

STARTERS

MISO SOUP
5

SEVEN-SPICE EDAMAME
5

BREADED SWEET POTATOES WITH CHIVE CREAM
6

VEGETABLE DUMPLINGS, BASIL EMULSION
3 pieces

7

CRISPY DAIKON, XO SAUCE
2 pieces

6

BEETROOT TARTARE, THAI SAUCE
9

CRISPY NORI
4 pieces

Plant-based tuna, cream cheese
and wasabi pearls
or
Braised mushrooms, red pepper
and red pesto sauce

8

Allergen information is available upon request.

MAINS

RICE TAGLIOLINI

Served with sautéed courgettes, baby corn,
crispy tofu and a coconut-peanut satay emulsion

20

CRISPY SEITAN KARAAGE

Served with daikon, pak choi and fragrant rice

19

CHANA MASALA

Served with chickpeas, sweet potato, cauliflower,
caramelised tempeh and fragrant rice20

19

MATCHA SOBA SALAD

Served with mixed leaves, avocado, cucumber,
fukujinzuke, smoked tofu and sesame emulsion

19

PORTOBELLO KATSU

Served with fragrant rice and tonkatsu sauce

18

Net prices, including taxes and service.

CALIFORNIA ROLLS

8 pieces

HUMMUS

Curry sweet potato, cucumber julienne,
beet shoots and togarashi hummus

13

GREEN ROLL

Melting miso leeks

13

KOREAN GARDEN

Smoked tofu, daikon, cucumber, basil leaves,
kimchi and basil emulsion

12

BLACK SESAME

Breaded oyster mushroom, avocado, fukujinzuke,
chive cream and mustard pickles

12

CRISPY SALMON PESTO

Pesto tartare, dill, mayonnaise and plant-based salmon

13

CRISPY CURRY

Pickled red cabbage, kimchi, avocado, sweet potato,
tempura spring onion and mint curry sauce

13

Allergen information is available upon request.

FUTO ROLLS

8 pieces

YUBA

Fish-style breaded tofu, avocado,
yuba, basil and pea emulsion

13

POKE

Marinated plant-based prawns, mizuna-wasabi salad,
tempura broccolini and coconut-peanut satay emulsion

14

UNAGI AUBERGINE

Unagi-style glazed aubergine, smoked tofu
and cucumber julienne

13

Net prices, including taxes and service.

SPRING ROLLS

MATCHA
6 pieces

Matcha soba noodles, breaded courgettes, avocado, cucumber, dill, samphire and chive cream

11

SESAME AUBERGINE
8 pieces

Sesame sheet, avocado, breaded aubergine, pickled red cabbage, sun-dried tomatoes, dill and mint curry sauce

12

ROLLS TO SHARE MENU

Soup or edamame
dumplings or beetroot tartare
A sharing platter of rolls

1 person
14 pieces
38

2 people
28 pieces
76

3 people
42 pieces
114

4 people
56 pièces
152

Allergen information is available upon request.

DESSERTS

MOCHI ICE CREAM
4€ / piece

CHOCOLATE MOUSSE
9

UBE CHEESECAKE
9

MATCHA TIRAMISU
9

Net prices, including taxes and service.

COCKTAILS
13

SMOKED SESAME
Mezcal, Cointreau, black sesame, star anise syrup, lemon juice

CRANBERRY KISS
Vodka, curaçao, mint, coconut purée, cranberry juice, raspberry purée, sparkling water

ELDERFLOWER SMASH
Rosemary- or basil-infused gin, elderflower, green tamarind syrup, lemon juice

CACTUS CLUB
Tequila, triple sec, lemon juice, mint, orgeat syrup, sparkling water

UME
Umeshu, Lillet Blanc, lavender syrup, Prosecco, sparkling water

RED FREQUENCIES
Gin, red wine, ginger syrup, hibiscus, sparkling water

TROPICAL JUJUBE
Amber rum, green tamarind syrup, jujube jelly, pineapple juice, soy milk

TOKYO MULE
Vodka, umeshu & sake, lemon juice, ginger syrup, sparkling water

Allergen information is available upon request.

MOCKTAILS
10

CRANBERRY 0%
Cranberry juice, coconut purée, mint,
raspberry purée, sparkling water

KIWI 0%
Kiwi, green tamarind syrup, pineapple juice,
sparkling water

BISSAP 0%
Hibiscus, lavender syrup, ginger syrup,
sparkling water

JUJUBE 0%
Pineapple juice, soy milk, jujube jelly,
green tamarind syrup, lemon juice

TERRAPHY ADAPTOGENIC MUSHROOM ADD-ONS
+2

LION'S MANE
Focus

REISHI
Stress management and balance

MAITAKE
Metabolic balance

SHIITAKE
Natural defences and vitality

Net prices, including taxes and service.

WHITE WINES

Loire	glass	btle
Le Petit Bourgeois Sauvignon 2024	9	29
Menetou-Salon Philippe Gilbert Sauvignon Blanc organic 2024		40
Burgundy		
Petits Chablis La chablisienne Chardonnay 2024		39
Mâcon-Fuissé Château Fuissé Chardonnay 2024		55
Languedoc-Roussillon		
IGP Carcassonne La Sapinière «Lovelie» Roussanne & Viognier organic 2024	10	39

ROSÉ WINES

Provence		
Côteaux d'Aix Eole Tradition Grenache & Cinsault organic 2025		34
Languedoc-Roussillon		
Malepère La Sapinière «Songe d'été» Merlot, Grenache, Cabernet franc et cabernet sauvignon organic 2025	9	29

ALCOHOL-FREE WINES

Oh oui ! Sauvignon Blanc	7	24
Oh oui ! Sparkling Sauvignon Blanc		26

Allergen information is available upon request.

RED WINES

	glass	btle
Languedoc-Roussillon		
Côtes Catalanes Clos des Fées Grenache & Syrah 2025	9	29
Loire		
Saumur Champigny Chateau Hureau Cabernet Franc organic 2023	10	39
Rhône Valley		
Crozes Hermitages Ferraton Syrah organic 2024	11	46
Saint Joseph Louis Chèze Syrah 2024		55
Bordeaux		
Lussac Saint Emilion André Lurton Merlot & Cabernet Franc 2020		45
Burgundy		
Savigny Les Beaunes Domaine Arnoux Pinot Noir 2022		60

CHAMPAGNE

Champagne Saint Gall Chardonnay, Pinot Noir & Pinot Meunier	12	70

SAKES

MIO Sparkling Sake	30CL		18
Daiginjo Muroka Genshu Sake	64CL		55
Kimoto Junmai Sake	64CL	12	50
Yuji Sake	72CL	12	50

Net prices, including taxes and service.

BEERS & CIDERS

Kirin 0%	33CL	8
Kirin draught	25CL	6
Kirin draught	50CL	10
Dry cider	33CL	8

SOFT DRINKS & HOT DRINKS

Coca Cola / Coca Cola Zéro	33CL	5
Ginger or Jasmine Kombucha	25CL	7
Homemade ginger beer		6
Coffee or herbal infusion		3
Kodama tea		5

MICRO-FILTERED WATER

Eau Aquachiara	75CL	4
Eau pétillante Aquachiara	75CL	4

FRESHLY PRESSED JUICES

Pear, apple, kiwi carrot, apple, ginger

9