

# WINTER MENU

## TO START

**Takoyaki 5pcs 13.-**  
Boulettes de poulpe.../Octopus balls...

**Sake sashimi & avocado salada/  
mentaiko salsa 17.-**  
Salade verte/sashimi de saumon & avocats/  
sauce aux œufs de cabillaud  
Green salad/salmon sashimi & avocado/  
cod roe dressing

**Ebi kaffir steamed gyoza 5pcs 19.-**  
Raviolis de gambas & feuille de citron vapeur  
Prawns & lime leaf steamed dumplings

**Black crispy truffle maguro 29.-**  
Thon croustillant à la truffe noire  
Crispy thuna/ black truffle

## SUSHI SPÉCIAL

**Yaki sake/ebi tem & mentaiko maki  
(8 pces) 27.-**  
Maki saumon flambé/gambas tempura/œufs de  
cabillaud épicés  
Seared salmon maki/Shrimp tempura/cod roe

**Beijing duck & foie gras maki 29.-**  
Maki au canard pékinois & foie gras  
poêlé/pickles de concombres  
Beijing duck & foie gras maki/cucumber pickles

## MAIN COURSE

**Karashi/Yuzu glazed Karaage 31.-**  
Poulet croustillant/laqué à la moutarde/yuzu  
Crispy chicken/glased yuzu mustard

**Suzuki light tempura/shiitake dashi 43.-**  
Bar en fine tempura/bouillon de shiitaké  
Seabass light tempura/shiitake borth

**Japanese style Rossini beef/  
teriyaki truffle sauce 49.-**  
Filet de bœuf Rossini... foie gras poêlé/  
sauce teriyaki truffée  
Rossinio beef tenderloin/foie gras & teriyaki  
truffle sauce

## SWEETS

**Yuzu crème brulée cubes 14.-**  
Cube de crème brulée au yuzu

**Dark choco cake with azuki &  
matcha ice cream 14.-**  
Moelleux chocolat noir/confiture d'haricots  
rouges/crème glacée thé vert  
Hot black chocolate cake with red beans jam/  
green tea ice cream

**Pinna colada harumaki/lime sorbet 14.-**  
Rouleaux de printemps ananas/mousse coco/  
sorbet citron vert  
Pineapple spring rolls/coco mousse/lime sorbet

**Mochi special ... 1 pce 4.-**  
Yuzu/framboise

