

OTO NALI

COLD STARTERS

Fresh <i>sashimi</i> of the day	28
<i>Chirashi Sushi</i> with lobster	25
Half-cooked <i>Saikyo miso</i> foie gras, served with buckwheat bread (Fleur de Levain)	22
<i>Goma-Tofu</i> shells of the day, white aspergus and <i>Kimizu</i> sauce	22

WARM DISHES

Fish of the day, <i>Namban</i> way	25
Smoked eel fillet <i>Kabayaki</i> way, soft <i>Tamagoyaki</i> omelet	28

HOT DISHES

Deep-fried octopus with red shiso, "Ume" sauce	24
<i>Tempura</i> mix from the day	
Karaagé, crispy chicken with seaweeds	22
Buta no Shuga-Yaki, pork rib slices roasted with ginger	24
Sweetbread and tender <i>Dengaku</i> aubergines, red miso sauce	35
<i>Wagyū</i> beef ravioles (Miyabi farm), bonito stock, mushrooms and tofu	28
Delicat <i>wagyū</i> beef (raised in Brittany)	

SIDES

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

DESSERTS

Shiroan mousse (sweet white beans paste) "Sakura" cherry tree flavoured, tender white chocolate	12.50
Breton shortbread, matcha diplomate cream, fresh strawberries	14
Two scoops of ice cream (two Flavors to choose), homemade whipped cream	9.50

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

Saikyo miso Sweet fermented soybean paste

Namban Fritter fish in a sweet and sour sauce

Kimizu Hollandaise sauce without butter

Tempura Battered and deep-fried fish and vegetables

Goma-Tofu Sesame tofu

Kabayaki Sweet soy sauce

Tamagoyaki Several delicate sweet omelet rolled

Dengaku Deep fried aubergines pickled with white miso sauce (fermented and sweet soybean paste)

Wagyū Japanese beef

Tsukemono Vegetable pickles