

# SUMMER MENU

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## TO START

- MAGURO AVOCADO WASABI POKE** 25.-  
Tartare de thon wasabi/avocat  
Hawaïan style thuna poke/wasabi taste
- IKAAGE YUZU GOMASIO** 17.-  
Calamars frits/sel sésame/yuzu  
Fried squid/sesame salt/yuzu
- SAKE MIDORI MASAGO DAIKON SALADA** 23.-  
Salade de radis blanc/saumon/masago vert  
Salmon/green masago/white radish salad
- BUTA NO YAKI GYOZA** 19.-  
Raviolis traditionnels de porc rôti  
Pork pan-fried dumpling

## SUSHI SPÉCIAL

- KING EBI ASPARA TEM ROLL 8 pces** 25.-  
Maki gambas/asperge verte en tempura  
Prawn/green asparagus tempura maki
- SAKE AVOCADO IKURA GUNKAN 5 pces** 21.-  
Nigiris saumon/avocat/œufs de saumon  
Gunkan Style maki salmon/avocado/salmon roes

## NEXT

- KARAAGE & DAIKON OROSHI PONZU DRESSING** 31.-  
Poulet croustillant à la japonaise sauce ponzu  
Japanese style fried chicken ponzu dressing
- EBI TEM/HIYASHI SOMEN** 37.-  
Tempura de gambas/nouilles froide au tsuyu  
Shrimp tempura/cold fine noodles
- GYU NO TATAKI KURO NINIKU/  
POTETO SALADA** 41.-  
Tataki de boeuf rôti à l'ail noir/  
Salade de patates à la japonaise  
Beef tataki black roasted garlic/  
Japanese Potato salad

## SWEETS

- RARE CHEESE CAKE ICHIGO COCO** 13.-  
Cheese cake cru fraises coco  
Rare cheese cake strawberry coco
- JASMIN CHOCOLADO WONTON/  
GRANNY SMITH SORBET** 13.-  
Wonton chocolat jasmin/sorbet Granny Smith  
Crispy chocolate jasmin wonton/green Apple sorbet
- YUZU BABA...YUZU SHU...YUZU SORBET** 15.-  
Baba au yuzu... saké au yuzu... sorbet yuzu  
Yuzu baba...yuzu saké ... yuzu sorbet