

A PARTAGER – TO SHARE

OYSTERS - KAI STYLE

*ostra regal, france
{ passionfruit, shallots, jalapeno }*

– three pieces 13.5
– half dozen 25

TACO

crispy shell, spicy mayo, coriander

– shrimp 6.5
– kinoko 6
– chicken 6

TEMAKI

nori, rice, pickles, miso sauce

– label rouge salmon 7
– yuzu kosho hamachi 7.5
– spicy truffle kingcrab 7.5

LES ENTREES – APPETIZERS

– warm

SPICY EDAMAME

soy beans, maldon, soy x chili 6.5

CRISPY ROCK SHRIMP

prawn tempura, honey mayo, almonds 12

SEARED SCALLOPS

*grilled scallops, carrot puree, yuzu x truffle,
salmon roe 11*

GYOZA BAY

*handmade dumplings, sesame x chili sauce
{ shrimp, vegetables, chicken } 9*

BLACK TORI KARAAGE

*fried cornchicken, charcoal, japanese mayo,
lemon, shichimi 10*

CALAMARES FRITOS

*fried calamari, jalapeno, shichimi, lemon,
spicy sauce 12*

HOKKAIDO TAKO

*grilled octopus, tomato, avocado, onion,
sesame sauce 16*

– cold

TAI CARPACCIO

seabream, grapes, chili, yuzu, truffle, shiso 16

CRUDO 101

*label rouge salmon, bluefin tuna, hamachi, onion,
capers, maldon 18*

HAMACHI TIRADITIO

hamachi, ruby mango, yuzu kosho, shallots 16

BLUEFIN NEW STYLE

*bluefin tuna tataki, grapefruit, crispy tapioka,
spicy ponzu, black truffle 16.5*

GYU TATAKI

*beef tenderloin tataki, daikon, jalapeno, cold wafu
sauce, scallion 16*

CEVICHE 32

*moriawase sashimi, corn, avocado, cucumber,
baby tomatoes, onions, leche de tigre 14*

DE BOEUF TARTARE

*beef tenderloin, keit's baguette, egg yolk, onion,
shiso, tartare sauce, black caviar 17*

SALMON ABURI

*label rouge salmon tataki, sweet orange, shichimi,
passionfruit x ponzu 15*

NOBU STYLE SPINACH

*baby spinach, shrimp, miso x truffle,
parmesan, salmon roe 14*

LES
DESSERTS



K A I B A R

— MITTE —

CHEF'S GRILL

SALMON ORGANIC

*salmon filet – scotland 230g, carrot puree, asparagus,
edamame, saffron sauce 24*

DUCKING ORANGE

*barbarie duck filet 220g, orange, baby carrots,
okra, peas, asparagus, carrot, puree,
orange x ginger sauce 25*

KONRO RIB EYE

*ribeye steak – argentina 250g, baby tomatoes,
wild broccoli, sweet potato puree,
maldon, yondu sauce 28*

KING KING PRAWNS

*grilled wildcaught kingprawns, tamarind,
spicy xo, keit's sourdough, wild herb salad 25*

YAKINIKU TORI

*cornchicken thigh 250g, garlic rice, spinach,
mushrooms, zucchini, wild broccoli, asparagus,
baby tomatoes, yakiniku 25*

FILET DE BOEUF

*beef tenderloin – argentina 250g, grilled asparagus,
japanese mushrooms, sweet potato fries,
sesame x caramel sauce 30*

LES PLATS PRINCIPAUX – MAIN COURSES

DUCK MISO

crispy duck, wild herb salad, rice, miso x umami sauce 20

TRUFFLE E PEPE UDON

*udon, chanterelles, soy egg yolk, miso x butter sauce,
cacio e pepe, truffle 20*

PAD THAI

*flat rice noodles, prawn, egg, pak choi, sprouts,
peanuts, onion 22*

TENDERLOIN TRUFFLE SOUP

*beef tenderloin, udon, shiitake, miso x dashi broth,
nori, scallion, truffle paste 22*

FUNGI FOREST

*crispy tofu, sweet potato puree, mushrooms, zucchini, asparagus,
wild broccoli, baby tomatoes 19*

LEGUMES DE SAISON – SEASONAL GREENS

WILD BROCCOLINI

*grilled broccolini, sweet potato puree, crispy tapioka,
soy x garlic 8.5*

GARLIC SPINACH

blanched baby spinach, umami x garlic 7

CORNY MAIS

grilled corn, butter, maldon, shichimi 6.5

ASPARAGUS ORGANIC TOFU

green asparagus, silky tofu, xo sauce, chili oil 8.5

GRILLED EGGPLANT

grilled eggplant, bonito, miso x teriyaki, peanuts, scallion 9

PROFITEROLES

choux pastry, sesame ice cream, dark chocolate, peanuts 9

VANI CREME BRULEE

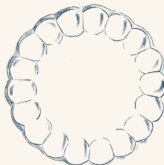
vanilla, cream, brown sugar 7

FRAISES AVEC CLOUD

fresh strawberries, yuzu creme 8

MATCHA TIRAMISU

green tea, biscuit, matcha, vanilla 7.5



B A R

PEPIN PET NAT

*Domaine Achillee, Elsass, France
7.5 | 38*

CHAMPAGNE

*Veuve Clicquot, brut
16 | 110*

LAST LYCHEE IN PARIS

*vodka, passionfruit, lychee, cremant
13*

VA VA VOOM

*mezcal, yuzugin, mango, tajin
13*

NEGRONI

*gin, campari, red vermouth
12*



POUR LES RENDEZ VOUS

*– tasting menu for two –
55 per person*

*

SHRIMP TACO

CRUDO 101

**

NOBU STYLE SPINACH

GYU TATAKI

surf and turf

KING KING PRAWNS

KONRO RIB EYE

VANI CREME BRULEE

FRAISES AVEC CLOUD

LES GARNITURES – SIDES

*garlic rice 5
udon 4
white rice 3.5
keit's sourdough 3.5
sweet potato fries 6
pickles 3
spicy mayo 3*