

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
Flamed tuna, avocado, nori, yuzu soy sauce, Korean pepper	29
Salmon, crispy prawn, spicy mayonnaise, tobiko	30

MAKI — 6 pieces

Spicy tuna tartare	17
Yellowtail, yuzu soy	16
Salmon, glazed avocado, cream cheese	16
Jellied eel, cucumber, wasabi tobiko	18

TO SHARE

Yuzu truffle spinach salad, bonito	29
Marinated salmon, yuzu pepper, ponzu jelly	23
Ponzu marinated sea bream, grilled sesame oil	24
Tuna tataki, miso karashi	28
Flamed yellowtail, jalapeño, radishes	29
Crunchy crab galette, Madras curry, avocado	30

DESSERT

Three iced mochis	17
Fresh mango, coconut tapioca, aloe vera	18
Hazelnut praliné chouquettes, vanilla Chantilly, chocolate sauce	14
Matcha chiffon cake, chocolate sauce	14
Black sesame ice cream, blond sesame praliné	14
Yuzu tartlet, black sesame praline	15