

APPETIZERS

Miso Soup / 7.0

Edamame
Plain or spiced with togarashi / 5.0

Thai Soup' / 9.5
Thai broth with coconut milk, shrimps,
tofu, shiitake

Crispy Piman / 9.5
Tempura panko Pedron chili,
japanese dressing

Sakeishi tuna / 16.0
Tartare of red tuna, sesame oil,
sriracha sauce, lotus crisps, asian
mesclun

Gua Bao (3 pieces) / 21.0
To share
Steamed brioche bread stuffed with
Bangkok style beef, black pepper
sauce, spicy mayo and sweet chili

Pouss' Pouss' Tempura / 12.5
Crispy shrimps with panko, sriracha
mayonnaise

Spring Rolls Demoiselle (*fried*)
Vegetables / 10.5
Chicken-ginger / 11.5

Kiiropinku / 16.0
Thin slices of salmon, grapefruit,
fresh mango, tobiko eggs, sesame-
wasabi seeds, mango coulis

Sashizza / 13.0
Japanese mini-pizzas with tuna,
truffle oil, shiso cress *Softly spiced*

Gyoza-Tiger / 11.5
Handcrafted fried gyoza
Shrimps, mango, mint, thai basil,
gravlax dressing

CEVICHE & KO

Kiiropinku / 16.0
Salmon, pomelo, fresh mango, tobiko
eggs, sesame and wasabi seeds,
mango coulis

Karoupatcho / 16.0
Sea bream, pineapple, thai condiment,
candied ginger, sweet chili, kombawa
lemon, passion fruit seeds, mango
coulis, tobiko eggs, mizuna & shizo

Iguruba / 16.5
Shade-fish, coconut milk, lime,
edamame, red onion, chives, ginger,
mizuna, chili, coriander

Kuromaguro / 16.5
Red tuna, tobiko eggs, shizo, fried and
red onions, mizuna, lime juice, roasted
white sesame, honey, soy sauce,
sesame oil, coriander

SUSHIS PARTY !

SUSHI BAR

Sashimi (3 pieces)
Salmon / 6.5 Sea Bream / 7.5
Tuna / 7.5 Shrimp / 6.5

Nigiri (2 pieces)
Salmon / 5.5 Sea Bream / 6.5
Tuna / 6.5 Shrimp / 5.5

PLATTERS OF THE CHEF

Selection of our best specialties of
sashimis, nigiris and rolls

Kōhai Platter / 28.0
18 pieces "salmon & veggie"

Sensaï Platter / 37.0
25 pieces "tuna, salmon & sea bream"

SUSHIS ROCK N' ROLLS (8 pieces)

Spring Veggie Rolls / 12.5
Avocado, pineapple, carrot,
cucumber, mizuna, red charles, thai
basil, mango-passion fruit dressing

Rainbow Samourai / 14.0
Salmon, avocado and mango,
mango spicy dressing

Dragon Tempura / 15.5
Sashimi of tuna, spicy tuna tartare,
tempura flakes, spicy mayo

Chili Samba / 14.0
Tataki of half-cooked salmon,
cream cheese, fresh coriander,
yuzu-soy sauce

Tiger Panko / 14.0
Panko king shrimps, avocado, romaine
lettuce, tobiko eggs, black chili sauce

Crispy Tàì Tàì (6 pieces)
Tartare of salmon / 13.5
Tartare of tuna / 15.0
on crispy rice with spicy mayo

Crispy Salmon Cream / 15.0
Salmon, avocado, cream cheese
(*warm & crunchy*)

SALADS

mìcha Imperial / 21.0
Crispy salmon gravlax sauce, mix
of salad, red cabbage, soy, carrot,
cucumber, crispy rice noodles, mint,
thai basil, ladiypink sauce, mango coulis

Crispytori / 17.5
Mix of cabbages, chicken thighs in
five-spices marinade, cherry tomatoes,
fresh coriander and Wonton chips

MAIN COURSES

Yaki'Kō
Delicious teryiaki skewers
& ginger purée
Chicken / 19.5
Salmon / 20.5

Bao Burger / 25.0
Beef Charolais, steamed brioche
bread, asian coleslaw, black pepper
shiitake, truffled oil mayonnaise, thai
chives, fresh coriander, green tempura

Black Salmon Burger / 22.5
Salmon fillet, sepia ink bread, avocado,
mizuna, gravlax sauce, green tempura

Yummy Tom ! / 28.0
Steamed cod, fresh vegetables,
Tom Yum sauce, steamed rice

Sakana Shiro / 32.0
Steamed shade-fish, wok of
vegetables, soy, shiitake, mizuna,
thai basil, coriander, shizo sprouts,
white sesame, fried onions, black
pepper sauce, ginger purée

Cod & Kō / 39.0
"Den Miso" marinated black cod with
a wok of fresh & crunchy vegetables,
ginger purée

TATAKIS (*served tepid*)

Half-cooked salmon / 27.0
Thinly sliced half-cooked salmon,
black sesame, Som Sa lemon dressing,
thai salad, vinegared sushi rice

Tuna / 29.0
Thinly sliced red tuna, tiger dressing,
vinegared sushi rice, wok of vegetables

Veal / 31.0
Thinly sliced veal fillet, black & white
sesame seeds, shiitake, chili, ginger-
lime caramelized dressing, fried
vegetables with thai basil

Beef / 31.0
Thinly sliced Angus beef, spices mix,
fried shiitake, teriyaki sauce, ginger
purée

SIDES

Steamed rice / 4.5

Vinegared sushi rice / 5.0

Steamed vegetables / 7.0

Fried vegetables with thai basil / 7.0

Ginger purée / 5.5

Green bean tempura / 7.0

Fried rice with spices / 6.5

BO BUNS MINUTE

Popular and revolutionary Vietnamese specialty !

Salad of cold rice noodles, onion,
carrot, cucumber, soybean sprouts,
fresh coriander & peanuts...

Bo Bun Chic / 19.5
Chicken thin slices wok and
vegetable spring roll

Bo Bun Sea / 24.0
Tuna (raw), fresh mango and
vegetable spring roll

Bo Bun Pinku / 24.0
Salmon (raw), avocado, mango,
sesame-wasabi seeds and vegetable
spring roll

Bo Bun Extra / 23.0
Extra tender beef wok with
lemongrass and vegetable spring roll

Bo Bun Rose / 23.0
Salmon wok, fresh pineapple, thai basil
and vegetable spring roll

Bo Bun Tiger / 22.5
Wok of marinated shrimp and
vegetable spring roll

Bo Bun Veggie / 21.0
Wok of green asparagus, shiitake,
pak choi cabbage, tempura of bean
curd and vegetable spring roll

MISS KŌ



*If you have food allergies or dietary restrictions, please inform our staff.
The list of allergens is available.*

Net prices including service.
Cheques are not accepted. Thank you.