21
NIKU SHIGURENI Shredded beef with ginger	16
AGE GYOZA Fried chicken and vegetables raviolis	16
NASU DENGAKU Miso glazed eggplant	14
MISO SHIRU Miso soup	6
EDAMAME	7
SHISHITO PEPPERS Fried piquillos, miso sauce	12

FISH

SHAKE NO YASAI Pan-fried salmon, crisp vegetables, spicy yuzu dressing	28
MAGURO NO MASUTADO ● Tuna steak, crispy parsley	36
GINDARA SAIKYO YAKI Miso marinated Black Cod	38
EBI NO YAKIMONO ● Spicy grilled shrimps, coconut milk, Korean miso	35
ROBATA	
SUZUKI KINPIRA Grilled sea bass fillet, jalapeno sauce	32

SIDE ORDERS

PAN-FRIED STRING BEANS, SOY SAUCE	11
MIXED GREEN SALAD	10
GARLIC RICE	7
WHITE RICE	5

SALADS

SUCRINE SALADA ● Sucrine lettuce heart, Japanese dressing and mikan mandarin	11
BABY SPINACH ASPARA SALADA ● Baby spinach, grilled green asparagus, pine nuts and dried miso, yuzu dressing	17
EBITEN SALADA ● Shrimp tempura salad, mushrooms, spicy mayonnaise	16
KYURI WAKAME Seaweed and cucumber salad, Japanese dressing	12

TEMPURA

KING CRAB	36
SHRIMPS	33
VEGETABLES	17
MIX	28

MEAT & POULTRY

WAKADORI GOMA MISO YAKI Crispy chicken leg, light sesame sauce	27
GYU BEARNAISE ● Pan-fried beef fillet, Japanese béarnaise sauce	36
ROBATA	
GYU FILET KARAMI Grilled beef fillet, spicy teriyaki sauce	37

MAKI 6 PIECES

SPICY TUNA Tuna with spicy sauce	12
HAMACHI Yellow Tail, spicy yuzu sauce	13
NEGITORO Tuna belly	13
TEKKA Tuna	11
SHAKE Salmon	10
KAPPA Cucumber	8

CALIFORNIA 6 PIECES

MANGO ROLL King Crab and cucumber, fresh mango	28
EBI TEMPURA Shrimp tempura	17
SHAKE NO ABURI Salmon tataki, ponzu sauce	29
MAGURO NO ABURI Tuna tataki, yuzu soy sauce	32
SHAKE KAWA Grilled salmon skin	10
UNAGI Grilled eel	18
KANI King Crab	21
TEKKA Tuna	12
SHAKE Salmon	11
YASAI Vegetarian	9

SUSHI SASHIMI MORIAWASE

SASHIMORI Mixed sashimi 20 pièces	41
SUSHIMORI Mix of 8 sushi and 6 california	38
NIGIRI SUSHI Mixed sushi 12 pièces	42
AKANE Mix of 12 sashimi, 6 sushi, 6 california Ebi Tempura	53
CHIRASHI Mixed fish on vinegared rice	34

SUSHI SASHIMI

FRESH DELIVERY DEPENDING

SPECIALITIES :	SUSHI per piece	SASHIMI 8 pieces
IKURA Salmon eggs	6	19
SPICY TUNA Crispy spicy tuna	9	-
TORO Tuna belly	10	34
UNAGI Grilled eel	8	40
KANI King Crab	9	-
OMARU Lobster	12	-
CLASSICS :		
TAI Sea bream	6	25
SUZUKI Seabass	6	24
MAGURO Red tuna	7	26
SHAKE Salmon	6	24
IKA/TAKO Squid	6	21
HAMACHI Yellow Tail	7	28
EBI / AMAEBI Cooked / raw shrimp	6	21

DESSERTS

WARM CHOCOLATE CAKE Macha ice-cream		13
PATISSERIES		14
Cheesecake lemon-yuzu		
Tarte Bourdaloue		
Peanut butter éclair		
GREEN TEA «CREME BRULEE»		13
MOCHI ICE	per piece	7
Sakura, chocolate-coconut, lychee, passion, green tea, vanilla		
ALCÉ VERA Citrus fruits and coconut sherbet		13
EXOTIC FRESH FRUIT		10
Mango or pineapple - in season		
GLACES - SORBETS	2 scoops	10
Vanilla, chocolate, mango, coconut lime, black and white sesame, green tea		
SESAME NOUGAT		6
CANDIED GINGER		5

CHAMPAGNE

BLANCS	15cl	75cl
MOET & CHANDON Brut	19	98
LAURENT-PERRIER Ultra Brut		125
RUINART Blanc de Blancs		145
LAURENT-PERRIER Grand Siècle		180
CRISTAL ROEDERER Millésimé		290
DOM PERIGNON Millésimé		300
ROSES		
MOET & CHANDON	21	110
LAURENT-PERRIER		130

SAKE

	15cl	72cl
BIJOFU Jug - Served warm	13	-
KUHEIJI 50 Junmai Daiginjo - Dry	19	95
DASSAI 45 Junmai Daiginjo - Floral	22	100
AZUMAICHI Ginjo - Extra Dry	25	140
DASSAI 23 Junmai Daiginjo - Cristal-clear taste	25	140
		30 cl
NINKI-ICHI Sparkling	20	38

BENTO

Served only at lunch
From Monday to Friday

BENTO KINU 48€

MISO SOUP
SUSHIMORI Mix of 3 california and 2 sushi
HAMACHI YUZU SHOYU Carpaccio de Yellow Tail, sauce yuzu
KYURI WAKAME Seaweed and cucumber salad,
 Japanese dressing, salmon eggs
AGE GYOZA Fried chicken and vegetables raviolis
GINDARA SAIKYO YAKI Miso marinated Black Cod

WHITE RICE

BENTO MATIGNON 48€

MISO SOUP
SUSHIMORI Mix of 3 california and 2 sushi
HAMACHI YUZU SHOYU Carpaccio de Yellow Tail, sauce yuzu
KYURI WAKAME Seaweed and cucumber salad,
 Japanese dressing, salmon eggs
KINOKO Pan-fried Japanese mushrooms
GYU TERIYAKI Pan-fried beef fillet, teriyaki sauce

WHITE RICE

MENUS

Served until 2PM and 10.30PM

IZAKAYA 68€

TORO TARTARE Tuna tartare with caviar
HAMACHI YUZU SHOYU Yellow Tail carpaccio, yuzu sauce
EBI ASPARA ABURI Grilled shrimp and asparagus,
 spicy lemon garlic sauce
GINDARA SAIKYO YAKI Miso marinated Black Cod
 ou **GYU TERIYAKI** Pan-fried beef fillet, teriyaki sauce

WHITE RICE

WINE BY THE GLASS

WHITE WINE	12cl
DOMAINE CYRIL GAUTHERON 2017 - Chablis AOP	11
DOMAINE DE LA ROSSIGNOLE 2018 - Sancerre AOP	14
LOUIS LATOUR 2017 - La Grande Roche - Montagny 1^{er} Cru AOP	16
RED WINE	
CHATEAU RIGAUD 2015-2016 - Puisseguin Saint-Emilion AOP	11
MAISON DELAS FRERES 2018 - Les Challeys - Saint Joseph AOP	16
LOUIS LATOUR 2015 - Savigny-lès-Beaune AOP	17
ROSE WINE	
CHATEAU REAL-MARTIN - Grande Cuvée - Côtes-de-Provence	11

COCKTAILS

LYCHEE MARTINI 7CL	
Vodka / lychee liqueur / lychee juice / lime	15
GARI GARI 7CL	
Vodka / Cointreau / lemon juice / ginger	14
SPICY BANG BANG 13cl	
Tequila / lime / jalapeño / cucumber / ginger beer	16
AIJAKU 14CL	
Vodka / maracuja / vanilla / lemon juice	16
PINK LIZHI 15CL	
Champagne / lychee liqueur / cherry cream	18