



## APPETIZERS

**Miso Soup** / 9.5

Dashi broth, tofu, shiitake, mizuna

**Edamame**

Plain or spiced with togarashi / 8.0

With truffle oil / 8.5

**Yasaï tempura** / 17.0

Crispy vegetables tempura, spicy mango and wasabi sauces

**Ebi tempura** / 16.5

Gambas tempura, spicy mayo

**Spring Rolls Demoiselle (fried)**

Served fried

Vegetables / 13.0

Chicken-ginger / 13.5

**Gyoza-Lobster** / 17.0

Handcrafted fried gyoza with lobster, shiitake, Thai basil, coconut milk bisque

**Gyoza- Gyuniku** / 16.0

Handcrafted fried gyoza with Thai beef, miso and foie gras sauce

## SASHIZZA

**Sashizza** / 16.0

Small Japanese Pizzeta, red tuna sashimi, truffle oil, spicy mayo, shizo

### TO SHARE

**Grande Sashizza** / 26.0

Japanese Pizzeta, red tuna sashimi, truffle oil, spicy mayo & shizo

**Sashizza Kani** / 28.0

Japanese Pizzeta, crab meat, avocado, pink pomelos, yuzu mayonnaise, togarashi, shizo

## CEVICHE & KO

**Sakusaku Tai** / 18.0

Sea bream sashimi on crispy rice, orange supremes, red onion pickles, pink radish, jalapeno vinaigrette

**Yaki Yaki** / 18.0

Flashed salmon sashimi, Japanese sauce, wasabi mayo, Bird chili, shizo, crispy wonton

**Tsuri-Basu** / 19.0

Sea bass ceviche, fresh ginger and kaffir marinade, multicolored beets, kalamansi-yuzu gel, bloody sorrel

**Kuromaguro Tarutaru** / 19.0

Red tuna tartare “au couteau”, avocado, sriracha sauce, sesame oil, shizo, wonton chips

## SUSHIS PARTY !

### SUSHI BAR

**Sashimi** (4 pieces)

Salmon / 8.5 Sea Bream / 9.5

Tuna / 9.5

**Nigiri** (2 pieces)

Salmon / 7.0 Sea Bream / 8.0

Tuna / 8.0

### CHEF'S PLATTERS

Selection of our best specialties of sashimis, nigiris and rolls

**Nigai** / 32.0

12 pieces of salmon, tuna and sea bream nigiri flashed, Japanese sauce and tobiko eggs

**Kōhai** / 38.5

20 pieces “salmon & veggie”

**Sensaï** / 49.5

25 pieces “tuna, salmon & sea bream”

**Yakuza** / 56.0

24 pieces “selection of our best rolls”

## SUSHIS ROCK N' ROLLS

**Spring Veggie Roll** / 14.0

Mango, avocado, cucumber, Thai basil, mizuna, mint, roasted sesame with red plum, wasabi sauce

**Geisha** / 17.5

Tuna with white truffle oil, crispy peas, golden sesame, spicy mayo

**Lobstr Kô** / 23.0

Lobster, truffle mayonnaise, Thai chives

**Dragon Tempura** / 17.5

Sashimi tuna, spicy tuna tartar, tempura flakes, spicy mayo

**Rainbow Samouraï** / 17.0

Salmon, avocado and mango, mango spicy dressing

**Ebi San** / 18.0

Gambas in tempura, asia salad, black sesame, satay, tobiko eggs, spicy mayo and wasabi sauce

**Crispy Tai Tai** (6 pieces)

Tartar of salmon / 17.0

on warm crispy rice with spicy mayo

**Crispy Salmon Cream** / 18.0

Salmon, avocado, cream cheese

warm & crunchy

## MAIN COURSES

**Yaki'Kô**

Delicious teryiaki skewers & ginger puree

Chicken / 23.0 Salmon / 25.0

**Bao Burger** / 29.0

Beef Charolais, steamed brioche bread, asian coleslaw, black pepper shiitake, truffled oil mayonnaise, Thai chives, fresh coriander, green beans tempura

**Kô Basho** / 34.0

Steamed pollack, poultry infusion, lemongrass, Thai basil, sushi rice

**Ebi To Nabe** / 36.0

Tom yum of prawns and scallops, coconut milk, lemongrass, galangal flavored with nogai, coconut & lemongrass infused rice

**Kô Soba** / 36.0

Lobster claws and meat with Thai basil, light coconut milk bisque, fried sweet potato noodles

**Cod & Kô** / 42.0

“Den Miso” marinated black cod, ginger puree

## TATAKIS (served luke warm)

**Salmon** / 32.0

Thin slices of salmon, plum sesame, Japanese sauce, Thai salad, sushi rice

**Tuna** / 34.0

Thin slices of red tuna in a spice crust, wok of vegetables, teriyaki-yuzu-sesame sauce, galangal, coconut & lemongrass infused rice

**Beef** / 36.0

Thin slices of beef, trapper's mix, pan-fried shiitake, foie gras miso caramel, ginger puree

## SALADS

**Imperial** / 24.0

Gambas tempura, baby spinach, parmesan, kombawa ginger vinegar, slightly spicy mayo

**Cézar Kô** / 24.0

Karaage chicken, romaine, Chinese & red cabbage, cherry tomato, fresh coriander, wonton chips, parmesan, white sesame, miso sauce

## BO BUNS MINUTE

**Popular and revolutionary Vietnamese specialty !**

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

**Bo Bun Chic** / 25.0

Stir-fry chicken and vegetable spring roll

**Bo Bun Extra** / 28.0

Extra tender beef stir-fry with lemongrass and vegetable spring roll

**Bo Bun Veggie** / 24.0

Wok of green asparagus, shiitake, pak choy cabbage, kimchi, fried onion, crispy rice & vegetable spring roll

## SIDES

Coconut & lemongrass infused rice / 8.0

Sushi rice / 8.0

Fried vegetables with Thai basil / 8.0

Ginger puree / 8.0

Green beans tempura / 8.0

*Net prices including service. Checks are not accepted. Thank you.  
If you have food allergies or dietary restrictions,  
please inform our staff. The list of allergens is available.*

**Open everyday from noon to 1am**

