

COLD STARTERS

SHAKE tostada Sliced salmon on a crispy tart, yuzu tarama	18
MAGURO ABOKADO Tuna and avocado, light sesame wasabi dressing	16
GYU TATAKI Seared beef, goma ponzu sauce	20
SHAKE TARTARE Salmon and avocado tartare	17
MAGURO TATAKI Tuna tataki, new style sauce	19
SHAKE TATAKI Salmon tataki, cucumber, ponzu sauce	17
HAMACHI YUZU SHOYU Yellow Tail carpaccio, yuzu sauce, jalapeno and coriander	18
MAGURO TARTARE Tuna tartare with caviar	19
CARPACCIO NEW STYLE	
Tuna	18
Salmon	16
Sea bream	18

The beef used in the composition of the dishes on this menu is guaranteed to come from the European Union and Japan.

All prices are in euros VAT included.

HOT STARTERS

AGEDASHI TOFU Fried tofu, ginger soy sauce	12
SHISHITO PEPPERS Fried piquillos	12
GYOZA Grilled chicken and vegetables raviolis	13
NASU DENGAKU Miso glazed eggplant	12
MISO SHIRU Miso soup	6
EDAMAME Japanese beans	6

SALADS

SUCRINE SALADA NO MIKAN Sucrine lettuce heart, mikan dressing	11
BABY SPINACH SALADA Baby spinach, dry miso, pine nuts, yuzu dressing	13
CEVICHE Peruvian salad, Japanese style	
Seafood	19
Salmon	17
EBITEN SALADA Shrimp tempura salad, spicy mayonnaise	15
KYURI WAKAME Seaweed and cucumber salad, Japanese dressing	11
TATAKI SALADA Sesame and onion sauce	
Tuna	26
Salmon	23

FISH

SHAKE WABI-SABI Pan-fried salmon fillet, teriyaki sauce	29
MAGURO NO GRILL Tuna steak, butter ponzu sauce	34
SUZUKI NO LIME Seabass fillet, spicy citrus sauce	28
SUZUKI NO POELE Pan-fried Chilean seabass fillet, jalapeño sauce	36
GINDARA SAIKYO YAKI Miso-marinated Black Cod	35

MEAT AND POULTRY

GYU TOBANYAKI Stir-fried beef fillet Japanese style, on a teppan	30
TERIYAKI BEEF Beef fillet, teriyaki sauce	30
SANSHO CHICKEN Chicken leg, sansho miso sauce	28

SIDE ORDERS

WHITE OR VINEGARED RICE	5	STEAM-COOKED VEGETABLES	9
GARLIC RICE	6	PAN-FRIED SOY SPROUTS	8
PAN-FRIED GREEN BEANS	9		

TEMPURA

YASAI Vegetables	17	EBI Shrimps	29
MIX	26	SUZUKI Seabass	36
Vegetables and shrimps			

SUSHI SASHIMI

UPON AVAILABILITY

	sushi per piece	sashimi per pieces
ABURI Seared salmon / tuna	6 / 7	-
CAVIAR OSCIETRE Caviar 1ogr	28	-
SPICY TUNA Crispy spicy tuna	7	-
HAMACHI Yellow Tail	7	27
EBI / AMAEBI Cooked / raw shrimps	6	21
IKURA Salmon eggs	8	28
IKA / TAKO Squid	6	21
MAGURO Tuna	7	26
SHAKE Label Rouge salmon	6	23
SUZUKI Seabass	6	25
TORO Tuna belly	8	29
UNAGI Grilled eel	7	38

MAKI

	6 pieces	cornet
HAMACHI Yellow Tail, coriander, jalapeño	13	-
SPICY TUNA Tuna with spicy sauce	11	9
SHAKE Salmon	9	7
TEKKA Tuna	10	8
TORO Tuna belly	13	9
UNAGI Grilled eel	12	9
KAPPA Cucumber	7	6
AVOCADO	7	-

CALIFORNIA

MAGURO ABURI 8 pieces Seared tuna, yuzu soy sauce	29
SHAKE NEW STYLE 8 pieces Seared salmon, avocado, fresh cheese	24
SHAKE ABURI 8 pieces Seared salmon ponzu sauce	27
UNAGI Grilled eel 6 pieces	12
TEKKA Tuna 6 pieces	11
SHAKE Salmon 6 pieces	10
EBI TEMPURA Shrimp tempura 6 pieces	16
VEGAN 4 pieces	9
SHAKE KAWA Grilled salmon skin 4 pieces	9

SUSHI SASHIMI MORIAWASE

UTAGE

sushi 6 pieces

sashimi 10 pieces and california 6 pieces

41

SASHIMORI

sashimi mix 18 pieces

34

KAZE

sushi 6 pieces

california ebi tempura 6 pieces

32

HANA

sushi mix 12 pieces

34

CHIRASHI

SHAKE Salmon and salmon eggs

25

TEKKA Tuna

29

UNAGI Grilled eel

37

MORIAWASE Mix

28

MENU

Until: 1:30 pm and 10 pm

IZAKAYA 63€

TUNA TARTARE WITH CAVIAR

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SHRIMP TEMPURA SALAD

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SALMON NEW STYLE CARPACCIO

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MISO-MARINATED BLACK COD

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SUSHIMORI

mix of sushi and california

MENUS

Served only at lunch
from Monday to Friday

UGAN 32€

MISO SOUP

SALMON TATAKI SALAD

- **SASHIMORI** Mixed ashimi 10 pieces
- **GYU** Beef fillet, teriyaki sauce
- **SUZUKI** Seabass fillet, spicy citrus sauce
 - Of your choice

WHITE RICE

IWAI 41€

MISO SOUP

NEW STYLE CARPACCIO Salmon

GYOZA Grilled chicken ravioli

- **MORIAWASE** Mix of sushi and california 12 pieces
- **TEMPURA** Mix
- **SHAKE** Pan-fried salmon, teriyaki sauce
 - Of your choice

DESSERTS

ALOE VERA Fresh fruits, coconut sherbet	11
PASTRIES	14
Lemon-yuzu cheesecake	
Tarte Bourdaloue	
Peanut butter éclair	
MOCHI ICE <small>per piece</small>	6
Chocolate-coco, green tea, vanilla, litchi, passion fruit	
ICE CREAM – SHERBET <small>2 scoop</small>	10
EXOTIC FRESH FRUIT Half-mango, pineapple <small>in season</small>	10
WARM CHOCOLATE Vanilla ice cream	12
SESAME NOUGAT	6
CANDIED GINGER	5

WHITE WINE

BOURGOGNE	15cl	75cl
CHABLIS	11	49
Domaine Cyril Gautheron 2020		
POUILLY-FUISSE		62
Domaine Thierry Drouin 2020		
MONTAGNY	16	67
Domaine Faiveley 2018		
MEURSAULT		98
Château de Meursault 2020		
PULIGNY-MONTRACHET	115	
Louis Latour 2020		
CHASSAGNE-MONTRACHET	138	
Louis Latour Chenevottes 1 ^{er} Cru 2020		
CORTON-CHARLEMAGNE	210	
Louis Latour 2016		

VAL DE LOIRE

POUILLY FUME		
Domaine Paul Corneau 2018	15	65
SANCERRE		
Domaine de la Rossignole 2018	13	58

SAKES

	15cl	72cl
BIJOFU Junmai - Warm	17	-
KUHELJI Junmai Daiginjo - Dry	17	90
DASSAI 45 Junmai Daiginjo - Floral	22	110

CHAMPAGNES

	12cl	75cl
MOET & CHANDON Brut	16	95
RUINART Blanc de Blancs	-	145
DOM PERIGNON Millésimé	-	340
MOET & CHANDON Rosé	-	97

ROSES WINE

PROVENCE	15cl	75cl
COTES DE PROVENCE		
Love by Léoube - Bio	10	47
Chateau Minuty «Prestige»	-	54
Château d'Esclans «Whispering Angel»	15	68

RED WINE

BORDEAUX

SAINT-EMILION

Château Dubard Bel-Air 2018

Château Dassault, Grand Cru Classé 2013

MOULIS Château Maucaillou, Cru Bourgeois 2014

MARGAUX Baron de Brane 2014

SAINT-JULIEN

Connétable Talbot 2017

Château Gruaud-Larose 2014

PAULLAC Château Lynch-Bages, 5^{ème} Cru Classé 2012

15cl

75cl

11

49

95

16

75

76

82

155

265

BOURGOGNE

MERCUREY Domaine Louis Max, Clos La Marche Monopole Bio 2017

POMMARD Château de Meursault, Clos de la Platière 2019

CHAMBOLLE-MUSIGNY V & V Godier 2018

GEVREY-CHAMBERTIN Château de Marsannay, 1er Cru Bel Air 2014

ECHEZEAUX Maison Louis Jadot, Grand Cru 2013

62

83

98

150

270

RHONE

CROZES-HERMITAGE Paul Jaboulet Aîné, Domaine de Thalabert 2016

15

69

LOIRE

SANCERRE Domaine Serge Laloue 2020

13

56

FRESH BEVERAGES

VIRGIN MOJITO	12
FRESH TEA	6
Macha or peach	
EVIAN, BADOIT 75cl	8
COCA-COLA 33cl	7
COCA COCA ZERO 33cl	7
LIMONADE, TONIC	6
FRUIT JUICE 25cl	5
Orange, apple, tomato	

HOT BEVERAGES

JAPANESE TEA	6
COFFEE, DECAF	5

APERITIFS & DIGESTIVES

MOJITO	14
SPRITZ	14
ASAHI 33cl	6
UMESHU 4cl	10
PASTIS 4cl	8
MARTINI, PORTO 4cl	8
GIN TANQUERAY 4cl	12
WHISKY JOHNNY WALKER Black Label 4cl	14
WHISKY NIKKA FROM THE BARREL 4 cl	18
WHISKY YAMAZAKI 12 ans 4 cl	30
WHISKY SUNTORY HIBIKI 21 ans 4 cl	50
VODKA 4cl	11
GET 27 4cl	13
COGNAC V.S.O.P 4cl	17
BAS-ARMAGNAC 4cl	17