

BAR DES PRÉS

CYRIL LIGNAC

SASHIMI — 5 pieces

Red Label salmon	22
Yellowtail	25
Red tuna	25
Chutoro	29
Otoro	35
Assortment of 6 sashimi <i>Red tuna, salmon, yellowtail</i>	32
White rice	10
Sushi rice	12
Sesame wakame seaweed salad	10

SUSHI — per piece

Red Label salmon	7
Obsiblu prawn	9
Homemade jellied eel	9
Yellowtail	9
Red tuna	9
Chutoro	9
Otoro	10
Assortment of 6 sushi <i>Salmon, yellowtail, chutoro, red tuna, prawn</i>	40

CALIFORNIA — 8 pieces

Red Label salmon, avocado, jalapeño, sriracha	28
Crispy prawns, sobacha, thai mayonnaise	28
Spring roll, Obsiblu prawn with vegetables, mango, mint	28

MAKI — 6 pieces

Spicy tuna tartare	17
Yellowtail, yuzu soy	16
Salmon, avocado, sesame mayonnaise	16
Jellied eel, cucumber, yuzu tobiko	18

TO SHARE

Yuzu truffle spinach salad, bonito	29
Miso caramelised tomatoes, white sesame, coriander	24
Marinated salmon, yuzu pepper, ponzu jelly	23
Yuzu & passion fruit marinated sea bream, avocado	24
Flamed yellowtail, ponzu, wasabi spiced oil	29
Crunchy crab galette, Madras curry, avocado	30

DESSERT

Three iced mochis	17
Coconut tapioca, strawberries	16
Hazelnut praliné chouquettes, vanilla Chantilly, chocolate sauce	14
Matcha chiffon cake, chocolate sauce	14
Red fruit salad, vanilla Chantilly	17