

APPETIZERS

Miso Soup / 7.0

Edamame
Plain or spiced with togarashi / 5.0

Thaï Soup' / 9.5
Thaï broth with coconut milk, shrimp, tofu, shiitake

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

Abokajie / 14.0
Avocado cream with black sesame, tempura shrimp & lotus fries

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

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

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

SALAD

mīcha Imperial / 21.0
Gravlax salmon, orange, pear, goat cream with honey, lotus fries, mix of salad, mizuna & shizo

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

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"

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

SUSHIS ROCK N' ROLLS (8 pieces)

Spring Veggie Rolls / 12.5
Avocado, zucchini, carrot, green asparagus, sesame-wasabi seeds, pink 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*)

Homarshu / 19.5
Lobster, avocado, zucchini, tobiko eggs, black truffled mayo

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, thaï 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

Sakana Umi / 26.0
Curry of shrimp & scallop, steamed vegetables, coconut milk, pineapple, leetchi, Kaffir leaf

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 thaï 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 thaï 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 thin slices 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 beef wok with lemongrass and vegetable spring roll

Bo Bun Rose / 23.0
Salmon wok, fresh pineapple, thaï 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, shiitaké, 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.