# The SAO's Sushi family




## Omakase discovery platter

1/3 NIGIRI · 1/3 ROLLS · 1/3 SASHIMI

| 15 pieces | 21 pieces | 30 pieces | 42 pieces | 60 pieces |
|---|---|---|---|---|
| **38** | **53** | **75** | **105** | **150** |

## Nigiri 2 PIECES

| | |
|---|---|
| Salmon | 8 |
| Salmon **Top** tobiko & spicy mayo | 8 |
| Tuna | 8 |
| Shrimp | 8 |
| Eel · sesame | 8 |
| Hamachi | 8 |

## Sashimi 2 PIECES

| | |
|---|---|
| Salmon | 7 |
| Tuna | 7 |
| Eel · sesame | 7 |
| Hamachi | 7 |
| Shrimp | 7 |

## Sashimi trilogy

**SAO STYLE • PONZU SAUCE**

12 PIECES

Tuna · Salmon · Hamachi

**33**

## Maki 8 PIECES

*Rolled in a nori sheet with sushi rice*

| | |
|---|---|
| Salmon | 13 |
| Tuna | 13 |
| Shrimp | 13 |
| Eel · sesame | 13 |
| Hamachi | 13 |
| Avocado | 12 |
| Cucumber · sesame | 12 |

## California 8 PIECES

*Sushi rice, nori sheet, avocado, sesame on top*

| | |
|---|---|
| Salmon | 15 |
| Tuna | 15 |
| Shrimp | 15 |
| Breaded shrimp | 15 |
| Breaded chicken | 15 |
| Hamachi | 15 |
| V Veggie | 14 |

## Crispy or Panko 8 PIECES

*California base, spicy mayo, eel sauce, fried onions or panko*

| | |
|---|---|
| Salmon | 18 |
| Tuna | 18 |
| Shrimp | 18 |
| Breaded shrimp | 18 |
| Breaded chicken | 18 |
| Hamachi | 18 |
| V Veggie | 17 |

## Spring roll 8 PIECES

*Rolled in rice paper and lettuce, sushi rice, avocado, mint, cilantro*

| | |
|---|---|
| Salmon | 17 |
| Tuna | 17 |
| Hamachi | 16 |
| Shrimp | 16 |
| V Veggie | 15 |

**Add-ons** **+1€**

Cream cheese · Cucumber · Avocado · Mango · Spicy mayo

## Sao Bowl

*Sushi rice, avocado, cucumber, edamame, carrot, red cabbage, tobiko, sesame, wakame, ginger, wasabi*

**SOLO** 6 PIECES **24**
Tuna, salmon or hamachi

**TRIO** 6 PIECES **24**
Tuna, salmon and hamachi

**DUO** 6 PIECES **24**
Tuna and salmon

V **VEGGIE** 6 PIECES **21**
Mixed raw vegetables

*Price in euros, taxes included*

## Signature rolls

**8 PIECES**

**FARMER ROLL** **23**
Breaded chicken, goat cheese, avocado /**Top** goat cheese, honey, bacon

**SAO ROLL** **24**
Tuna, mango, cucumber, avocado, mint / **Top** eel, eel sauce, sesame

**FACTORY ROLL** **24**
Shrimp, breaded shrimp, avocado, cucumber / **Top** salmon, avocado, spicy mayo, eel sauce, tobiko, sesame

**VOLCANO ROLL** **24**
Breaded shrimp, kanikama and spicy tobiko, strawberry, cream cheese / **Top** kanikama, eel sauce and masago arare

**SPIDER ROLL** 6 PIECES **24**
Soft-shell crab, avocado, cucumber, spicy tuna, pickled radish, yum yum mayo, tobiko

**DRAGON ROLL** **25**
Breaded shrimp, spicy tuna, cream cheese / **Top** avocado, fried leeks, sweet soy sauce, tobiko, spicy mayo

**LOBSTER ROLL** **26**
Fried roll, lobster cooked in Japanese court-bouillon, mint, avocado / **Top** spicy mango tartare, masago arare

**SHISO ROLL** **23**
Floral-print soy paper, hamachi, green shiso leaf, avocado, red cabbage, jalapeño mayo

**CARIBBEAN ROLL** **24**
Chicken cajun tempura, red cabbage, avocado, cream cheese / **Top** plantain, aji amarillo mayo and sweet soy sauce

**CRISPY RICE** 3 PIÈCES **19**
Fried sushi rice, salmon tartare, trout roe

## To share

**EDAMAME** — 15
Coarse salt or spicy (garlic & chili soy sauce)

**KOREAN CHICKEN** — 13
Tempura chicken bites, Korean sauce

**FRESH SPRING ROLLS** 2 PIECES
Rice paper, vermicelli, lettuce, bean sprouts, mint
SHRIMP 14 VEGETABLES v 13

**STEAMED GYOZAS** 6 PIECES
Spicy soy sauce
CHICKEN 15 SHRIMP 15 VEGETABLES v 14

**SHRIMP TEMPURA** 5 PIECES — 15
Wasabi mayonnaise

**FRIED SPRING ROLLS** 5 PIECES — 17
Chicken, pork or vegetables

**BAO BUNS** 2 PIECES OF YOUR CHOICE
2 with duck confit, crunchy vegetables, hoisin sauce — 18
2 with caramel pork, crunchy vegetables — 15
2 with crunchy vegetables, vegetarian sauce v — 11

**BAO TRIO** — 21
Duck confit • Caramel pork • Crunchy vegetables

**DUO OF CARAMELIZED MINI SKEWERS** — 19
Shrimp & marinated beef

**CHICKEN SATAY SKEWERS** 3 PIECES — 13
Peanut sauce

**MARINATED CUCUMBER SALAD** — 8
Soy sauce, sesame oil, ginger, cilantro, chives, sesame, chili powder

**IMPERIALE PLATTER** — 41
Chicken fried spring rolls (4 pieces) • Chicken gyozas (4 pieces)
Shrimp tempura (4 pieces) • Korean chicken
Beef samosas (4 pieces)

**PIZZA SUSHI** — 19
Fried rice, spicy tuna, avocado, kimchi mayo, sesame

**SUSHI TACOS** 3 TACOS
3 with spicy tuna and black tobiko **or** — 15
3 with yuzu crab and kaffir lime **or** — 21
3 with salmon and trout roe — 17

**TACOS TRIO** — 19
Tuna • Crab • Salmon

**MISO ROASTED CHINESE EGGPLANT** — 15
Fresh cilantro, baby greens, arugula

*Price in euros, taxes included*

## Salads

**WAKAME** v — 7
Seaweed salad

**JAPANESE CABBAGE** v — 7
Coleslaw style

**SAO SALAD**
Bok choy, lettuce, cabbage, fried onions, chives, red cabbage, edamame, sesame, cilantro and peanuts
CHICKEN 24
SHRIMP 25
VEGETARIAN 23

## Soups

**MISO SOUP** — 8
Tofu, wakame, sesame, chives

**VIETNAMESE BEEF PHỞ** — 27
Beef broth, rice noodles, sliced beef, bean sprouts, cilantro, chives, sesame

**SPICY THAI SHRIMP SOUP** — 27
Rice vermicelli, spicy lemongrass broth, bok choy, shiitake, kaffir lime leaves, chives, cilantro, sesame

**RAMEN** — 28
Soft-boiled egg, egg noodles, nori, shiitake, chives, cilantro, grilled chicken, leeks

## Meats

**SPICY THAI-STYLE BEEF TARTARE** — 28
Fried onions, mint, cilantro, shallots, chili, served with green salad and sweet potato fries

**CRYING TIGER** — 29
Seared beef, thinly sliced, vegetable fried rice, arugula, spicy sauce

**HALF BONELESS DUCK, HOISIN SAUCE** — 30
Served with arugula and sweet potato fries

**ASIAN-STYLE DUCK PARMENTIER** — 31
Dried apricots, hoisin sauce, pineapple roasted in banana caramel and five spices, Cajun sweet potato purée, arugula and ponzu sauce

**LUC LAC BEEF** — 31
Sautéed beef tenderloin with onions, served on a sizzling plate, jasmine rice

## Fish

**HAMACHI TATAKI** — 25
On a karashi miso-orange sauce, Asian-inspired sauce vierge

**SALMON FILLET, LEMONY WAKAME CREAM** — 28
Served with jasmine rice and ratatouille

**SEA BASS TIRADITO** — 27
Kiwi jalapeño sauce with pickled daikon condiment and kaffir lime

**COD IN ITS BROTH WITH VERMICELLI** — 28
Cod fillet served in a red curry broth, ginger, lime, coconut milk, spiced to your liking

**SEARED OCTOPUS** — 32
Cajun sweet potato purée, confit tomatoes, garlic cilantro cream, sautéed vegetables

**ASIAN-STYLE TUNA TARTARE** — 29
Tuna, mango, avocado, coconut milk, lime, lemongrass, edamame and kaffir lime leaf, salad and sweet potato fries

**CRISPY SEARED TUNA** — 31
Shiso leaf, yuzu emulsion, grilled baby bok choy and sauce vierge, edamame purée

*Price in euros, taxes included*

## Traditional dishes

**PAD THAÏ**
Thai-style stir-fried rice noodles, egg, bean sprouts, peanuts, cilantro & chives

| | | |
|---|---|---|
| VEGGIE | V | 23 |
| CHICKEN | | 25 |
| SHRIMP | | 25 |
| BEEF | | 26 |

**BO BUN NEM**
Rice vermicelli, lettuce, fried spring rolls, mint, cilantro, peanuts

| | | |
|---|---|---|
| VEGGIE | V | 23 |
| CHICKEN | | 24 |
| SHRIMP | | 25 |
| BEEF | | 26 |

**THAI RED CURRY**
Coconut milk, vegetables, jasmine rice

| | | |
|---|---|---|
| VEGGIE | V | 24 |
| CHICKEN | | 25 |
| SHRIMP | | 26 |

**STIR-FRIED VERMICELLI**
Egg, carrot, onion, edamame, cilantro, chives, sesame

| | | |
|---|---|---|
| VEGGIE | V | 23 |
| CHICKEN | | 24 |
| SHRIMP | | 25 |
| BEEF | | 26 |

**CARAMEL PORK** — 28
Slow-cooked pork shoulder, vegetables, caramel sauce & white rice

## Sides

**JASMINE RICE** V — 7

**GREEN SALAD** — 6
Garlic / ginger vinaigrette

**SWEET POTATO FRIES** V — 6

**CANTONESE RICE** — 8
Corn, carrots, edamame, onions & Morteau sausage

**STIR-FRIED CRUNCHY VEGETABLES** — 7

**VEGETABLE FRIED RICE** — 8

**SAO RICE** — 9
Spicy fried rice, crab, shrimp, onions

## Kids menu 15

**HOMEMADE CHICKEN NUGGETS + PLAIN RICE**

or

**BREADED COD + PLAIN RICE**

or

**4 KIDS SUSHI, MAKI OR CALIFORNIA + 2 NIGIRIS (6 PIECES)**

+

**1 SCOOP OF ICE CREAM**

## Desserts

**LYCHEE & POMEGRANATE CUP** — 8

**MANGO STICKY RICE** — 9

**CRÈME BRÛLÉE** — 9
Mango and yuzu whipped cream

**RUM FLAMBÉED BANANAS** — 9
And vanilla ice cream

**CHOCO-BANANA NEMS** — 9
3 pieces

**HOMEMADE COOKIE (7 MIN)** — 9
And vanilla ice cream

**HOMEMADE CHOCOLATE FONDANT (8 MIN)** — 9
And vanilla ice cream

**CUP OF ICE CREAM**

| | |
|---|---|
| 1 SCOOP | 3 |
| 2 SCOOPS | 6 |
| 3 SCOOPS | 9 |

## ALLERGENS

*Please inform your server of any allergies, we will take them into consideration.*
*For any spicy dish, according to your preference: mild, medium, spicy, very spicy.*
*We are an Asian restaurant; we use soy and sesame in most of our preparations.*

Poisson Fish · Céleri Celery · Sulfites Sulfites · Lait Milk · Crustacés Crustaceans · Soja Soy · Oeuf Egg
Sésame Sesame · Moutarde Mustard · Mollusques Molluscs · Arachide Peanut · Gluten Gluten · Fruits à coque Tree Nuts
Épicé Spicy · V Végétarien Veggie

*Price in euros, taxes included*