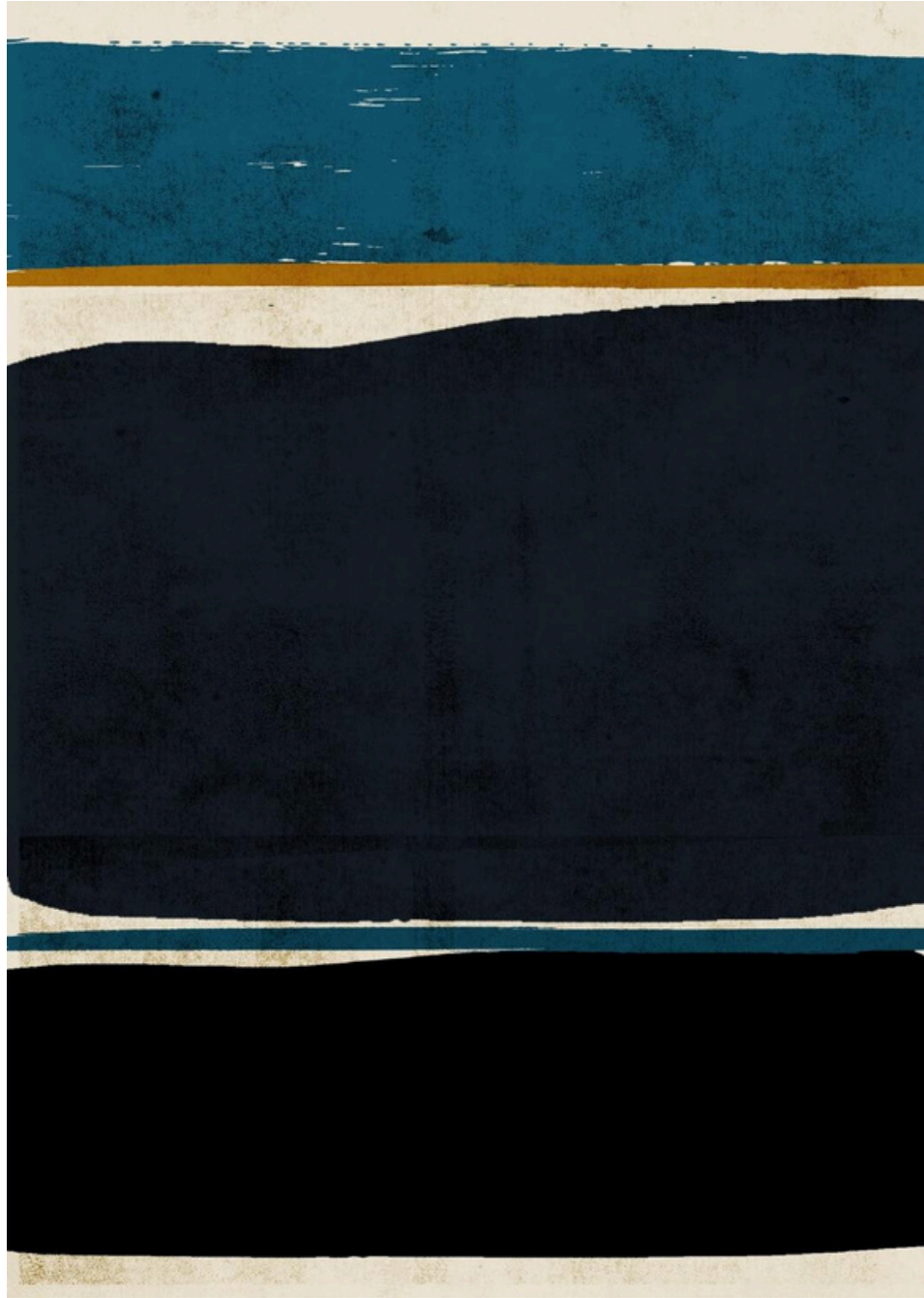


CARTE MR. NAKAMOTO



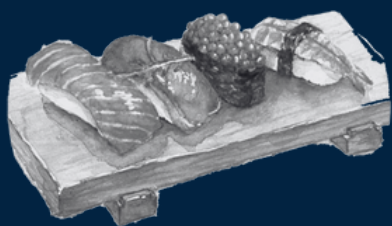
Mr Nakamoto
MONDRIAN

SUSHIS

SASHIMI (6 pcs) ou NIGIRIS (4 pcs)

THON Tuna	17.
SERIOLE Yellowtail	20.
SAUMON FRAIS Fresh salmon	16.
LOUP Seabass	16.
GAMBERO ROSSO Sicilian Shrimp	24.

OMAKASE



Jem'en remets à vous
I rely on you

Petit plateau 16 pièces 48.
Small plate

Grand plateau 32 pièces 89.
Large plate



MAKIS (6 pcs)

THON Tuna	23.
THON ÉPICÉ Spicy tuna	23.
CALIFORNIA THON CUIT CONCOMBRE Cooked tuna and cucumber	26.
SÉRIOLE CÉBETTES Yellowtail scallion	30.
SAUMON FRAIS Fresh Salmon	22.
SAUMON ABURI AVOCAT Salmon and avocado	26.
CALIFORNIA SAUMON WASABI Salmon, wasabi, cream cheese	28.
CREVETTES TEMPURA Shrimp tempura	30.
GAMBERO ROSSO MANGUE Sicilian scampi, mango	32.
CONCOMBRE AVOCAT BETTERAVE 🌱 Cucumber avocado, beetroot	18.
AUBERGINE MISO YUZU 🍋 Miso eggplant and yuzu	22.





POUR COMMENCER / TO START

BURRATA TOMATES GINGEMBRE 🌿 Burrata and tomatoes, ginger dressing	26.
KARA-AGE POULET SHICHIMI MAYO Fried chicken, seven spices mayo	22.
GADO-GADO TOFU AGE CRUDITÉS Assorted raw vegetable, peanuts and tamarin sauce, warm tofu	32.
TATAKI BOEUF NACRÉ RACINE WASABI Grilled salt cured beef, wasabi roots, ponzu sauce	26.
AUBERGINE MISO SKYR 🌿 Grilled eggplant marinated with miso, skyr dip	18.
GAMBERO ROSSO AVOCAT CONCOMBRE Italian scampi marinated into a spicy cucumber broth and avocado	38.
HAMACHI LECHE TIGRE SOBACHA Yellow tail ceviche, coconuts, torrefied buckwheat, fruits salad	32.
PIZZETTA THON WASABI Raw marinated tuna pizza, wasabi mayo	28.
CREVETTES TEMPURA WASABI Deep fried prawn tempura coated with a wasabi cream	32.
EDAMAME SEL ÉPICÉ 🌿 Edamame with spicy salt	18.

NOUILLES, RIZ, DIM SUM NOODLES, RICE, DIM SUM

GAMBAS UDON UMESHU Udon noodles coated with creamy spicy bisque	38.
DIM SUM PAK CHOY SHISHIMI 🌿 Vegetable dim sum, steam pakchoy, seven spices	24.
YAKIMESHI SEICHE KEWPIE Japanese fried rice, sauteed cuttlefish, Japanese mayo	32.
PHAD THAI TAMARIN CACAHUËTES Rice noodle, tamarind sauce, roasted peanuts	26.

PLAT PRINCIPAL / MAIN COURSES

Une garniture au choix pour accompagner votre plat
Choice of garnish to accompany your meal

BLACK COD MISO SAIKYO PASTÈQUE Black cod marinated, miso and yuzu sauce, watermelon and wasabi oil	52.
SAUMON TERIYAKI FUMÉ Salmon filet marinated with teriyaki sauce, smoky lemon wood	32.
BAR GINGEMBRE SÉSAME Steamed sea bass, sesame oil and ginger julienne	44.
TARTARE DE BOEUF YUZU KOSHO PIMENT Raw beef tartare seasoned with yuzu and chili condiment	34.
BAVETTE ANGUS CRYING TIGER SUNOMOMO Grilled Angus skirt steak, chilli and roasted rice sauce, cucumber salad	38.
BURGER BOEUF "HÉRITAGE" CHEDDAR KIMCHI "Heritage" beef burger, soft buns, cheddar cheese and kimchi mayo	34.
VEAU BICOL COCO Braised veal, coconuts and chili cream	36.
YAKITORI VOLAILLE CEBETTE Chicken thigh and spring onion skewer	32.

GARNITURES / GARNISH

SALADE MIZUNA VINAIGRETTE MISO  Mizuna salad, miso dressing	6.
RIZ VAPEUR ALGUE A-NORI  Steamed Japanese rice, a-nori seaweed	8.
POMMES ALLUMETTES SHICHIMI  French fries seasoned with Japanese five spices	6.
HARICOTS VERTS PONZU AMANDES  Steamed green bean, ponzu dressing, roasted almond	8.
PURÉE DE POMMES DE TERRE  Mashed potatoes	8.
TOMATES GINGEMBRE  Tomatoes and ginger dressing	10.

Viande bovine d'origine française et irlandaise, volaille d'origine française. Nous tenons à votre disposition les documents pouvant attester de la traçabilité de nos viandes. Produits allergènes, consultez l'information disponible à l'accueil. L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Prix nets en Euros, taxe et service compris. Nous n'acceptons pas les chèques de banque.
Beef: French and Irish origin, poultry: French origin. For all documentation certifying our meat's traceability and allergen details, please check the information at reception. Alcohol abuse is dangerous for health, consume with moderation. Allergens: check the information available at the reception desk. Net prices in Euros. Taxes and Service included. We do not accept cheques.

LES DESSERTS

FRAISE | MERINGUE MATCHA | CHANTILLY 14.
Mint and matcha tea bavarois, strawberry "Chantilly"

CRÈME BRÛLÉE | CITRON NOIR | CERISE 12.
Black Lemon crème brûlée, cherry

CHOCOLAT | MISO | SOBACHA 14.
"Grand Cru" dark chocolate and miso, buckwheat nougatine

PÊCHES | PISTACHES | YAOURT 12.
Roasted peach, pistachio, yogurt and lime mousse

MELON | COCO | PANDAN 14.
Chilled coconut cream and tapioca, rock melon, pandan granita

MOCHI 12.
Assortment of 3 ice cream rice cakes



Mochi glacé

Le mochi glacé est un dessert rond réalisé à base de pâte de riz (souvent colorée et parfumée) avec une crème glacée au cœur.

Frozen mochi is a round dessert made from rice dough (often colored and flavored) with ice cream in the middle.

SÉLECTION DE COCKTAILS & SAKÉ

COCKTAILS

MUSCHU DRAGON 25.
Recette secrete de Mr.NAKAMOTO

SOLEIL LEVANT 19.
Orange, annis, cannelle, Baccardi spiced, Cointreau noir

L'ESPRESSO GARRIGUE 19.
Gin XII Café, Espresso, Liqueur de café, Saké



Saké

Boisson typiquement japonaise, le saké est servi tout au long du repas.

Typical Japanese drink, saké is served throughout the meal.

SAKÉ

Takeno 2020 Kamen Kurabu 75.
Edition limitée - L'Attaque des Titans
Beyond The wall - Levi 144.
Beyond The wall - Eren 144.

DES ALLERGIES ? SCANNEZ-MOI
ANY ALLERGIES ? SCAN ME

