

## Sushi & Sashimi (2 pcs)

Maguro Red tuna	7,25\$	Unagi Fresh water eel	6,50\$
Sake bio Bio salmon	7,00\$	Ebi Black tiger shrimp	6,00\$
Iwana Arctic char	6,50\$	Botanebi Botan shrimp	7,50\$
Suzuki Stripped sea bass	6,50\$	Tako Octopus	6,00\$
Hamachi Yellow tail tuna	7,25\$	Hotategai Scallop	7,25\$
Aji Spanish makerel	7,00\$		

## Gun kan sushi (2 pcs) & sashimi (1pcs)

Maguro spicy Spicy red tuna	7,25\$	Uni Sea urchin	11,00\$
Sake spicy Spicy salmon	7,00\$	Ikura Salmon roe	8,50\$
Hamachi spicy Spicy yellow tail tuna	7,50\$	Tobikko Flying fish roe	6,50\$
Hotate spicy Spicy scallop	7,25\$	Kani Snow crab	7,00\$
Kani spicy Spicy crab	7,50\$	Rising sun Flying fish roe, scallop	7,25\$

## Uramaki & Témaki (4 pcs)

Maguro spicy spicy red tuna	7,25\$
Sake spicy spicy salmon	6,75\$
Hamachi spicy Spicy yellow tail tuna	7,00\$
Hotate spicy spicy scallop	7,25\$
Kani spicy spicy crab	6,50\$

## Hosomaki & Témaki (6 pcs)

Avocado Avocado	4,00\$
Kappa Cucumber	4,00\$
Tekka maki Red tuna	6,50\$
Negi hamachi Yellow tail tuna, scallion	6,50\$

## Tokubetsumaki

Ebi age maki (4pcs) Shrimp fried in filo paste	10,00\$	Dancing unagi (5pcs) Red tuna, eel, tobiko, cucumber, avocado	12,00\$
Kani age épicé (5pcs) Cajun spices soft-shell crab , avocado, cucumber and soya caramel	16,00\$	B-52 (5pcs) Red tuna, rice crispies, spicy mayonnaise, avocado	11,00\$
Gyu taru maki (4pcs) Spicy beef tartare with sesame oil, cherry tomato and watercress	12,00\$	Funny Maki (4pcs) Fried red tuna, hamachi and avocado topped with spicy salmon	13,00\$
Unagi dynamite (4pcs) Rice crispies, spicy sauce, avocado, grilled eel and shrimp	12,00\$	T.M.T (4pcs) Fried red tuna, shiso served in a warm tentsuyu sauce	8,00\$
Hamachi yaki (4pcs) Red bell pepper, onion, mizuna topped with a sweet soya sauce yellow tail tuna rillette	9,00\$	Lucky maki (5pcs) Fried red tuna, sea bass, shimeji mushroom, avocado, fried in bread crumb and spicy sauce	15,00\$
Arc-en-ciel (6pcs) Crab avocado, cucumber, variety of fish's	12,00\$		
Spicy curry maki (5pcs) Shrimp, crab, avocado, coconut and curry rice, served on a coriander yogurt	12,00\$		

# Soups & Salads

## Miso

Miso soup with enoki mushroom and tofu  
4\$

## Sumashi

Dashi broth, sea bass, scallop, shrimp,  
lime and red tosaka.  
12\$

## Salada

Fresh green salad with house dressing  
8\$

## Kaiso trio

Wakame, tosaka and ogonori seaweed  
with a shiso dressing  
10\$

# Zenzai

## Appertizers

## Sashimi

Organic salmon, yellow tail tuna, seabass,  
arctic char and scallop served with five  
different sauces  
22\$

## Maguro taru-taru

Red tuna tartare, black truffle oil, pleu-  
rotte, taro chips  
18\$

## Smocked Iwana

Green tea smoke arctic char, green ap-  
ples, carrots, asparagus, apple and shiso  
purée, matcha cream  
16\$

## Tako

Grilled octopus with kombu salt, myoga,  
oyster mushroom, sesame paste, burnt  
bread, shiso-lime sauce  
18\$

## Ika

Squid, vegetable reduction, shrimp broth,  
brussels sprouts, daikon, parsnip  
18\$

## Tara

Atlantic cod, cauliflower purée, onion,  
quinoa, fennel, spinach and celery juice  
sauce  
22\$

## Hotate Yuzu-Miso

Yuzu-miso scallop, fried sauerkraut, gin-  
ger cream, rice chips, lime, wakame  
16\$