OMAKASE MENU

Omakase Menu 165€

Omakase Menu – The Grand Journey at €205, including the TEMAKI

AMUSE BOUCHE

Selection of canapés inspired by Japanese flavors and tradition

THE ART OF RAW

A tasting of Mediterranean Bluefin Tuna Sushi, sashimi, maki

TEMAKI*

Mediterranean Bluefin Otoro tartare Sturia Osciètre caviar

*Included in the "Grand Journey" menu at 205€

LOCAL JOHN DORY

Roasted in a nori-infused brown butter, fennel textures, wasabi condiment

THE EXCELLENCE OF JAPANESE BEEF

Kagoshima beef Smoked miso-glazed eggplant purée, katsuobushi jus

JAPANESE SWEETNESS

Yuzu and miso cream
Ginger ice cream and corn popcorn



At Le K, the dishes are designed to be shared: They arrive at the table gradually, creating a friendly, gourmet rhythm. Your waiter will be delighted to show you the different options and help you put together a menu to suit your tastes.

UMAMI LUNCH PACKAGE* | 49€

Starter - Main course - Dessert

SNACKING

TANGY MUSHROOMS, PONZU SAUCE		8€
EDAMAME		
Salty		8€
Spicy		10€
TEMPURA		
Prawn with ponzu sauce – 100 gr		22€
Vegetables, ponzu sauce – 180 gr		18€
prawns and vegetables, ponzu sauce		26€
GYOZAS - 5 PIECES		
Chicken, ponzu sauce		19€
Prawn with crustacean ponzu sauce		20€
Vegetables and ume sauce		18€
BUNS A LA PIECE		
Beef cheek confit with miso, ginger barbecue sauce, kimch	i	12€
Tempura of hake with pickles and spicy mayonnaise		14€
SKEWERS - 2 PIECES		
Teriyaki poultry tsukune		18€
CHICKEN KARAAGE		22€
Fried pieces of chicken legs		22t

SUSHI AND CAVIAR

CAVIAR OSCIETRE STURIA

50g	150€
100g	280€

HAND ROLL SUSHI

Salmon, avocado, passion fruit	18€
Tuna, ponzu sauce	19€
Wagyu, tonkatsu sauce	32€
Tuna and caviar	50€

Osciètre caviar supplement 10g 30€



SUSHIS

MAKIS - 8 PIECES	
Vegetables	10€
Spicy Tuna	16€
Salmon, cream cheese & mango chutney	16€
CALIFORNIA ROLLS - 8 PIECES	
Salmon tobiko & avocado	22€
Lobster & avocado	35€
Kobe & avocado	35€
NIGIRIS ACCORDING TO ARRIVAL - 2 PIECES	
Salmon - Sea bass - Sea bream	9€
Salmon eggs - Red tuna	10€
Tuna belly	17€
Wagyu	19€
Kobe	22€
SUSHIS ASORTMENTS	
Today's selection: nigiri, sashimi, maki, California rolls	
20 pieces	55€
40 pieces	110€
60 pieces	165€

STARTERS

MISO SOUP	10€
CEVICHES Instant fish, coconut, satay & leche te tigre	25€
HIYAYAKKO Fresh soya dish, ponzu et fresh herbs	12€
TARTARE Umami-flavoured beef tartare with couteux cheese	24€
ROCK SHRIMP TEMPURA Fries shrimp with spicy mayonnaise - 100 gr	24€

MAIN COURSES

MEAT	
Pork belly confit, Koshihikari rice, katsuobushi and Kimchi	34€
Wagyu burger with sweet potato fries	50€

FISH

Grilled octopus, miso aubergine and Chimichi mayonnaise	34€
Lobster roll, snacked claws and black garlic	56€
St Pierre Ikejime roti meunière, Japanese seaweed and fennel texture	49€

SIDE DISHES	
Plain rice	7€
Rice with yuzu kosho	9€
Umami vegetable fricassee	10€
Umami salad	10€
Sweet potato fries	12€

PREMIUM JAPANESE MEATS

WAGYU BEEF

Temaki wagyu, tonkatsu sauce	35€
Wagyu beef nigiri	19€
Grilled wagyu on Hibachi- 150gr	120€

KOBE BEEF

California roll Kobe beef	35€
Kobe beef nigiri	22€
Grilled Kobe on Hibachi- 170gr	170€

Exceptional meats from the Land of the Rising Sun, Wagyu and Kobe beef come from meticulously cared-for livestock, raised with particular attention, wich gives them their unrivaled tendernessand unique flavor.

DESSERTS

Frozen Mochis Flavours according to arrival	6€
Daifuku Flavour according to arrival	6€
Matcha and white chocolate entremet	12€
Chocolate hazelnut and miso entremet	12€
Pear and sesame tartlet	12€

THANKS

TERRE DE PROVENCE
CULTIVATEURS DE SENS

PARO, POISSONNERIE & FRUITS DE MER

BOUCHERIE CAPUCINES

MAISON STURIA

UMAMI

NISHIKIDORI

SANTOP

PROVENANCE

BEEF: JAPAN, GERMANY

POULTRY: FRANCE

PORK: FRANCE

LOBSTER: CANADA

