

COLD STARTERS

SHAKE TOSTADA Sliced salmon on a crispy tart, yuzu tarama	18
MAGURO ABOKADO Tuna and avocado, light sesame wasabi dressing	16
SHAKE TARTARE Salmon and avocado tartare	17
MAGURO TATAKI Tuna tataki, New Style sauce	19
GYU TATAKI Seared beef, goma ponzu sauce	20
SHAKE PONZU Salmon tataki, cucumber and 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
MAGURO GOMA Tuna tataki salad, sesame and onion sauce	23
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 Sauce sésame et oignons	
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	ROASTED GRENAILLES POTATOES	8
PAN-FRIED GREEN BEANS	9	PAN-FRIED SOY SPROUTS	8

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 41
Sushi 6 pieces
Sashimi 10 pieces and california 6 pieces

SASHIMORI 34
Shashimi mix 18 pieces

KAZE 32
sushi 6 pieces
California ebi tempura 6 pieces

HANA 34
Sushi mix 12 pieces

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

BENTO 49€

MISO SOUP

MIX OF 3 CALIFORNIA AND 2 SUSHI

SEAWEED AND CUCUMBER SALAD

GYOZA Grilled chicken ravioli

SALMON TATAKI SALAD, PONZU SAUCE

- **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

CHABLIS

Domaine Cyril Gautheron 2020

POUILLY-FUISSE

Domaine Thierry Drouin 2020

MONTAGNY

Domaine Faiveley 2018

MEURSAULT

Château de Meursault 2020

PULIGNY-MONTRACHET

Louis Latour 2020

CHASSAGNE-MONTRACHET

Louis Latour, Chenevottes 1^{er} Cru 2020

CORTON-CHARLEMAGNE

Louis Latour 2016

VAL DE LOIRE

POUILLY FUME

Domaine Paul Corneau 2020

SANCERRE

Joseph Mellot - La Gravelière 2020

15cl 75cl

11 49

62

16 67

98

115

138

210

15 65

13 58

SAKE

15cl 72cl

BIJOFU Junmai - Warm

17 -

KUHELJI Junmai Daiginjo - Dry

17 90

DASSAI 45 Junmai Daiginjo - Floral

22 110

CHAMPAGNE

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»

14 54

Roubine «La vie en rose»

- 64

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

HAUT MÉDOC Casher

Château Lamothe Cissac 2019

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

RHONE

CROZES-HERMITAGE Paul Jaboulet Ainé, Domaine de Thalabert 2016

LOIRE

SANCERRE Domaine Serge Laloue 2020

15cl 75cl

11 49

95

16 75

76

82

155

265

13 58

62

83

98

150

270

15 69

13 56

FRESH BEVERAGES

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

HOT BEVERAGES

JAPANESE TEA	5
COFFEE, DECAF	4

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