

## APPETIZERS

Miso Soup / 7.0

Edamame  
Plain or spiced with togarashi / 5.0

Thai Soup' / 9.5  
Thai broth with coconut milk, shrimps,  
tofu, shiitake

Crispy Piman / 9.5  
Tempura panko Pedron chili,  
japanese dressing

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

Gua Bao (3 pieces) / 21.0  
*To share*  
Steamed brioche bread stuffed with  
Bangkok style beef, black pepper  
sauce, spicy mayo and sweet chili

Pouss' Pouss' Tempura / 12.5  
Crispy shrimps 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

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

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

## CEVICHE & KO

Kiiropinku / 16.0  
Salmon, pomelo, fresh mango, tobiko  
eggs, sesame and wasabi seeds,  
mango coulis

Karoupatcho / 16.0  
Sea bream, pineapple, thai condiment,  
candied ginger, sweet chili, kombawa  
lemon, passion fruit seeds, mango  
coulis, tobiko eggs, mizuna & shizo

Iguruba / 16.5  
Shade-fish, coconut milk, lime,  
edamame, red onion, chives, ginger,  
mizuna, chili, coriander

Kuromaguro / 16.5  
Red tuna, tobiko eggs, shizo, fried and  
red onions, mizuna, lime juice, roasted  
white sesame, honey, soy sauce,  
sesame oil, coriander

## SUSHIS 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"

## SUSHIS ROCK N' ROLLS (8 pieces)

Spring Veggie Rolls / 12.5  
Avocado, pineapple, carrot,  
cucumber, mizuna, red charles, thai  
basil, mango-passion fruit dressing

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

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

## SALADS

mìcha Imperial / 21.0  
Crispy salmon gravlax sauce, mix  
of salad, red cabbage, soy, carrot,  
cucumber, crispy rice noodles, mint,  
thai basil, ladiypink sauce, mango coulis

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

## 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

Sakana Shiro / 32.0  
Steamed shade-fish, wok of  
vegetables, soy, shiitake, mizuna,  
thai basil, coriander, shizo sprouts,  
white sesame, fried onions, black  
pepper sauce, ginger purée

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

## TATAKIS (*served tepid*)

Half-cooked salmon / 27.0  
Thinly sliced half-cooked salmon,  
black sesame, Som Sa lemon dressing,  
thai salad, vinegared sushi rice

Tuna / 29.0  
Thinly sliced red tuna, tiger dressing,  
vinegared sushi rice, wok of vegetables

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

Beef / 31.0  
Thinly sliced Angus beef, spices mix,  
fried shiitake, teriyaki sauce, ginger  
purée

## SIDES

Steamed rice / 4.5

Vinegared sushi rice / 5.0

Steamed vegetables / 7.0

Fried vegetables with thai basil / 7.0

Ginger purée / 5.5

Green bean tempura / 7.0

Fried rice with spices / 6.5

## BO BUNS MINUTE

### Popular and revolutionary Vietnamese specialty !

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

Bo Bun Chic / 19.5  
Chicken thin slices wok and  
vegetable spring roll

Bo Bun Sea / 24.0  
Tuna (raw), fresh mango 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 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.