

BENTO

Served only at lunch
From Monday to Friday

BENTO KINU 50€

MISO SOUP

SUSHIMORI Mix of 3 california and 2 sushi

HAMACHI YUZU SHOYU Yellow Carpaccio, yuzu sauce

KYURI WAKAME Seaweed and cucumber salad,
Japanese dressing, salmon eggs

AGE GYOZA Fried chicken and vegetables raviolis

GINDARA SAIKYO YAKI Miso marinated Black Cod

or **GYU FILET KARAMI** Pan-fried beef fillet, teriyaki sauce

WHITE RICE

MENU

Served until 2PM and 10.30PM

IZAKAYA 70€

TORO TARTARE Tuna tartare with caviar

HAMACHI YUZU SHOYU Yellow Tail carpaccio, yuzu sauce

SHAKE TATAKI Seared salmon, balsamic soy sauce

GINDARA SAIKYO YAKI Miso marinated Black Cod

or **GYU FILET KARAMI** Pan-fried beef fillet, teriyaki sauce

WHITE RICE

COLD STARTERS

HARUMAKI YASAI ⑤	21
Vegetarian spring roll, yuzu spicy dressing	
SHAKE TATAKI	23
Salmon tataki, coriander sauce, bubu arare	
SUZUKI CARPACCIO	25
Seabass carpaccio, stracciatella, raspberries and basil, yuzu balsamic	
WAGYU NO CARPACCIO	49
Wagyu, baby artichokes, parmegiano, rucola	
TARUTO ●	
Sliced tuna on crispy tarts, truffle tarama, yuzukosho sauce	22
Sliced salmon on crispy tarts, truffle tarama, New Style sauce	20
CEVICHE SEAFOOD	19
Seasoned with miso, crispy potatoes	
HAMACHI YUZU SHOYU ●	26
Yellow Tail carpaccio, yuzu sauce, green pepper and coriander	
TORO TARTARE ●	28
Tuna belly tartare with caviar	
TAI NO CARPACCIO	20
Sea bream carpaccio, granny smith, aji amarillo	
CARPACCIO NEW STYLE	
Scallops	25
Salmon	21
Sea bream	21
Tuna	24
CRISPY SUSHI ●	per piece
Spicy tuna tartare	11
Caviar and cream	18
KANI KARA AGE ●	28
Soft Shell Crab california in daikon wrap	
NORI TOSTADAS ●	27
Snow crab and spicy tuna, on nori seaweed tempura	

HOT STARTERS

AGE GYOZA	18
Gyoza, chicken and vegetables	
NASU DENGAKU 🍄 ④	22
Grilled eggplant, miso-glazed, stracciatella, micro herbs.	
KINOKO TOBAN YAKI	19
Pan-fried Asian mushrooms, yuzu sauce, bonito	
MISO SHIRU	8
Miso soup	
EDAMAME	8

SALADS

KANI TO TOFU SALADA	29
Crab, tofu, avocado, tobiko, mizuna and rucola, shiso dressing	
EBITEN SALADA 🍄	19
Shrimp tempura salad, spicy mayonnaise	
BABY SPINACH ASPARA SALADA 🍄 ④	19
Baby spinach, grilled green asparagus, pine nuts and dried miso, yuzu dressing	
KYURI WAKAME ④	15
Seaweed and cucumber salad, Japanese dressing	

TEMPURA

SHRIMPS	34
VEGETABLES ④	24
MIX	29

CAVIAR

GOLDEN RESERVE Casparian

30 GR 110

50 GR 185

FISH

SHAKE NO TERIYAKI	35
Pan-fried salmon, teriyaki sauce	
CHILEAN SEABASS	44
Baked, yuzu shiso vinaigrette	
EBI NO YAKIMONO	37
Grilled shrimps, coconut milk, spicy miso	
GINDARA NO SAIKYO YAKI 🍣	43
Miso marinated Black Cod	
SUZUKI NO MUSHIMONO 🍣	33
Steamed seabass fillet, New Style sauce	

MEAT & POULTRY

TORI NO ROBATA	29
Chicken thigh, anticucho sauce	
KOHITSUJI	37
Lamb chops, Japanese parsley	
GYU FILET	44
Beef fillet, béarnaise or teriyaki sauce	
WAGYU STEAK	98
Wagyu sirloin	

SIDE ORDERS

KINOKO TOBAN YAKI	19
Pan-fried Asian mushrooms, yuzu sauce, bonito	
STRING BEANS	11
Sake soy butter sauce, yuzu	
STEAMED VEGETABLES	12
GARLIC RICE	8
WHITE RICE	7

All beef used in dishes on this menu are from Europe.

CALIFORNIA

6/8 PIECES

KANI KARA AGE Soft Shell Crab, daikon wrap 🍣	28
EBI TEMPURA Shrimp tempura 🍣	23
KANI Crab, cucumber, mayonnaise	28
SHAKE NEW STYLE Seared salmon, avocado, cream cheese	29
MANGO ROLL Crab, cucumber, fresh mango 🍣	29
GINDARA Miso marinated Black Cod and cucumber 🍣	24
SHAKE Salmon 🍣	18
UNAGI Grilled eel	20
YASAI Vegetarian 🍣	13
TEKKA Tuna 🍣	19

MAKI

6 PIECES

TEKKA Tuna	18
SPICY TUNA Tuna with spicy sauce 🍣	19
NEGITORO Tuna belly	19
HAMACHI Yellow Tail, spicy yuzu sauce 🍣	15
CHIZU Salmon, cream cheese, soy leaf	16
UNAGI Grilled eel	16
SHAKE Salmon	15
KAPPA Cucumber 🍷	9
ABOKADO Avocado 🍷	8

SUSHI SASHIMI

MORIAWASE

SASHIMORI Mixed sashimi 20 pieces	46
SUSHIMORI Mix of 8 sushi and 6 california	43
NIGIRI SUSHI Mixed sushi 12 pieces	47
AKANE Mix of 12 sashimi, 6 sushi, 6 california Ebi Tempura	58
CHIRASHI Mixed fish on vinegared rice	38

All prices are in euros VAT included.

SUSHI SASHIMI

FRESH DELIVERY DEPENDING

	SUSHI per piece	SASHIMI 8 pieces
SPECIALITIES		
CRISPY SPICY TUNA TARTARE	11	-
CRISPY CAVIAR AND CREAM	18	-
WAGYU Wagyu, caviar, spring onion and fresh ginger	20	-
SHAKE TATAKI Salmon tataki, black truffle and salmon eggs	11	-
NASU Marinated eggplant with truffled miso	6	-
HOTATE Scallops	11	32
KANI Crab	10	-
CLASSICS		
SHAKE Salmon	9	22
MAGURO Tuna	10	32
TORO Tuna belly	13	34
UNAGI Grilled eel	9	40
IKURA Salmon eggs	11	19
HAMACHI Yellow Tail	8	28
TAI Sea bream	8	25
SUZUKI Seabass	7	24
EBI / AMAEBI Cooked / raw shrimp	7	21
IKA / TAKO Cuttlefish / Octopus	7	21

DESSERTS

WARM CHOCOLATE CAKE Macha ice-cream		15
APPLE GYOZA Vanilla ice-cream		15
ICE MOCHI	per piece	8
ALOE VERA Citrus fruits and coconut sherbet		14
ICE-CREAM AND SHERBET	2 scoops	10
PINEAPPLE		12
MANGO		12
CANDIED GINGER		6
EXOTIC FRUITS PLATTER		27

COCKTAILS

LYCHEE MARTINI 7CL	17
Vodka, lychee liqueur, lychee juice, lime	
SPICY BANG BANG 13CL	17
Tequila, lime, jalapeño, cucumber, ginger beer	
MANGO SPICY 15CL	17
Whisky, ginger beer, mango juice, cinnamon	
GRANICHAN 15CL	17
Vodka, kiwi, menzana, Ginger Ale	
SUMIRE 12CL	18
Italicus, champagne, violet syrup	
AKIBANA 8CL	17
Gin, lime, honey, basil	

WINE BY THE GLASS

WHITE WINE	12cl
DOMAINE CYRIL GAUTHERON 2021/2022 - Chablis	14
JOSEPH MELLOTT 2022 - La Gravelière - Sancerre	15
DOMAINE DE LA BOUCHE DU ROI 2020	16
Chenin le Grand Lever - Ile de France IGP-BIO	
DOMAINE FAIVELEY 2020/2021 - Montagny	17
RED WINE	
CHATEAU DUBARD BEL-AIR 2018 - Puisseguin Saint-Emilion	14
DOMAINE DE LA BOUCHE DU ROI 2020/2022	16
Pinot Noir Abondance - Ile de France IGP-BIO	
MAISON DELAS FRERES 2021/2022 - Les Challeys - Saint Joseph	17
LOUIS LATOUR 2018 - Savigny-lès-Beaune	18
ROSE WINE	
MINUTY PRESTIGE	15

CHAMPAGNE

WHITE	15cl	75cl
MOET & CHANDON Brut	20	120
RUINART Blanc de Blancs		210
CRISTAL ROEDERER Millésimé		375
DOM PERIGNON Millésimé		390
ROSE		
RUINART		210

SAKE

	15cl	72cl
BIJOFU Jug - Served warm	15	-
KUHEIJI 50 Junmai Daiginjo - Dry	20	100
DASSAI 45 Junmai Daiginjo - Floral	23	110
AZUMAICHI Ginjo - Extra Dry	27	155
DASSAI 23 Junmai Daiginjo - Cristal-clear taste	27	155
		30 cl
NINKI-ICHI Sparkling	-	39

WHITE WINE

	75cl	100cl
ILE DE FRANCE		
DOMAINE DE LA BOUCHE DU ROI 2020/2022 Chenin le Grand Lever - Ile de France IGP-BIO	72	
BORDEAUX		
CHATEAU CARBONNIEUX 2019 - Pessac-Léognan Grand Cru Classé	95	
BOURGOGNE		
DOMAINE CYRIL GAUTHERON 2021/2022 - Chablis	52	
DOMAINES DE LA TASSÉE D'OR 2018 - Pouilly-Fuissé	70	
DOMAINE FAIVELEY 2020 - Montagny	68	
CHATEAU DE MEURSAULT 2021 - Meursault	125	
DOMAINE CAPUANO FERRERI 2020 - Chassagne-Montrachet	130	
LOUIS LATOUR 2017 - Les Chalumeaux - Puligny-Montrachet 1 ^{er} Cru	150	
LOUIS LATOUR 2015 - Corton-Charlemagne Grand Cru	260	
LOIRE		
DOMAINE C.LAFOND 2022 - La Raie - Reuilly	50	
DOMAINE MELLOTT 2022 - La Gravelière - Sancerre	65	
DOMAINE BARILLOT 2022 - Pouilly-Fumé	68	
RHONE - LANGUEDOC		
CLOS BOUCHER 2020 - Maison Delas - Condrieu	110	

ROSE WINE

MINUTY PRESTIGE	65	
WHISPERING ANGEL	70	
MINUTY Rose et Or	75	145

All prices are in euros VAT included.

RED WINE

ILE DE FRANCE

DOMAINE DE LA BOUCHE DU ROI 2020/2022	72
Pinot Noir Abondance - Ile de France IGP-BIO	

BORDEAUX

CHATEAU DUBARD BEL-AIR 2018 - Puisseguin Saint-Emilion	55
BARON DE BRANE 2017 - Margaux	85
CHATEAU SIMARD 2012 - Saint-Emilion Grand Cru	75
CHATEAU MAUCAILLOU 2017 - Moulis	84
CONNETABLE TALBOT 2017 - Saint-Julien Grand Cru	90
CHATEAU DASSAULT 2018 - Saint-Emilion Grand Cru Classé	110
CHATEAU LA GAFFELIERE 2015	130
Collection Privée François L.Vuitton - Saint Émilion Grand Cru	
CHATEAU LA LAGUNE 2017 - Haut-Médoc 3 ^{ème} Cru Classé	135
CHATEAU GISCOURS 2013/2014 - Margaux 3 ^{ème} Cru Classé BIO	120
CHATEAU LEOVILLE POYFERRE 2015	165
Collection Privée François L. Vuitton - Saint Julien	
CHATEAU LYNCH-BAGES 2012 - Pauillac 5 ^{ème} Cru Classé	310
CHATEAU ANGELUS 2008 - Saint-Emilion 1 ^{er} Grand Cru Classé	650
CHATEAU HAUT-BRION 2006	950
Pessac-Léognan 1 ^{er} Grand Cru Classé	

BOURGOGNE

LOUIS LATOUR 2021 - Cuvée Latour - Bourgogne	70
LOUIS LATOUR 2018 - Savigny-lès-Beaune	92
CHATEAU DE MEURSAULT 2020 - Clos de la Platiere - Pommard	95
DOMAINE FAIVELEY 2021 - Vieilles Vignes - Mercurey	95
V & V GODIER 2017 - La Charmotte - Nuits-Saint-Georges	95
V & V GODIER 2018/2019 - Chambolle-Musigny	115
CHATEAU DE MARSANNAY 2018	175
Gevrey-Chambertin 1 ^{er} Cru Bel Air	
MAISON LOUIS JADOT 2015 - Echezeaux Grand Cru	290

VALLEE DE LA LOIRE

DOMAINE SERGE LALOUE 2021 - Sancerre	68
---	----

VALLEE DU RHONE - LANGUEDOC

MAISON DELAS FRERES 2021/2022 - Les Challeys - Saint-Joseph	70
PAUL JABOULET AINE 2017/2018	80
Domaine de Thalabert - Crozes-Hermitage	
J. BOUTIN 2020 - Bonnevaux - Côte Rotie	98

DIGESTIVES 4CL

UMESHU	12	VODKA BELVEDERE	18
GIN TANQUERAY	14	COGNAC HENNESSY XO	28
GIN HENDRICK'S	16	BAS-ARMAGNAC	21
VODKA STOLICHNAYA	12	CALVADOS BUSNEL V.S.O.P	18
TEQUILA PATRON SILVER	24		

WHISKY 5CL

NIKKA

FROM THE BARREL Intense, floral	16
COFFEY GRAIN Chocolate, honey, passion fruit	18
COFFEY MALT Praline, vanilla	19
TAKETSURU 17 ans - Toffee, morello cherry	40

SUNTORY

AKASHI MEISEI Vanilla, spices	19
TOGOUSHI KIWAMI Hazelnut, honey, chocolate	17
YAMAZAKURA Pear, cereals	23
BLACK LABEL 12 ans	18
JACK DANIEL'S Single Barrel	16

BEER

ASAHI 33CL	10
------------	----

WATER & SODAS

EVIAN, BADOIT 75CL	9
COCA-COLA, COCA-COLA LIGHT, COCA-COLA ZERO 33CL	8
LIMONADE, TONIC, GINGER BEER, GINGER ALE 33CL	8

FRUIT JUICES

TOMATO, CRANBERRY, PINEAPPLE, LYCHEE, PASSION FRUIT 20CL	7
--	---

HOT DRINKS

JAPANESE TEAS, INFUSIONS	8
COFFEE, DECAFFEINATED	6