

OTO NALI

COLD OR HOT STARTERS

<i>Shiraae and « Challandais » duck fillets marinated in ponzu</i>	21
Half-cooked <i>Saikyo miso</i> Fois gras, served with buckwheat bread	19
Fresh <i>Sashimi</i> of the day *	
<i>Chirashi Sushi</i> with lobster	25
Diving abalone (Britain), fricassee of mushrooms, abalone coral sauce	27
Smoked eel fillet “Kabayaki” way, glazed with soy sauce, soft omelette (served warm)	25

HOT DISHES

Octopus dumplings with red shiso, <i>Ume</i> sauce	23
<i>Karraagé</i> , deep-fried chicken marinated in soy sauce garlic and ginger	21
<i>Buta Kimchi</i> , Kimchi pork stir fry	23
<i>Wagyu beef ravioles</i> (Miyabi farm), bonito bouillon, mushrooms and tofu	28
<i>Tempura</i> mix of the day	
Delicate <i>Wagyū</i> beef (raised in Brittany)*	
Lobster Nabe (one whole lobster), stock from the bisque idea, vegetables of the moment, tofu and white rice. (For minimum two peoples)	95

SIDES

Koshihikari white rice (from Niigata)	5
<i>Tsukemono</i> rice vinegar fresh vegetables pickles from Breizh Café Farm	5.50

DESSERTS

Yuzu Cheesecake, clementine coulis and crispy sésame	12
Hojicha tea soft cake, Azuki beans sauce, Kinako soy powder whipped homemade	12
Two scoops of ice cream (two Flavors to choose), homemade whipped cream	9.50

* please ask our team for seasonal dishes

Sashimi	Fresh raw fish sliced into thin pieces	Chirashi sushi spread sushi : rice seasoned with vinegar on which is placed a cold filling based on fish or shellfish, omelette, vegetables, seaweed and tofu.
Tempura	Battered and deep-fried fish and vegetables	Nabe Pot in which a broth is heated by a stove on the table and in which are immersed different ingredients.
Wagyū	Japanese beef	Hojicha tea Rosted green tea
Tsukemono	Vegetable pickles	Ume Dried-plums
Saikyo miso	Sweet fermented soybean paste	
Shiraae	Cooked vegetables salad : spinach, carrots, creamy tofu, konjac and sesame	
Kimchi	Chilli and lacto-fermented vegetables	