

NOODLE SOUPS

麺

Udon Prawn Tempura 24€
udon noodles, prawn tempura, chards, wakame, scallion.

Crispy Chicken Ramen 21€
ramen noodles, chicken tempura, chard, wakame, fried onions.

STARTERS

前菜

Edamame 5€
steamed soya beans, sea salt.

Truffle Edamame 8€
steamed soya beans, white truffle oil, sea salt.

Yuzu Salmon Sashimi 24€
salmon, chives, sesame, olive oil, yuzu sauce, drops of pepper.

Ricciola Sashimi 28€
yellowtail, soya sauce, summer truffle.

5 Vegetable Gyozas 23€
peas, mushrooms, ponzu.

5 Chicken Lemongrass Gyozas 26€
chicken ravioli, lemongrass, ponzu.

Crispy Rice & Salmon with Peperoncino 21€
crispy rice, spicy salmon tartare, red chilli, scallion, unagi sauce.

Crispy Rice & Tuna 23€
crispy rice, tuna tartare, scallion, spicy sauce.

Octopus Salad 25€
baby spinach salad, octopus, crispy onions, pomegranate, spicy yuzu-miso sauce.

FISHES & MEATS

魚と肉

Rock Shrimp Tempura 34€
prawn tempura, chives, yuzu, spicy mayonnaise.

Miso & Pastis Marinated Black Cod 49€
black cod, miso, Pastis.

KFC 25€
Kobe beef butter fried chicken, sweet and sour sauce with Xeres vinegar.

SIDE DISHES

御飯、スープ

Plain Rice / Vinegared / Summer Truffle 5/5/10€

Traditional Miso 7€
miso soup, scallion, tofu, wakame.

Avocado Salad with Lavender Honey 9€
avocado, sesame & lavender honey vinaigrette.

Seaweed Salad 9€
seaweed salad, sesame.



M O S H I

MEDITERRANEAN
SUSHI BAR

MOSHIMOSHI ROLLS (8PCS)

創作ロール

Tempura Roll 19€
salmon, avocado, sesame sauce.

Baie des Anges 21€
salmon, avocado,
basil, Philadelphia cheese,
Espelette pepper.

Peperoncino Salmon 23€
spicy salmon tartare,
red chilli, chives,
unagi sauce.

Menton Yuzu 19€
salmon, avocado, yuzu zest.

Ebi Fry 21€
breaded shrimp, avocado,
rouille sauce.

On dirait le Sud 25€
breaded prawn, salmon, avocado,
chives, crispy onions,
spicy rouille sauce.

Atún y Pimiento 26€
spicy tuna tartare,
crispy onions,
daikon sprouts,
scallion, spicy sauce.

Puro Piacere 29€
yellowtail, avocado, shiso,
ginger, ponzu.

California Riviera 22€
crab, yuzu cream,
avocado, cucumber.

Aïoli Crabe Royal 27€
king crab meat,
avocado, cucumber,
crab mousse,
aioli sauce.

BEEF BAR SELECTION

(2PCS)

NIGIRI ABURI (2PCS)

Beefbar
Beefbar butter glazed.
Wagyu of the day 35€
Toro tuna 25€
Truffle supp. +5€

Truffle
summer truffle butter glazed.
Wagyu of the day 38€
Toro tuna 28€

Sichuan Yuzu
Sichuan butter and yuzu glazed.
Wagyu of the day 33€
Toro tuna 23€

ROLLS (8PCS)

Terre de Truffe 29€
beef fillet, avocado, cucumber,
cheese, summer truffle,
chives, truffle sauce.

Chateaubriand 29€
beef fillet, cucumber, avocado,
asparagus, Yakiniku sauce.

Beef & Reef 34€
beef fillet, avocado,
breaded prawns, nikiri sauce.

Leafbar Crunchy 19€
green asparagus, avocado, cucumber,
burdock, aioli, crispy onions.

BBQ

バーベキュー

Teriyaki Chicken Skewers • 3PCS 23€
chicken thigh, scallion, sesame, teriyaki, sauce.

Yakiniku Sauce Salmon Skewers • 3PCS 26€
salmon, chives, yakiniku sauce.

Chimichurri Beef Skewers • 3PCS 32€
beef fillet, chimichurri sauce.

OMAKASE SELECTION おまかせ

Take • 18PCS • sashimi, nigiri, rolls. 32€

Ume • 15PCS • sashimi mix. 35€

SASHIMI (5PCS)

刺身

Tai • sea bream. 14€

Susuki • sea bass. 16€

Shake • salmon. 16€

Maguro • tuna. 17€

Unagi • glazed eel. 18€

Hamachi • yellowtail. 19€

Toro • toro tuna. 38€

NIGIRI (2PCS)

握り

WITH FRESH WASABI FROM JAPAN

Tai • sea bream. 8€

Ebi • cooked prawns. 9€

Susuki • sea bass. 10€

Shake • salmon. 10€

Maguro • tuna. 11€

Unagi • glazed eel. 12€

Hamachi • yellowtail. 13€

Ikura • salmon eggs. 16€

Wagyu • Wagyu beef, fried onions. 27€

Toro • toro tuna. 22€

MAKI (6PCS)

細巻

Veggies • vegetables. 7€

Tuna Ventresca • cooked tuna, mayonnaise. 10€

Shake • salmon. 12€

Tekka • tuna. 13€

Shake & Avocado • salmon, avocado. 13€

Toro • toro tuna. 27€

CHIRASHI

ちらし寿司

Rice seasoned with rice vinegar & sashimi

Shake • 13PCS • salmon. 27€

Tekka • 13PCS • tuna. 29€

Ume • 15PCS • sashimi mix. 39€