

APPETIZERS

Miso Soup / 7.0

Edamame
Plain or spiced with togarashi / 5.5
With truffle oil / 6.5

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

Sakeishi tuna / 16.0
Tartar 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, sauce: black
pepper spicy mayo and sweet chilli

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

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

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

Gyoza-Tiger / 12.5
Handcrafted fried gyoza
Prawns, 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 chilli, kombawa
lemon, passion fruit seeds, mango
coulis, tobiko eggs, mizuna & shizo

Ebi-Kō / 16.5
Prawns, coconut milk, lime, edamame,
tobiko eggs, red onion, dill, ginger,
mizuna, chilli & 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

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

SUSHI PARTY !

SUSHI BAR

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

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

Nigirikō (6 pieces) / 16.5
Salmon and tuna nigiri, "flashés minute",
japanese sauce, and tobiko eggs

PLATTERS OF THE CHEF

Selection of our best specialties of sashimis,
nigiris and rolls

Kōhai Platter / 28.0
20 pieces "salmon & veggie"

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

SUSHIS ROCK N' ROLLS

Spring Veggie Roll / 12.5
Mango, creamy avocado-yuzu, white
sesame, quinoa, tomato & thai herbs

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

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

Chili Samba / 14.0
Half-smoked salmon,
cream cheese, fresh coriander,
yuzu-soy sauce

Tiger Panko / 14.0
Panko king prawns, avocado, romaine
lettuce, tobiko eggs, black chilli sauce

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

Ebi Pop ! / 13.50
Popcorn shrimps, spicy mayo, mango,
avocado, yuzu and sesame

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

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

MAIN COURSES

Yaki'Kō
Delicious teryiaki skewers
& ginger puree
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 beans tempura

Black Salmon Burger / 22.5
Salmon fillet, activated charcoal bread
and sesame, avocado, mizuna, gravlax
sauce, green tempura

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

Sakana / 32.0
Tiger prawns, prawns, popcorn
shrimps, stir -fry vegetables, pineapple,
coconut litchee green curry sauce,
steamed rice

Cod & Kō / 39.0
"Den Miso" marinated black cod with
a fresh & crunchy vegetable stir-fry,
ginger puree

TATAKIS (*served warm*)

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, vegetable stir-fry

Duck / 31.0
Thin slices of roasted and peking duck,
vegetable stir-fry, hoisin sauce,
ginger puree

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

SALADS

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

Crispytori / 17.5
Chicken in five-spices marinade,
mix of cabbages, cherry tomatoes,
fresh coriander and Wonton chips

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
Stir-fry chicken and
vegetable spring roll

Bo Bun Sea / 24.0
Raw tuna, fresh mango and
vegetable spring roll

Bo Bun Pinku / 24.0
Raw salmon avocado, mango, sesame-
wasabi seeds and vegetable spring roll

Bo Bun Extra / 23.0
Extra tender beef stir-fry with
lemongrass and vegetable spring roll

Bo Bun Rose / 23.0
Salmon stir-fry, fresh pineapple, thai
basil and vegetable spring roll

Bo Bun Tiger / 22.5
Marinated prawns stir-fry and
vegetable spring roll

Bo Bun Qī / 23.0
Peking duck stir-fry, pineapple and thai
basil, black pepper sauce

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

SIDES

Steamed rice / 4.5

Vinegared sushi rice / 5.0

Fried rice with spices / 6.5

Steamed vegetables / 7.0

Fried vegetables with thai basil / 7.0

Ginger puree / 5.5

Green bean tempura / 7.0

Open everyday from noon to 1am

