



CASSIS



STARTERS

Mediterranean bluefin tuna “tiradito” smoked aubergine, chilli	32
Sea bass ceviche, cilantro leche de tigre lime, red onion	29
Hamachi with miso and citrus spicy crunchy turnips	28
Grilled shishito peppers	18
Gyozas “ of the day”, ponzu sauce	26
Chicken karaage, mild chilli and jalapeño mayonnaise	27



MAKIZUSHI 6 pieces

Tekka maki Mediterranean bluefin tuna sesame oil cucumber nori, tuna bottarga, soy sauce	32
Sāmon maki Salmon, avocado, charred cabbage salmon roe, wasabi mayonnaise	28
Unagi maki Smoked eel, egg, ginger, yuzu mustard and honey condiment	33



SASHIMIS 3 pieces

Mediterranean bluefin tuna	
Salmon	
Catch of the day	



SIDES

Sushi rice	10
Sesame spinach shoots	12



KAMADO BBQ

Japanese Wagyu beef with chimichurri sauce	53 /100g
Pork belly, Peruvian criolla-style	36
Prawns, little gem lettuce lime and red chilli vinaigrette	42
Octopus tentacle, charred corn	42

AT LUNCH



POKE BOWLS

Bluefin tuna	40
Sushi rice, bluefin tuna, avocado, cucumber edamame, pickled ginger, chives, and chili pepper	
Salmon	38
Sushi rice, raw salmon, avocado, mango sesame, radish, coriander	
Veggie Bowl	30
Avocado, mango, cucumber, spring onion, radish edamame and sesame seeds	



SALADS

Japanese baby leaf salad	38
Mediterranean bluefin tuna tataki sesame and ginger	
Japanese baby leaf salad	38
Beef tataki, sesame and ginger	



DESSERTS

Popcorn and Caramelia Valrhona chocolate tart	18
Selection of ice cream mochis	20
Frozen matcha and mango parfait	18
Coconut, sake and lime	18



LES ROCHES
BLANCHES

CASSIS

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Net prices in euros, taxes and service included.

A list of dishes with allergen details is available upon request. Prices and menus are subject to change.