

## COLD STARTERS

<b>TAKO CARPACCIO</b>	18
Octopus, avocado, cucumber, coriander and yuzu sauce	
<b>SHIRO ASUPARAGU</b>	17
White asparagus, creamy kale sauce	
<b>SHAKE ABURI</b> ●	19
Minced salmon tataki, avocado, creamy jalapeno	
<b>HAMACHI NO TARUTO</b> ●	16
Sliced Yellow Tail on a crispy tart, white truffle tarama, New Style sauce	
<b>GYU NO SHIMEIJI</b>	19
Beef tataki, lemon teriyaki sauce	
<b>SHAKE HARUMAKI</b> ●	18
Salmon spring roll, cucumber and shiso, yuzu wasabi sauce	
<b>SUZUKI USUZUKURI</b>	21
Sea bass tiradito, citrus sauce, yellow pepper	
<b>MAGURO NO TARUTO</b>	15
Sliced tuna on a crispy tart, white truffle tarama, yuzukosho sauce	
<b>KING CRAB</b>	30
Sliced King Crab with seaweed and cucumber, ponzu sauce	
<b>TAI SASHIMI KINUGAWA STYLE</b> ●	23
Sea bream sashimi, dried miso and citrus sauce	
<b>HARUMAKI OMARU</b>	33
Lobster spring roll, citrus sauce	
<b>HAMACHI YUZU SHOYU</b>	20
Yellow Tail carpaccio, green pepper and coriander, 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>TAKOYAKI</b>	15
Octopus croquettes, potatoes, kabayaki sauce	
<b>EBI NO WASABI</b>	21
Pan-fried shrimps, creamy wasabi sauce	
<b>GYUNIKOMI NO CREPE</b>	16
Stewed beef, crisp vegetables in pancakes	
<b>KINOKO NO POELE</b> ●	14
Pan-fried Asian mushrooms, butter ponzu sauce	
<b>YASAI GYOZA</b>	13
Fried vegetables ravioli	
<b>NIKU SHIGURENI</b>	15
Shredded beef with ginger	
<b>SOFT SHELL CRAB NO KARA AGE</b> ●	18
Crispy soft shell crab, creamy wasabi sauce	
<b>EBI ASPARA ABURI</b>	18
Grilled shrimps with green asparagus, spicy lemon garlic sauce	
<b>KINOKO TOBAN YAKI</b>	14
Asian mushrooms on a teppan, yuzu sauce	
<b>AGE GYOZA</b>	15
Fried chicken and vegetables ravioli	
<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>SPICY MISO SHIRU</b>	7
Spicy miso soup	
<b>EDAMAME</b>	7
<b>SHISHITO PEPPERS</b>	11
Fried piquillos, miso sauce	

## SALADS

<b>MAGURO TATAKI SALADA</b>	18
Tuna tataki salad, yuzu wasabi sauce	
<b>SUCRINE SALADA</b> ●	10
Sucrine lettuce heart, Japanese dressing and mikan mandarin	
<b>CEVICHE</b> Peruvian salad, Japanese style	
Seafood	18
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>PAN-FRIED KALE, WASABI BUTTER</b>	10
<b>STEAMED VEGETABLES</b>	10
<b>PAN-FRIED STRING BEANS, SOY SAUCE</b>	10
<b>MIXED GREEN SALAD</b>	9
<b>GARLIC RICE</b>	6
<b>WHITE RICE</b>	4

# FISH

<b>SUZUKI NO KOMBU</b> ●	28
Pan-fried seabass fillet, ume yuzu sauce	
<b>SHITABIRAME SAKAMUSHI</b>	40
Steamed sole fillets, Japanese marinère stock	
<b>SHAKE NO YUZU</b>	26
Grilled salmon, creamy yuzu sauce	
<b>MAGURO STEAK</b>	30
Albacore tuna belly, candied shallots sauce	
<b>GINDARA SAIKYO YAKI</b>	36
Miso marinated Black Cod	
<b>EBI NO YAKIMONO</b> ●	33
Grilled shrimps, spicy coconut milk, Korean miso	

# MEAT & POULTRY

<b>GYU KATSU</b> ●	35
Crispy beef fillet, kizami wasabi, amazu sauce	
<b>GYU NO MUSHISHABU</b>	29
Beef shabu-shabu, crisp vegetables, sesame and ponzu sauce	
<b>KOHITSUJI NO MISO</b>	35
Grilled rack of lamb, red miso and sancho pepper	
<b>TORI NO GOMA</b>	28
Chicken suprême, spicy sesame sauce	
<b>GYU BEARNAISE</b>	34
Pan-fried beef fillet, Japanese béarnaise 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>HOKKIGAI</b> Clams	5	20
<b>IKURA</b> Salmon eggs	6	18
<b>SPICY TUNA</b> Crispy 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>TAMAGO</b> Japanese omelet	4	14
<b>EBI / AMAEBI</b> Cooked / raw shrimp	5	20

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>UNAGI</b> Eel	13
<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>ABOKADO</b> Tuna and salmon, Japanese guacamole	16
<b>OMARU</b> Lobster, spicy mayonnaise	40
<b>MANGO ROLL</b> King Crab and cucumber, fresh mango	25
<b>GINDARA</b> Miso marinated Black Cod and asparagus	15
<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>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,  
spicy lemon garlic sauce

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

White rice

# BENTO

SERVED ONLY AT LUNCH TIME

## BENTO KINU 45€

FROM MONDAY TO FRIDAY

### 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

EBITEN SALADA Shrimp tempura salad, spicy mayonnaise

GYU TERIYAKI Grilled beef fillet, teriyaki sauce

White rice

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## BENTO VENDOME 40€

FROM MONDAY TO FRIDAY

### MISO SOUP

SUSHIMORI 3 california and 2 sushi

TAI Baby spinach and sea bream sashimi

GOMA YASAI Steam-cooked vegetables, sesame sauce

AGE GYOZA Fried chicken and vegetables raviolis

SHAKE TERIYAKI Pan-fried salmon, teriyaki sauce

WHITE RICE

# DESSERTS

BABA AU SAKE	12
WARM CHOCOLATE CAKE Macha ice-cream	12
MOCHI ICE	per piece 7
Vanilla, chocolate-coconut, green tea, litchi, mango, pistachio	
WARM APPLE AND CINNAMON GYOZA	12
Vanilla ice cream	
GREEN TEA "CREME BRULEE"	12
ALOE VERA Fresh fruits and coconut sherbet	12
EXOTIC FRESH FRUIT Mango or pineapple – in season	10
ICE CREAM - SHERBET	1 scoop 5
Vanilla, chocolate, mango, coconut, green lime, black or white sesame, green tea	
SESAME NOUGAT	6
CANDIED GINGER	5

# CHAMPAGNES

WHITE	15cl	75cl
LAURENT-PERRIER Brut	18	95
LAURENT-PERRIER Ultra Brut		125
RUINART Blanc de Blancs		145
LAURENT-PERRIER Grand Siècle		180
CRISTAL ROEDERER Millésimé		290
DOM PERIGNON Millésimé		300
ROSE		
DEUTZ	20	105
LAURENT-PERRIER		120

# WINE BY THE GLASS

BLANCS	12cl
DOMAINE CYRIL GAUTHERON 2016/2017 - Chablis AOP	10
DOMAINE SERGE LALOUE 2018 - Sancerre AOP	13
LOUIS LATOUR 2017 - La Grande Roche - Montagny 1 <sup>er</sup> Cru AOP	15
ROUGES	
CHÂTEAU RIGAUD 2015 - Puisseguin Saint-Emilion AOP	10
MAISON DELAS FRERES 2017 - Les Challeys - Saint Joseph AOP	15
LOUIS LATOUR 2015 - Savigny-lès-Beaune AOP	16
ROSE	
CHATEAU REAL-MARTIN - Grande Cuvée - Côtes de Provence	10

# SAKE

	15cl	72cl
BIJYOFU (Jug) Served warm	13	-
KUHEIJI Grade 50 (Dry)	19	95
DASSAI EU 50 (Floral)	20	97
KUHEIJI 35 (Purity)	21	110
AZUMAICHI Ginjo (Extra dry)	25	140
DASSAI Grade 23 (Cristal clear taste)	25	140
		30cl
NINKI-ICHI (Sparkling)	20	38

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