

Rolly

WAGYU | WAGYU BEEF 58

Wagyu, concombre, oignon rouge, daikon, shiso | Wagyu, cucumber, red onion, daikon, shiso

DRAGON | DRAGON 27

Crevette en tempura, anguille grillée, avocat, concombre, spicy mayo

Shrimp tempura, grilled eel, avocado, cucumber, spicy mayo

LANGOUSTA | LOBSTER 38

Langouste en tempura, avocat, oeufs de saumon, mayonnaise yuzu kosho, fromage frais

Lobster tempura, avocado, salmon roe, yuzu kosho mayonnaise, cream cheese

BAR ASPARAGUS | SEA BASS ASPARAGUS 25

Bar, asperge en tempura, avocat | Sea bass, asparagus tempura, avocado

SPICY TUNA | SPICY TUNA 29

Thon épicé, asperge, ciboulette | Spicy tuna, asparagus, chive

SAUMON | SALMON 19

Saumon, avocat | Salmon, avocado

VÉGÉTAL | YASAI 18

Avocat, asperge, carotte, concombre, shiso | Avocado, asparagus, carrot, cucumber, shiso

Desserts

ROCHER CHOCOLAT | CHOCOLATE ROCK 18

Chocolat, noisettes et sobacha | Chocolate, nuts and sobacha

ANANAS SAFRAN | SAFFRON PINEAPPLE 16

Carpaccio d'ananas, safran et citron vert | Pineapple carpaccio, saffron and lime

MOCHI GLACÉ | ICE MOCHI 10

À la pièce | Per piece

TIRAMISU JAPONAIS | JAPANESE TIRAMISU 14

Tiramisu, chocolat blanc, sakura | White chocolate and sakura tiramisu

PAVLOVA YUZU | YUZU PAVLOVA 18

Pavlova, citron yuzu et basilic | Yuzu lemon and basil pavlova

PERLES DU JAPON | JAPANESE PEARLS 16

Perles glacées noix de coco et citron vert | Frozen pearls coconut and lime

GLACES | ICE CREAM 12

Assortiment glaces et sorbets | Ice cream and sorbet assortment

Signature Cocktails

SAKURA SPRITZ 12CL 18

Frais, pétillant, floral Sake, prosecco, cordial de fleur de geisha

Fresh, fizzy, floral Sake, prosecco, geisha flower cordial

HIBISCUS PALÔMA 20CL 20

Frais, agrumes, épicé Tequila Don Julio, hibiscus, soda pamplemousse, togarashi et sel de pamplemousse

Fresh, citrusy, spicy Don Julio Tequila, hibiscus, grapefruit soda, togarashi and grapefruit salt

MARIE SOJA 16CL 18

Suave, relevé Vodka Belvédère, jus de yuzu, jus de tomate, sauce jalapeño soy

Suave, spicy Vodka Belvédère, yuzu juice, tomato juice, jalapeño soy sauce

BASIL INSTINCT 18CL 21

Frais, légèrement herbacé Vodka Ketel one, absinthe, citron vert, pastèque, sel d'hibiscus, basilic

Fresh, lightly herbal Ketel One vodka, absinthe, lime, watermelon, hibiscus salt, basil

AMOR POR FAVOR 20CL 28

Fruité, acidulé Tequila Amor Mio Reposado, cordial fresh, melon et yuzu

Fruity, tangy Amor Mio Reposado tequila, cordial fresh, melon and yuzu

ÔSAKA SOUR 11CL 22

Floral, agrumes, herbacé Roku Gin, fleur d'oranger, Saint-Germain, yuzu, citronnelle, basilic

Floral, citrusy, herbal Roku Gin, orange blossom, Saint-Germain, yuzu, lemongrass, basil

PANDA CÔLADA 15CL 20

Amer, sec, fruité Plantation 3 Stars, pandan, coco et miso, ananas, pavot

Sweet, exotic, fresh Plantation 3 Stars, pandan, coco and miso, pineapple, poppy seeds

MULE NIKKEI 16CL 18

Zesty, végétal Pisco infusé verveine/citronnelle, liqueur Italicus, citron vert, ginger beer

Zesty, vegetal Verbena-lemongrass infused Pisco, Italicus liqueur, lime, ginger beer

Hangover Cure

21CL

NAÏO DETOX SHÔT 7

BURNING MAN 14

Orange, carotte, gingembre, curcuma | Orange, carrot, ginger, turmeric

EMERGENCY BÔÔSTER 14

Pastèque, eau de coco, menthe | Watermelon, coconut water, mint

GREEN PÔWER 14

Pomme, céleri, concombre, citron, gingembre | Apple, celery, cucumber, lemon, ginger

LIMONADE GINGEMBRE 8

Jus de gingembre frais, citron, miel, eau | Fresh ginger juice, lemon, honey, water

THÉ GLACÉ MAISON 8

Thé Rooibos, citron, menthe | Rooibos tea, lemon, mint

C crudo

WAHOO AGRUMES | CITRUS WAHOO 25

Carpaccio de wahoo, fenouil, agrumes japonais, huile d'olive | Wahoo carpaccio, fennel, Japanese citrus fruits, olive oil

LOUP AL PESTO | AL PESTO SEABASS 28

Carpaccio de bar, pesto wasabi shiso, miso croustillant | Sea bass carpaccio, wasabi shiso pesto, crispy miso

CEVICHE CORIANDRE | CORIANDER CEVICHE 26

Ceviche de wahoo, leche de tigre, maïs croustillant, coriandre | Wahoo ceviche, tiger's leche, crispy corn, coriander

CREVETTES YUZU | YUZU SHRIMPS 35

Crevettes Obsiblu crues, ail, yuzu, zeste de citron vert | Raw Obsiblu shrimps, garlic, yuzu, lime zest

BOEUF RUCOLA | RUCOLA BEEF 39

Carpaccio de bœuf, soja, roquette, parmesan | Beef carpaccio, soy sauce, rucola, sauce parmigiano

BAR SASHIMI | SEA BASS SASHIMI 160

Bar entier en sashimi, huile d'olive et citron – À PARTAGER | Whole sea bass in sashimi, olive oil and lemon - TO SHARE

Vegetal

AUBERGINE DASHI | DASHI EGGPLANT 20

Aubergine marinée dashi, yaourt de feta, poivron épicé | Dashi marinated eggplant, feta yoghourt, spicy pepper

AVOCAT SASHIMI | AVOCADO SASHIMI 21

Sashimi d'avocat, citron caviar | Avocado sashimi, caviar lemon

TOMATES YASAI | YASAI TOMATOES 22

Carpaccio de tomates et légumes croquants, pignons, sauce yuzu | Tomatoes and crispy vegetables carpaccio, pine nuts, yuzu sauce

CONCOMBRE GLACÉ | ICED CUCUMBER 22

Soupe de concombre glacé au lait de coco, huile de curry | Fresh cucumber soup with coconut milk, curry oil

CAPRESE JAPONAISE | JAPANESE CAPRESE 28

Tomates mi-confites, stracciatella, vinaigrette soja gingembre | Sun-dried tomatoes, stracciatella, soy ginger dressing

BETTERAVE UMEBOSHI | UMEBOSHI BEETS 23

Carpaccio de betteraves blanches, huile d'olive umeboshi | White beets carpaccio, umeboshi olive oil

SPINACH TRUFFE | TRUFFLE SPINACH 32

Salade de pousses d'épinards au yuzu, truffe, vieux parmesan | Baby spinach salad, yuzu, truffle and old parmesan

Tafaki

SAUMON AL LIMONE | AL LIMONE SALMON 29

Saumon mariné huile d'olive et citron | Salmon marinated in olive oil and lemon

TORO STRACCIATELLA | TORO STRACCIATELLA 54

Toro, aubergine fumée, caviar, stracciatella | Toro, smoked eggplant, caviar, stracciatella

WAGYU TAPENADE | WAGYU TAPENADE 56

Wagyu Kagoshima, tapenade wasabi | Kagoshima Wagyu, wasabi tapenade

Tempura

CALAMAR AÏOLI | SQUID AÏOLI 34

Calamar, aïoli | Squid, aïoli

EBI DASHI | DASHI SHRIMPS 35

Crevettes, dashi | Shrimps, dashi sauce

Caviar

PETROSSIAN Osciétre

30 GR. 230 | 50 GR. 380 | 125 GR. 950

Premium shellfish

LANGOUSTE YUZU KOSHO | YUZU KOSHO LOBSTER 45

Langouste froide, mayonnaise yuzu kosho, sauce vierge | Cold lobster, yuzu kosho mayonnaise, sauce vierge

PASTA LANGOUSTE | LOBSTER PASTA 95

Linguine langouste, tomates cerises, rayu | Lobster linguini, cherry tomatoes, rayu

HARUMAKI KING CRAB | KING CRAB HARUMAKI 75

Rouleau de printemps King Crab, mangue, concombre, carotte, menthe, coriandre

King Crab spring roll, mango, cucumber, carrot, mint, coriander

Grill

POULPE RIVIERA | RIVIERA OCTOPUS 42

Poulpe grillé, jalapeño, condiment Riviera | Grilled octopus, jalapeño, Riviera condiment

KATSU MILANAISE | KATSU MILANESE 54

Katsu de veau à la milanaise | Milanese-style veal katsu

WAGYU BURGERS | WAGYU SLIDERS 45

Mini burgers de Wagyu | Mini Wagyu beef sliders

BAR SHISO PESTO | SHISO PESTO SEA BASS 58

Bar rôti, pesto d'herbes, pistaches | Roasted sea bass, fresh herbs pesto, pistachios

BOEUF STRACCIATELLA | STRACCIATELLA BEEF 68

Tagliata de filet de bœuf, stracciatella, tosazu et truffe | Beef fillet tagliata, stracciatella, tosazu and truffle

POULET TERIYAKI | CHICKEN TERIYAKI 36

Brochettes de poulet, sauce teriyaki anticucho | Chicken skewers, teriyaki anticucho sauce

HOTATE MISO | HOTATE MISO 65

Saint-Jacques miso blanc, truffe noire, parmesan | White miso scallops, black truffle, parmigiano

WAGYU KAGOSHIMA | KAGOSHIMA WAGYU 320

Faux-filet de Wagyu Kagoshima (350 GR.) – À PARTAGER | Kagoshima Wagyu sirloin (350 GR.) – TO SHARE

Sides

CAPONATA BASILIC | BASIL CAPONATA 15

Caponata de légumes basilic | Basil vegetable caponata

PURÉE | MASHED POTATOES 12

À LA TRUFFE NOIRE | WITH BLACK TRUFFLE 25

Purée de pommes de terre | Potato purée

ZUCCHINI ALLA GRIGLIA | ZUCCHINI ALLA GRIGLIA 14

Courgettes grillées menthe basilic | Grilled zucchini mint basil

SPINACH TRUFFE | TRUFFLE SPINACH 13

Salade de pousses d'épinards au yuzu, truffe, vieux parmesan | Baby spinach salad, yuzu, truffle and old parmigiano

FUNGHI | FUNGHI 16

Champignons sautés | Sautéed mushrooms

RIZ JAPONAIS | JAPANESE RICE 10