

CAVIAR SIBERIAN ROYAL

30g : 75 50g : 110

Served with chive cream and blinis



BITES

SPICY EDAMAME	12
<i>Soybeans, fleur de sel, sriracha mayo</i>	
SHISHITO PEPPERS	16
<i>Kamado BBQ, miso sauce</i>	
SPICY TUNA & CRAB	32
<i>On tempura nori, kaffir lime mayo</i>	

STARTERS

EGGPLANT WITH DASHI	16
<i>Chilled eggplant in ginger dashi</i>	
YELLOWTAIL CARPACCIO	28
<i>Yuzu, green chili, coriander</i>	
SEABASS CEVICHE	30
<i>Jalapeño vinaigrette, red onions, popcorn</i>	
STEAMED SHRIMP GYOZAS	24
<i>Shrimp dumplings with ponzu-chive sauce</i>	
TOMO CHIRASHI	58
<i>Seasoned rice with salmon, tuna, yellowtail, wasabi soy sauce (For 2 people)</i>	

SALADES

BUDDHA BOWL	28
<i>Seasoned rice, cucumber, edamame, mango, avocado, cabbage, bean sprouts</i>	
SHRIMP CAESAR	34
<i>Little gem lettuce, soy-marinated egg, sriracha mayo, sesame</i>	
MARINATED BEEF CAESAR	34
<i>Little gem lettuce, soy-marinated egg, sriracha mayo, sesame</i>	
POKE BOWL	36
<i>Seasoned rice, salmon, cucumber, edamame, mango, avocado</i>	

DRAGON ROLLS (6 pièces)

LABEL ROUGE SALMON 28
Avocado, jalapeños, spicy mayo, nori

BLUEFIN TUNA 32
Pickled cucumber, avocado, wasabi mayo, nori

LOBSTER 46
Avocado, yuzu miso, yellow radish, shiso, nori

KAMADO - JAPANESE BBQ

ROCK OCTOPUS 38
Spring onions, lime

MARINATED CHICKEN 32
Aji verde and anticucho sauces

CHAROLAIS BEEF 42
Ribeye, teriyaki, caramelized onions, spring onions

BLUEFIN TUNA & SIBERIAN CAVIAR 52
Tataki-style, creamy avocado, lime gel

SIDES

SEASONED RICE 10
Golden sesame

LITTLE GEM LETTUCE 12
Spicy mayo, crispy onions

SPINACH SHOOTS 14
Truffle and yuzu

DESSERTS

ASSORTED FROZEN MOCHIS 16
Exotic, lemon, black sesame, cherry blossom

TANGY YUZU TARTLET 16
Shortbread crust, lemon meringue

MATCHA LATTE CHEESECAKE 18
Biscuit base, muscovado sugar

FROZEN SAKURA OREO 16
Sakura tea ice cream, crispy shortbread

Net prices in euros, including tax and service.
A list of dishes with allergen information
is available upon request