

## APPETIZERS

Miso Soup / 7.0

Edamame  
Plain or spiced with togarashi / 5.0

Wakamé salad / 9.0  
Wakamé seaweed, soy vermicelli,  
salad, mango, japanese dressing

Sakeishi tuna / 16.0  
Tartare of red tuna, sesame oil,  
sriracha sauce, lotus crisps and asian  
mesclun

Sakeishi salmon / 16.0  
Tartare of salmon, avocado, ladypink  
dressing, lotus crisps and and asian  
mesclun

Pouss' Pouss' Tempura / 12.5  
Crispy shrimp with panko, sriracha  
mayonnaise

Spring Rolls Demoiselle (*fried*)  
Vegetables / 10.5  
Chicken-ginger / 11.5

Kiiropinku / 16.0  
Thin slices of salmon, grapefruit, fresh  
mango, tobiko eggs, sesame-wasabi  
seeds, mango coulis

Kiirohawaito / 16.0  
Thin slices of sea bream, lime, fresh  
pineapple, tobiko eggs, coulis & fresh  
passion fruit, Buddha's hand, red chili

Sashizza / 13.0  
Japanese mini-pizzas with tuna, truffle  
oil, shiso cress  
*Softly spiced*

Gyoza-Tiger / 11.5  
Handcrafted fried gyoza  
Shrimp, mango, mint, thai basil,  
gravlax dressing

Haru Ebi / 15.0  
Fresh shrimp spring rolls, rice noodles,  
melon, thai basil, carrot, red cabbage,  
shizo, fresh sauce

## SALADS

mīcha Exotic / 21.0  
Salad, mizuna, nectarine, pineapple,  
carrots, green and yellow tomatoes,  
shizo, goat cheese with honey, lotus  
fries

Crispytori / 17.5  
Mix of cabbages, chicken thighs in  
five-spices marinade, cherry tomatoes,  
fresh coriander and Wonton chips

## SUSHI PARTY !

### SUSHI BAR

Sashimi (3 pieces)  
Salmon / 6.5 Sea Bream / 7.5  
Tuna / 7.5 Shrimp / 6.5

Nigiri (2 pieces)  
Salmon / 5.5 Sea Bream / 6.5  
Tuna / 6.5 Shrimp / 5.5

### PLATTERS OF THE CHEF

Selection of our best specialties of  
sashimis, nigiris and rolls

Kōhai Platter / 28.0  
18 pieces "salmon & veggie"

Sensaï Platter / 37.0  
25 pieces "tuna, salmon & sea bream"

## SUSHI ROCK N' ROLLS

(8 pieces)

Spring Veggie Rolls / 12.5  
Carrots, avocado, cucumber, romaine  
lettuce, melon, mango, wasabi mayo

Rainbow Samourai / 14.0  
Salmon, avocado and mango,  
mango spicy dressing

Dragon Tempura / 15.5  
Sashimi of tuna, spicy tuna tartare,  
tempura flakes, spicy mayo

Chili Samba / 14.0  
Tataki of half-cooked salmon, cream  
cheese, fresh coriander, yuzu-soy sauce

Tiger Panko / 14.0  
Panko king shrimps, avocado, romaine  
lettuce, tobiko eggs, black chili sauce

Crispy Tàì Tàì (6 pieces)  
Tartare of salmon / 13.5  
Tartare of tuna / 15.0  
on crispy rice with spicy mayo

Kiiro-Minto / 15.0  
Red tuna, pineapple, fresh mint, thai  
basil, romaine lettuce, pineapple  
coulis, sweet chili dressing

Crispy Salmon Cream / 15.0  
Salmon, avocado, cream cheese  
(*warm & crunchy*)

## MAIN COURSES

Yaki'Kō  
Delicious teryiaki skewers &  
ginger purée  
Chicken / 19.5  
Salmon / 20.5

Bao Burger / 25.0  
Beef Charolais, steamed brioche  
bread, asian coleslaw, black pepper  
shiitake, truffled oil mayonnaise, thai  
chives, fresh coriander, green tempura

Black Salmon Burger / 22.5  
Salmon fillet, sepia ink bread, avocado,  
mizuna, gravlax sauce, green tempura

Yummy Tom ! / 28.0  
Steamed cod, fresh vegetables, Tom  
Yum sauce, steamed rice

Black Deijing / 32.0  
Half-cooked Saku tuna with black  
sesame, chili black pepper dressing,  
steamed rice

Sen Kokonattsu / 26.0  
Steamed ray fin, leetchi, carrots,  
coconut milk, lemongrass, kaffir leaf,  
thai chives, steamed rice

Cod & Kō / 39.0  
"Den Miso" marinated black cod with  
a wok of fresh & crunchy vegetables,  
ginger purée

Veal Tataki (*served tepid*) / 31.0  
Thinly sliced veal fillet, black & white  
sesame seeds, shiitake, chili, ginger-  
lime caramelized dressing, fried  
vegetables with thai basil

Antorukōto / 36.0  
Reeb steak roasted den miso (origin  
Argentina-around 300g), asian mesclun,  
ginger purée

Beef Tataki (*served tepid*) / 31.0  
Thinly sliced Angus beef, spices mix,  
fried shiitake, teriyaki sauce, ginger  
purée

## SIDES

Wakamé / 7.5

Steamed rice / 4.5

Steamed vegetables / 7.0

Fried vegetables with thai basil / 7.0

Ginger purée / 5.5

Green bean tempura / 7.0

Fried rice / 6.5

## BO BUNS MINUTE

### Popular and revolutionary Vietnamese specialty !

Salad of cold rice noodles, soy  
sprouts, onion, carrot, cucumber, fresh  
coriander & peanuts...

Bo Bun Chic / 19.5  
Chicken tender wok and vegetable  
spring roll

Bo Bun Sea / 24.0  
Tuna (raw), fresh mango and vegetable  
spring roll

Bo Bun Hane / 23.0  
Wok of duck breast fillet with black  
pepper sauce and vegetable spring roll

Bo Bun Pinku / 24.0  
Salmon (raw), avocado, mango,  
sesame-wasabi seeds and vegetable  
spring roll

Bo Bun Extra / 23.0  
Extra tender Angus' beef wok with  
lemongrass and vegetable spring roll

Bo Bun Rose / 23.0  
Salmon wok, fresh pineapple, thai basil  
and vegetable spring roll

Bo Bun Tiger / 22.5  
Wok of marinated shrimp and  
vegetable spring roll

Bo Bun Veggie / 21.0  
Wok of green asparagus, shiitake,  
pak choi cabbage, tempura of bean  
curd and vegetable spring roll

MISS KŌ



*If you have food allergies or dietary restrictions, please inform our staff.  
The list of allergens is available.*

Net prices including service.  
Cheques are not accepted. Thank you.