

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	8,00\$
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 (1 pcs)

Maguro spicy Spicy red tuna	7,25\$	Uni Sea urchin	12,00\$
Sake spicy Bio 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	7,20\$	Kani Snow crab	7,50\$
Kani spicy Spicy crab	7,50\$	Rising sun Flying fish roe, scallop	7,50\$

Uramaki & Témaki (4 pcs)

Maguro spicy Spicy red tuna	7,25\$
Sake spicy Spicy bio salmon	7.00\$
Hamachi spicy Spicy yellow tail tuna	7,50\$
Hotate spicy Spicy scallop	7,25\$
Kani spicy Spicy crab	7,50\$

Uramaki & Témaki (4 pcs)

Avocado Avocado	4,00\$
Kappa Cucumber	4.00\$
Tekka maki Red tuna	7,25\$
Negi hamachi Yellow tail tuna, scallion	7,50\$

Tokubetsumaki (2 pcs)

Ebi age maki (4pcs) Shrimp fried in filo paste	10,00\$
Kani age épicé (5pcs) Cajun spices soft-shell crab , avocado, cucumber and soya caramel	16.00\$
Gyu taru maki (4pcs) Spicy beef tartare with sesame oil, cherry tomato and watercress	12,00\$
Unagi dynamite (4pcs) Rice crispies,spicy sauce, avocado, grilled eel and shrimp	13,00\$
Hamachi yaki (4pcs) Red bell pepper, onion, mizuna topped with a sweet soya sauce yellow tail tuna rillette	9,00\$
Arc-en-ciel (6pcs) Crab avocado, cucumber, variety of fish	15,00\$
Spicy curry maki (5pcs) Shrimp, crab, avocado, coconut and curry rice, served on a coriander yogurt	12,00\$

Dancing unagi (5pcs) Red tuna, eel, tobiko, cucumber, avocado	12,00\$
B-52 (5pcs) Red tuna, rice crispies, spicy mayonnaise, avocado	11,00\$
Funny Maki (4pcs) Fried red tuna, hamachi and avocado topped with spicy salmon	13,00\$
T.M.T (4pcs) Fried red tuna, shiso served in a warm tensuyu sauce	8,00\$
Lucky maki (4pcs) Fried red tuna, sea bass, shimeji mushroom, avocado, fried in bread crumb and spicy sauce	15,00\$

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

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, pleurotte,
flying fish roe and taro chips
18\$

Sawara

Spanish mackerel, yamaïmo, cured egg yolk,
miso and pepper cream
18\$

Iwana

Arctic char, black pepper meringue, fresh
cheese cream, blood orange sauce and japanese
garlic
22\$

Kobujime

White fish of the day, sake jelly, almonds,
ground cherries, chrysanthemum dashi
16\$

Tsubugai

Whelks, ginger sauce, fresh wakame, enoki,
pancetta
16\$

Tako brochette

Grilled octopus marinated with kombu salt,
sesame paste, burnt celeriac purée, black
radish
18\$