

Project by Antonio Fresa & Glen Ballis



Asian  
cuisine  
restaurant

# RAW BAR

Plateau of live seafood on the table

## SEA PLATEAU

Assorted sashimi:  
salmon, scallop, bluefin tuna,  
ama ebi shrimp, hamachi,  
1 sea urchin, 1 Maaka oyster,  
Kamchatka crab

5150

## MARINE PLATEAU ROYAL

Assorted sashimi:  
salmon, scallop, bluefin tuna,  
ama ebi shrimp, hamachi,  
black cavair, 4 sea urchins,  
2 Maaka oysters,  
2 oyster Gilardo,  
phalanx of Kamchatka crab

12600

## OYSTERS

Aquarium / for 1 piece

We will catch and open for you fresh oysters from our aquariums.  
PLEASE CHECK with the waiter what kind of oysters we have today in our  
RESTAURANT.

|                   |      |                 |     |
|-------------------|------|-----------------|-----|
| Gilardot (France) | 1680 | Murotsu (Japan) | 950 |
| Maaka (China)     | 710  |                 |     |

## LIVE KAMCHATKA CRAB

Aquarium / per 100 g

|  |      |                              |      |
|--|------|------------------------------|------|
| Whole crab   | 1100 | Phalanx<br>of Kamchatka crab | 2300 |
| The crab is served<br>with sauces:<br>spicy sauce, garlic butter,<br>soy sauce, miso sauce |      | Served with spicy sauce      |      |

## LOBSTER

Aquarium / per 100 g

|  |      |
|--|------|
| Canadian lobster                                     | 3050 |
| Served with sauces: spicy<br>sauce and garlic butter |      |

## SEA URCHIN

Aquarium / for 1 piece

|  |     |
|--|-----|
| Served with quail egg,<br>ponzu sauce and sibulet<br>onion | 510 |
|--|-----|



## SUSHI

(1 wt.)

|                      |      |                            |      |
|----------------------|------|----------------------------|------|
| Salmon               | 310  | Uni sushi, avocado (2 pcs) | 580  |
| Bluefin tuna (Japan) | 1050 | Hamachi (Japan)            | 890  |
| Eel                  | 410  | Chu-Toro Tuna (Japan)      | 1200 |
| Scallop              | 390  | Kamchatka crab             | 650  |
| Oyster sushi         | 750  | Wagyu                      | 1050 |
| Ama Ebi              | 620  |                            |      |

## HAND ROLL

|         |     |                |      |
|---------|-----|----------------|------|
| Scallop | 810 | Kamchatka crab | 1050 |
| Salmon  | 810 | Hamachi        | 1250 |

## SASHIMI

|                      |      |                       |      |
|----------------------|------|-----------------------|------|
| Salmon               | 850  | Ama Ebi               | 1050 |
| Bluefin tuna (Japan) | 2550 | Chu-Toro Tuna (Japan) | 2990 |
| Eel                  | 890  | Hamachi (Japan)       | 2100 |
| Scallop              | 850  |                       |      |

## TARTARE

|        |     |                      |      |
|--------|-----|----------------------|------|
| Beef   | 790 | Bluefin tuna (Japan) | 2350 |
| Salmon | 890 | Kamchatka crab       | 1550 |

## GUNKANS

(1 pc)

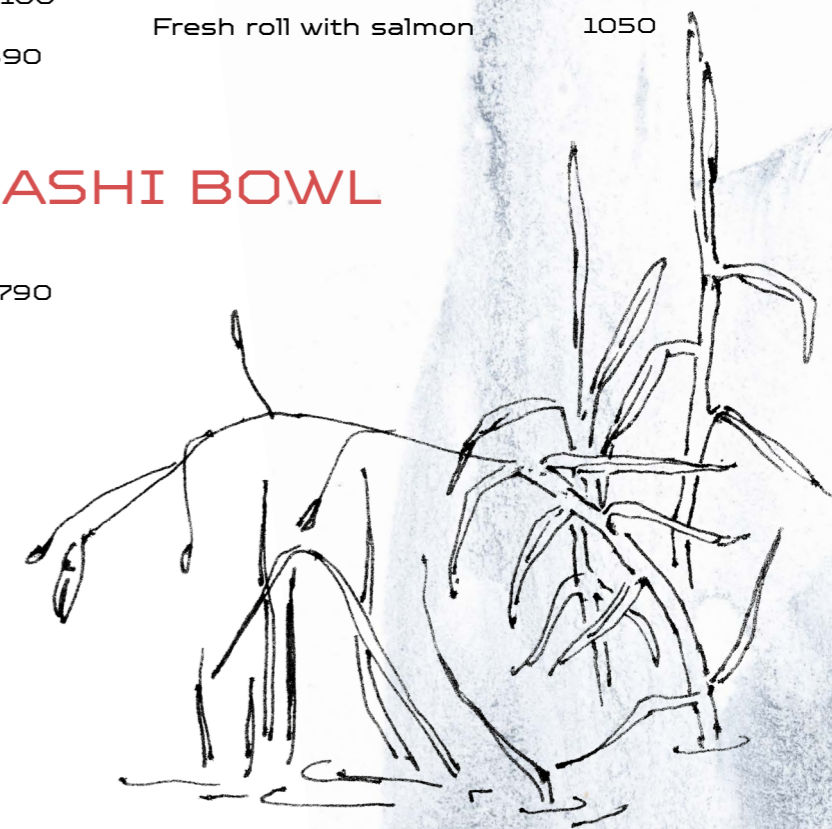
|                       |      |                       |      |
|-----------------------|------|-----------------------|------|
| Salmon                | 490  | Eel                   | 410  |
| Bluefin tuna (Japan)  | 1150 | Hamachi (Japan)       | 910  |
| Scallop               | 490  | Chu-Toro Tuna (Japan) | 1200 |
| Black sturgeon caviar | 1250 | Kamchatka crab        | 690  |
| Ama Ebi               | 640  | Wagyu                 | 990  |

## ROLLS

|                           |      |                               |      |
|---------------------------|------|-------------------------------|------|
| Avocado puree with wasabi | 610  | Kamchatka crab and red caviar | 1450 |
| Salmon                    | 950  | Wagyu                         | 1990 |
| Scallop and black caviar  | 1450 | Chu-Toro Tuna (Japan)         | 2300 |
| Ama Ebi and black caviar  | 1450 | Bluefin tuna (Japan)          | 2200 |
| Hamachi (Japan)           | 2100 | Fresh roll with salmon        | 1050 |
| Eel                       | 890  |                               |      |

## CHIRASHI BOWL

|   |      |
|---|------|
| Rice, scallop, salmon, ama ebi shrimp, avocado, edamame | 1790 |
|---|------|



## SOUPS

|                               |     |                            |     |
|-------------------------------|-----|----------------------------|-----|
| Beef broth with wheat noodles | 650 | Laksa                      | 850 |
|                               |     | Chicken broth with wontons | 590 |

## APPETIZERS

|  |      |  |      |
|--|------|--|------|
| Flatbread with onion, avocado, wasabi          | 620  | Cauliflower, miso                            | 580  |
| Broken cucumbers                               | 410  | Spring roll with lamb                        | 850  |
| Cabbage kimchi                                 | 410  | Prawns with garlic and chili                 | 1150 |
| Green salad                                    | 850  | Dumplings with shrimp and eel in spicy broth | 1100 |
| Sea bass ceviche, seaweed, asparagus, tomatoes | 830  | Mandu with Kamchatka crab                    | 1050 |
| Hong Kong style mushrooms                      | 410  | Fried eggplant, lamb, red curry              | 890  |
| Edamame, chili salt                            | 410  | Salmon dim sum                               | 750  |
| Chuka, spinach, avocado                        | 690  | Gyoza with wagyu                             | 1580 |
| Crispy duck salad                              | 1350 | Dumplings with duck                          | 720  |
| Green salad with crab                          | 1550 | Baked eggplant, bulgogi sauce                | 790  |

## NOODLES AND FRIED RICE

|                                       |     |                   |      |
|---------------------------------------|-----|-------------------|------|
| Wheat noodles with stewed beef cheeks | 850 | Rice with chicken | 850  |
| Wheat noodles with shrimps            | 950 | Rice with crab    | 1450 |
|                                       |     | Seafood wok       | 1450 |

## MAIN COURSE

|                                   |      |  |      |
|-----------------------------------|------|--|------|
| Duck Char Siew                    | 3800 | Duck leg confit with egg noodles               | 1350 |
| Eel, daikon, creamy smoked onion  | 1150 | Lemongrass chicken                             | 1350 |
| Dorado in banana leaf             | 2750 | Lamb, carrot, broccoli                         | 1550 |
| Miso-chili halibut                | 1350 | Ribeye, miso butter, Japanese barbecue (100 g) | 1950 |
| Scallop, edamame, kimchi cabbage  | 1450 | Stewed beef rib, tonkatsu                      | 3050 |
| Salmon, avocado, wakame, tomatoes | 1490 | Wagyu, Ribeye steak (A5) (100 g)               | 6300 |
| Octopus, tomatoes, bok choy       | 2300 | Lobster noodles (100 g)                        | 3050 |

[XO mussel sauce, tomato salsa, thermidor sauce]

## DESSERT

|  |     |                                       |     |
|--|-----|---------------------------------------|-----|
| Tiramisu with strawberries and matcha      | 890 | Banh flan, strawberry, Sichuan pepper | 690 |
| Creme brulee, passion fruit and tonka bean | 690 | Nama chocolate*                       | 330 |
| Chocolate, banana, miso                    | 790 | Ice cream and assorted sorbets        | 290 |
| Fried milk, raspberry, coconut yogurt      | 690 |                                       |     |

[matcha, tangerine, white peach]

\* Nama chocolate - literally "live chocolate". BECAUSE OF THE SPECIAL PRODUCTION TECHNOLOGY, HIGH CREAM CONTENT AND HIGH-QUALITY COCOA, NAMA CHOCOLATE MELTS IN YOUR MOUTH.

