

---

*After realizing his dream of creating the Kaiseki , our gourmet Japanese restaurant, Chef Matthieu Dupuis Baumal, still associated with the chef from Tokyo, Kazunari Noda, offers with the K brasserie a casual version of Japanese cuisine, with Asian touches.*

*Thanks to many years of experience in France and in the Land of the Rising Sun, our two chefs invite you to travel.*

## UMAMI LUNCH PACKAGE\* | 49€

*To discover every midday!*

---

## SUGGESTION OF THE MOMENT\*

*Starter or main course, hot or cold*

*Lunch and dinner*

*Variable price*

*\*According to the Chef's inspiration  
Matthieu Dupuis Baumal et Kazunari Noda*

# SNACKING

---

## SHIITAKE

*Sour and umami japanese mushroom*

8€

## EDAMAME

*Plain*

8€

*Spicy*

10€

*Truffle*

12€

## HIYAYAKKO

*Fresh soya dish, ponzu et fresh herbs*

12€



か  
い  
せ  
き

# SNACKING

---

## ROCK SHRIMP TEMPURA

*Fries shrimp with spicy mayonnaise - 100 gr* 24€

## TEMPURA

*Prawn with ponzu sauce - 100 gr* 22€

*Vegetables, ponzu sauce - 180 gr* 20€

*Assortiment mix, ponzu sauce* 26€

## GYOZAS - 5 PIECES

*Chicken, ponzu sauce* 21€

*Prawn with crustacean ponzu sauce* 22€

*Vegetables and ume sauce* 20€

## POULET KARAAGE

*Fried and marinated piece of chicken - 200 gr* 23€

## YAKITORI BEEF AND CHEESE SKEWER

*Beef with cheese and sansho mouss* 21€

# LES SUSHIS

---

## SUSHIS OF THE MOMENT

*Price according to arrival*

### MAKIS - 8 PIECES

<i>Spicy Tuna</i>	16€
<i>Yellow tail marinated with yuzu</i>	15€
<i>Salmon, cream cheese &amp; mango</i>	16€
<i>Salmon</i>	13€
<i>Vegetables</i>	10€

### CALIFORNIA ROLLS - 8 PIECES

<i>Lobster &amp; avocado</i>	40€
<i>Tuna tobiko, avocado &amp; yuzu kosho</i>	22€
<i>Crab avocado &amp; sansho</i>	28€
<i>Prawn tempura &amp; avocado</i>	24€

### NIGIRIS | ACCORDING TO ARRIVAL - 2 PIECES

<i>Salmon - Sea bass - Sea bream - Yellow tail</i>	9€
<i>Salmon eggs - Red tuna</i>	10€
<i>Tuna belly</i>	17€
<i>Wagyu</i>	19€

### SUSHIS ASORTMENTS

<i>20 pieces : 8 nigiris, 6 makis, 6 sashimis</i>	55€
<i>40 pieces: 16 nigiris, 8 makis, 8 sashimis, 8 california rolls</i>	110€
<i>60 pieces: 28 nigiris, 16 makis, 16 california rolls</i>	165€

# CAVIAR

---

## TARTARES, AVOCADO, OSCIETRA - 10 GR

*In its metal 50 gr*

*Salmon - 20 gr*

49€

*Ikejime Tuna - 20 gr*

49€

## OSCIETRA CAVIAR - KAVIARI HOUSE

*50 gr*

150€

*100 gr*

280€

## CAVIAR SUPPLEMENT - 5GR

20€

## GOLDEN SUSHI

*Otoro sushi, 5 grams of caviar, sake pairing*

50€

*Golden sushi & truffle from Alba (depending to the season)*

70€

# STARTERS

---

## SOUP

*Miso soup*

12€

## SALADS

*Umami salad*

11€

*Tourteaux and passion fruit - 120 gr*

50€

## TATAKIS

*Ikejim Red Tuna, ponzu sauce - 100 gr*

25€

*Salmon, passion pnzu sauce - 100 gr*

24€

## SASHIMI

*Yellow Tail jalapeño with ponzu sauce - 100 gr*

25€

## CEVICHES FRESH MANGO, AVOCADO, LECHE DI TIGRE DRESSING

*Blue Lobster - 100 gr*

45€

*Tuna - 100 gr*

25€

## BEEF TARTARE

*Raw flank steak with seaweed, wasabi condiment, chives & shalote*

25€

## TACOS

*Salmon tartare, guacamole, mango*

24€

*Tuna tartare, smoked ponzu, shiitake*

24€

*Crab, osciètre guacamole and caviar - 10 gr*

42€

## HIYAYAKKO

*Fresh soya dish, ponzu et fresh herbs*

12€

# MAIN COURSES

---

## MEAT

<i>Bao burger, Wagyu, sweet potatoes chips - 180 gr</i>	58€
<i>Wagyu beef with spicy red miso - 150 gr</i>	120€
<i>Beef filet, pepper &amp; sansho sauce</i>	49€
<i>Farm pig ramen</i>	32€

## FISH

<i>Black Cod with miso - 150 gr</i>	37€
<i>Octopus, salad coulis, grilled romaine lettuce &amp; yuzu - 130gr</i>	36€

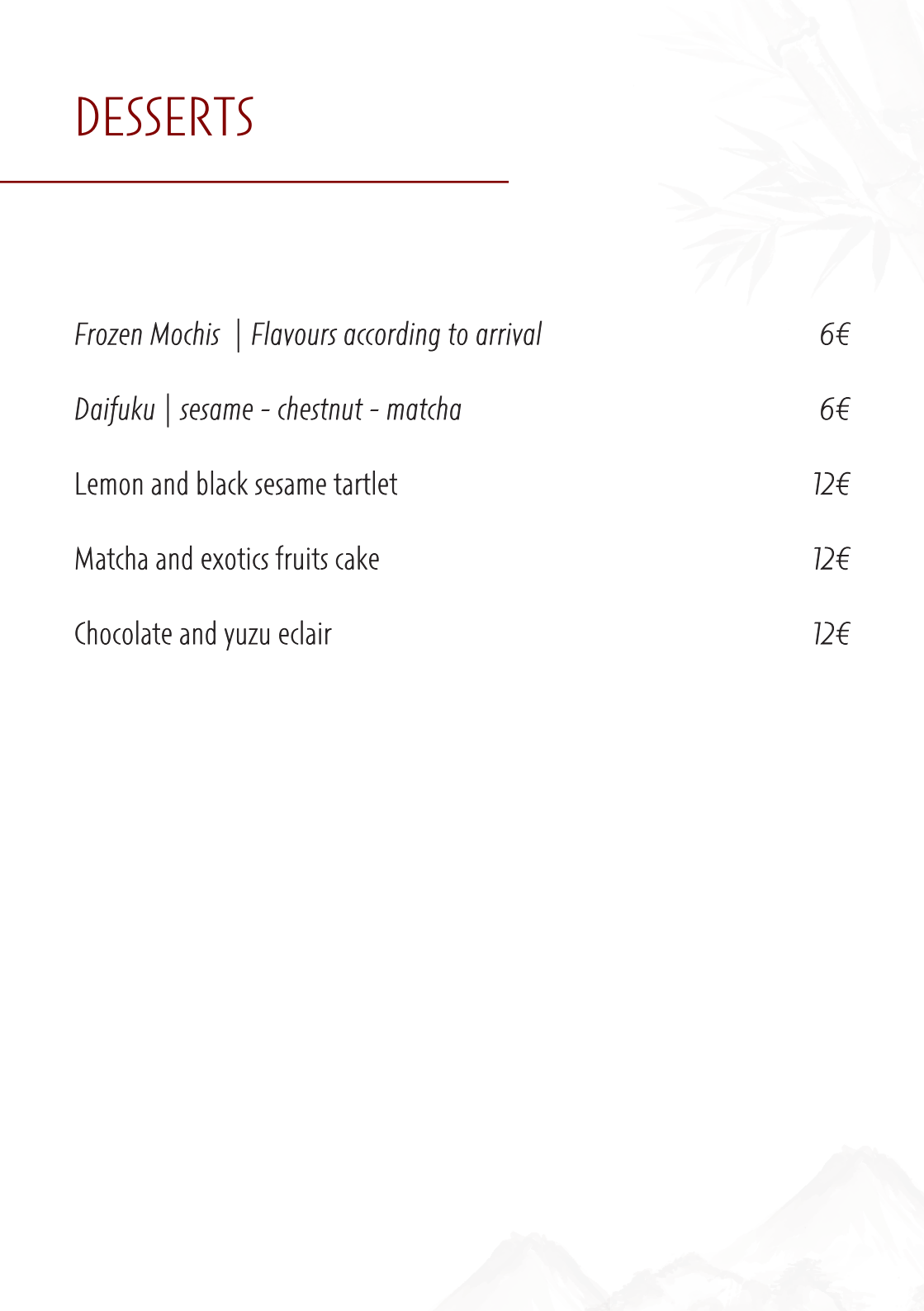
## SIDE DISHES

<i>Plain rice</i>	7€
<i>Rice with yuzu kosho</i>	9€
<i>Umami salad</i>	11€
<i>Roasted sweet potato with miso</i>	12€
<i>Umami vegetable fricassee</i>	10€
<i>Sweet potato fries</i>	12€



# DESSERTS

---



<i>Frozen Mochis   Flavours according to arrival</i>	6€
<i>Daifuku   sesame - chestnut - matcha</i>	6€
Lemon and black sesame tartlet	12€
Matcha and exotics fruits cake	12€
Chocolate and yuzu eclair	12€

# THANKS

---

TERRE DE PROVENCE

PARO, POISSONNERIE & FRUITS DE MER

BOUCHERINE CAPUCINES

MAISON KAVIARI

ISSE JAPAN

UMAMI

NISHIKIDORI

SANTOP



**RELAIS &  
CHATEAUX**