

## COLD STARTERS

<b>PARIPARI SALADA</b>	30
Sliced King Crab, seaweed and cucumber, Japanese dressing	
<b>SHAKE TATAKI</b>	18
Seared salmon, mizuna and crisp vegetables, balsamic soy sauce	
<b>BIMI NO SHIOKONBU</b>	13
Crisp broccolini, Japanese seaweed dressing	
<b>MAGURO NO SHICHIMI ABURI</b> ●	19
Tuna tataki, Japanese spices dressing	
<b>GYU MOROMI MISO</b>	18
Beef tataki, apple soy sauce	
<b>MAGURO NO TARUTO</b>	15
Sliced tuna on crispy tarts, white truffle tarama, yuzukosho sauce	
<b>SUZUKI USUZUKURI</b>	21
Sea bass tiradito, citrus sauce, yellow pepper	
<b>TAI ONSEN TAMAGO</b> ●	21
Sea bream carpaccio, poached egg, spicy miso sauce	
<b>WAGYU TARTARE</b> ●	29
Wagyu beef tartare, soft-boiled egg, fresh herbs	
<b>KING CRAB</b>	30
Sliced King Crab with seaweed and cucumber, ponzu sauce	
<b>HARUMAKI OMARU</b>	33
Lobster spring roll, spicy lemon garlic sauce	
<b>HAMACHI YUZU SHOYU</b>	20
Yellow Tail carpaccio, green pepper and coriander with yuzu sauce	
<b>TORO TARTARE</b>	20
Tuna tartare with caviar	
<b>CARPACCIO NEW STYLE</b>	
Tuna	18
Salmon	17
Sea bream	18

## HOT STARTERS

<b>FIG ABURI</b>	19
Fresh figs, grilled roquefort, creamy sesame sauce	
<b>ZUKINI NO HANA</b>	17
Zucchini flower tempura, balsamic soy, red shiso salt	
<b>SOFT SHELL CRAB NO KARA AGE</b>	18
Crispy soft shell crab, creamy wasabi sauce	
<b>WAGYU NO CREPE</b> 🍡	28
Red-miso marinated Wagyu beef stew, Mandarin crêpes	
<b>EBI ASPARA ABURI</b>	20
Grilled shrimps with green asparagus, spicy lemon garlic sauce	
<b>NIKU SHIGURENI</b>	15
Shredded beef with ginger	
<b>AGE GYOZA</b>	15
Fried chicken and vegetables raviolis	
<b>NASU DENGAKU</b>	13
Miso glazed eggplant	
<b>DOBINMUSHI</b>	15
Shrimps and mushrooms cooked in a Japanese stock, served in a teapot	
<b>MISO SHIRU</b>	6
Miso soup	
<b>EDAMAME</b>	7
<b>SHISHITO PEPPERS</b>	11
Fried piquillos, miso sauce	

# SALADS

<b>SUCRINE SALADA</b> ●	10
Sucrine lettuce heart, Japanese dressing and mikan mandarin	
<b>CEVICHE</b> Peruvian salad, Japanese style	18
Seafood	16
Salmon	16
<b>BABY SPINACH ASPARA SALADA</b> ●	16
Baby spinach, grilled green asparagus, pine nuts and dried miso, yuzu dressing	
<b>EBITEN SALADA</b> ●	15
Shrimp tempura salad, spicy mayonnaise	
<b>KYURI WAKAME</b>	11
Seaweed and cucumber salad, Japanese dressing	
<b>KAISOH SALADA</b>	14
Seaweed salad, light Japanese dressing	

# TEMPURA

<b>KING CRAB</b>	34
<b>SHRIMPS</b>	31
<b>VEGETABLES</b>	16
<b>MIX</b>	27

# SIDE ORDERS

<b>CRISP PEAS, SESAME OIL</b>	9
<b>STEAM COOKED VEGETABLES WITH TOFU</b>	10
<b>PAN-FRIED STRING BEANS WITH SOY SAUCE</b>	10
<b>MIXED GREEN SALAD</b>	9
<b>GARLIC RICE</b>	6
<b>WHITE RICE</b>	4

# FISH

<b>SHAKE NO YASAI</b>	27
Pan-fried salmon, crisp vegetables, spicy yuzu dressing	
<b>SHITABIRAME NO KARA AGE</b>	40
Sole fillets, sudachi « vierge » sauce	
<b>SHAKE NO KINOKO</b>	26
Creamy miso glazed salmon	
<b>SUZUKI KOSO MUSHI</b> ●	28
Steamed seabass fillet, yuzu ginger sauce	
<b>MAGURO NO MASUTADO</b> ●	34
Tuna steack, crispy parsley	
<b>GINDARA SAIKYO YAKI</b>	36
Miso marinated Black Cod	
<b>EBI NO YAKIMONO</b> ●	33
Spicy grilled shrimps, coconut milk, Korean miso	
<b>ROBATA</b>	
<b>SUZUKI KINPIRA</b>	30
Grilled sea bass fillet, jalapeno sauce	

# MEAT & POULTRY

<b>WAKADORI GOMA MISO YAKI</b>	25
Crispy chicken leg, light sesame sauce	
<b>GYU BEARNAISE</b> ●	34
Pan-fried beef fillet, Japanese béarnaise sauce	
<b>ROBATA</b>	
<b>WAGYU NO GRILL</b>	70
Grilled Wagyu beef, ginger soy sauce	
<b>GYU FILET KARAMI</b>	35
Grilled beef fillet, spicy teriyaki sauce	
<b>KOHITSUJI NO AMIYAKI</b> ●	35
Grilled rack of lamb, red miso sauce	

All beef used in dishes on this menu are from the European Union, Japan and USA

# SUSHI SASHIMI MORIAWASE

<b>SASHIMORI</b> Mixed sashimi 20 pieces	39
<b>SUSHIMORI</b> Mix of 8 sushi and 6 california	36
<b>NIGIRI SUSHI</b> Mix of sushi 12 pieces	40
<b>AKANE</b> Mix of 12 sashimi, 6 sushi and 6 california Ebi Tempura	50
<b>CHIRASHI</b> Mixed fish on vinegared rice	32

# SUSHI SASHIMI

FRESH DELIVERY DEPENDING

<b>SPECIALITIES :</b>	<b>SUSHI</b> price per piece	<b>SASHIMI</b> 8 pieces
<b>TORO</b> Tuna belly	8	28
<b>IKURA</b> Salmon eggs	6	18
<b>SPICY TUNA</b> Croustillant spicy tuna	9	-
<b>UNAGI</b> Grilled eel	8	38
<b>KANI</b> King Crab	9	-
<b>OMARU</b> Lobster	12	-
<b>CLASSICS :</b>		
<b>TAI</b> Gilthead sea bream	5	24
<b>HIRAME</b> Brill	6	26
<b>SUZUKI</b> Sea bass	6	24
<b>MAGURO</b> Red tuna	6	25
<b>SHAKE</b> Salmon	5	23
<b>IKA/TAKO</b> Squid	5	20
<b>HAMACHI</b> Yellow Tail	7	28
<b>SHIMESABA</b> Mackrell	5	17
<b>AJI</b> Small saurel	4	17
<b>EBI / AMAEBI</b> Cooked / raw shrimp	5	20

All prices are in euros VAT included

# BENTO

SERVED ONLY AT LUNCH TIME  
FROM MONDAY TO FRIDAY

## BENTO KINU 45€

MISO SOUP

SUSHIMORI 3 california and 2 sushi

HAMACHI YUZU SHOYU Yellow Tail carpaccio, yuzu sauce

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

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## BENTO MATIGNON 45€

MISO SOUP

SUSHIMORI 3 california and 2 sushi

HAMACHI YUZU SHOYU Yellow Tail carpaccio, yuzu sauce

KYURI WAKAME Seaweed and cucumber salad,  
Japanese dressing, salmon eggs

KINOKO Sauteed Japanese mushrooms

GYU TERIYAKI Grilled beef fillet, teriyaki sauce

WHITE RICE

# DESSERTS

BABA AU SAKE	12
WARM CHOCOLATE CAKE ice-cream	12
YUZU "CREME BRULEE"	12
MOCHI ICE	per piece 7
Vanilla, chocolate-coconut, green tea, litchi, sakura, passion fruit	
ALOE VERA Citrus fruits and coconut sherbet	12
EXOTIC FRESH FRUIT	10
Mango or pineapple – in season	
ICE CREAM - SHERBET	2 scoops 10
Vanilla, chocolate, mango, coconut, green lime, black sesame, white sesame, green tea	
SESAME NOUGAT	6
CANDIED GINGER	5

All prices are in euros VAT included

## MAKI (6 PIECES)

<b>SPICY TUNA</b> Tuna with spicy sauce	11
<b>HAMACHI</b> Yellow Tail, spicy yuzu sauce	12
<b>SOFT SHELL CRAB</b> 5 pieces	19
<b>NEGITORO</b> Tuna belly	12
<b>UMESHISO</b> Salted plum with shiso	8
<b>TEKKA</b> Tuna	10
<b>SHAKE</b> Salmon	9
<b>KAPPA</b> Cucumber	7

## CALIFORNIA (6 PIECES)

<b>MANGO ROLL</b> King Crab and cucumber, fresh mango	25
<b>EBI TEMPURA</b> Shrimp tempura	16
<b>SHAKE NO ABURI</b> Salmon tataki, ponzu sauce	28
<b>MAGURO NO ABURI</b> Tuna tataki, yuzu soy sauce	30
<b>SHAKE KAWA</b> Grilled salmon skin	9
<b>UNAGI</b> Grilled eel	17
<b>KANI</b> King Crab	18
<b>TEKKA</b> Tuna	11
<b>SHAKE</b> Salmon	10
<b>YASAI</b> Vegetarian	8

## MENUS

SERVED UNTIL 2PM AND 10.30PM

### KINUGAWA 89€

6 course meal to discover the essence of Japanese gastronomy

### IZAKAYA 65€

**TORO TARTARE** Tuna tartare with caviar

**HAMACHI YUZU SHOYU** Yellow Tail carpaccio, yuzu sauce

**EBI ASPARA ABURI** Grilled shrimps with green asparagus,  
sauce spicy lemon garlic

**GINDARA SAIKYO YAKI** Miso marinated Black Cod  
or **GYU TERIYAKI** Grilled beef fillet, Teriyaki sauce

White rice

# CHAMPAGNES

WHITE	15cl	75cl
LAURENT-PERRIER Brut	18	95
LAURENT-PERRIER Ultra Brut		125
RUIINART Blanc de Blancs		145
LAURENT-PERRIER Grand Siècle		180
CRISTAL ROEDERER Millésimé		290
DOM PERIGNON Millésimé		300
ROSE		
DEUTZ	20	105
LAURENT-PERRIER		128

# WINE BY THE GLASS

BLANCS	15cl
DOMAINE CYRIL GAUTHERON 2016 - Chablis AOP	10
SERGE LALOUE 2018 - Sancerre AOP	13
LOUIS LATOUR 2016 - La Grande Roche - Montagny 1 <sup>er</sup> Cru AOP	15
ROUGES	
CHÂTEAU RIGAUD 2015 - Puisseguin Saint-Emilion	10
LES CHALLEYS 2016 - Parcelle de Jean - Saint Joseph AOP	15
LOUIS LATOUR 2015 - Savigny-lès-Beaune AOP	16
ROSE	
CHATEAU REAL-MARTIN - Grande Cuvée - Côtes de Provence	10

# SAKES

	15cl	72cl
BIJYOFU (Jug) Served warm	13	-
KUHEIJI Grade 50 (Dry)	19	95
DASSAI EU 50 (Floral)	20	97
AZUMAICHI GINJO (Extra Dry)	25	140
DASSAI 23 (Crystal-Clear Taste)	25	140
		30cl
NINKI-ICHI (Sparkling)	20	38

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