

LE PRIX FIX

GOURMANDISES

1st course choice of...

SPICY DUMPLING

TRUFFLE BABYSPINACH

2nd course choice of...

CORN POULET TERIYAKI

SIGNATURE GREENS

SALMON ORGANIC

3rd course choice of...

VANI CREME BRULEE

PETITES FRAISES

COFFEE

BUSINESS LUNCH

20 per person

LES ENTREES – APPETIZERS

SPICY DUMPLING

handmade dumplings, sesame, soy x chili 6

TRUFFLE BABYSPINACH

baby spinach, miso x truffle, parmesan, red bellpepper 6

CEVICHE 32

moriawase sashimi, cucumber, avocado, babytomato, red onion, leche de tigre 8

SUNOMONO SALAD

seaweed, cucumber, sesame, miso sauce 5

SAKE SHISO ROLL

rice paper, fresh salmon, salad, cucumber, shiso, avocado, ume dressing 6

EDAMAME

japanese soy beans, maldon 4.5

MISO SOUP

miso broth, wakame, scallion
salmon or bio tofu 5 | 4.5

LES PLATS PRINCIPAUX – MAIN COURSES

order a main dish and choose between kimchi or pickles

– served cold

SEAFOOD DON

moriawase sashimi, rice, wild herb salad, avocado, baby tomatoes, teriyaki, sesame sauce 15

KAI SLAW

glassnoodles, bio tofu, carrots, red bellpepper, shiitake, tamarind sauce, peanuts, sesame 12

POULET AU SESAME

pulled chicken, wild rice, kimchi, fresh spinach, edamame, pomegranat, sesame sauce 13

SIGNATURE GREENS

white rice, broccoli, edamame, wild herb salad, pickles, almonds, parmesan, miso x mango dressing 12.5

– served warm

CORN POULET TERIYAKI

boneless cornchicken thigh, white rice, mushroom, spinach, teriyaki 14

SALMON ORGANIC

grilled salmon, white rice, wild herb salad, avocado, baby tomatos, miso x teriyaki 15

PHO

beef filet strips, flat rice noodles, bone broth, soy sprouts, onion, coriander 13

NASU MISO

grilled eggplant, white rice, mushrooms, spinach, miso sauce 13

MANGO CA RI

crispy duck, white rice, sweet potato, salad, mango curry 13.5

CACIO E PEPE UDON

udon noodles, shiitake, miso butter sauce, soy egg yolk, cacio e pepe 13.5

EGGY GYU

beef filet strips, white rice, onions, fried egg, scallion 16

UMAMI SALMON

grilled salmon filet, white rice, seasonal vegetables, umami sauce 15

LES DESSERTS

PROFITEROLES

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

VANI CREME BRULEE

vanilla, custard, brown sugar 7

FRAISES AVEC CLOUD

fresh strawberries, yuzu cream 8

MATCHA TIRAMISU

green tea, biscuit, matcha, vanilla 7.5



DRINKS

FRESH MIXED

RUBY RED

strawberry, raspberry, rhubarb 6

GET DETOX

spinach, apple, lime, ginger, agave 6

SUN KAI

carrot, orange, ginger, agave 6

O JUICE

fresh pressed orange juice 6

N/A – SANS ALCOOL

YUZU COOLER

yuzu, orange, lime, soda 7

MANGO CALPICO

mango, calpis, soda 7

RASPBERRY NIGHT

raspberry, jasmine tea, mint 7

COFFEE

espresso 2.8
double espresso 3.2
americano 3.5
cappuccino 4
flat white 4.5
latte macchiato 4.9
matcha latte 6.5

TEA

MINT ORANGE

5

JASMINE

4.5

YUZU TEA

yuzu x honey, ginger 5.5



WINE BY GLASS

PETILLANT – BOOZY

CREMANT DE BORDEAUX

Jean Degaves, brut
6.5 | 32

PET NAT PEPIN

Domaine Achillee, Elsass, France
7 | 35

CHAMPAGNE

Veuve Clicquot, brut
16 | 110



BLANC – WHITE

GROH

Rheinhessen, Germany, 2023
pinot gris 6.5 | 30

SANDSTEIN

Alexander Gysler, Rheinhessen, Germany, 2024
riesling 6 | 28

HOMS

Domaine des Homs, Minervois, France, 2022
chardonnay 7 | 33

natural

SKIN CONTACT

Soma Vines, Rheinhessen, Germany, 2023
bacchus, riesling 6.5 | 30

PEPIN BLANC

Domaine Achillee, Elsass, France, 2022
riesling, silvaner, auxerrois, pinot gris 7 | 33

ORANGE

PEPIN ORANGE

Domaine Achillee, Elsass, France, 2022
gewürztraminer 7 | 33

STILL CROSSING BORDERS

Soma Vines, Hackenheim, Germany, 2023
pinot gris 6.5 | 30

ROSE

COTES DES PROVENCE

Domaine du Paternel, Provence, France, 2024
cinsault, grenache 7 | 33

BONS VENTOS

Casa Santos Lima, Lissabon, Portugal, 2021
cabernet sauvignon 6 | 28

ROUGE – RED

HAUT MEDOC

AOP, Chateau Lestage Simon, Bordeaux, France, 2020
merlot, petit verdot 7 | 33

ZIEREISEN

Hanspeter Ziereisen, Baden, Germany, 2022
pinot noir 6 | 28

natural

COPAINS

Domaine du Paternel, Provence, France, 2024
cinsault, grenache, carignan 6.5 | 30