

The SAO's Sushi family



NIGIRI
x2



SASHIMI
x2



MAKI
x8



CALIFORNIA
x8



SPRING ROLL
x8



SAO BOWL

Omakase discovery platter

1/3 NIGIRI · 1/3 ROLLS · 1/3 SASHIMI

15 pieces
38

21 pieces
53

30 pieces
75

42 pieces
105

60 pieces
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

Add-ons +1€

Cream cheese · Cucumber · Avocado · Mango · Spicy mayo

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
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
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
Veggie	15

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 areare

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 areare

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 PIECES 19
Fried sushi rice, salmon tartare, trout roe

Sao Bowl

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

SOLO 6 PIECES 24	TRIO 6 PIECES 24
Tuna, salmon or hamachi	Tuna, salmon and hamachi
DUO 6 PIECES 24	VEGGIE 6 PIECES 21
Tuna and salmon	Mixed raw vegetables

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 ✓ 13	
STEAMED GYOZAS 6 PIECES 🌱🌱🌱🌱	
Spicy soy sauce 🌶️	
CHICKEN 15 SHRIMP 🦐 15 VEGETABLES ✓ 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	11
2 with caramel pork, crunchy vegetables	13
2 with crunchy vegetables, vegetarian sauce ✓	9
BAO TRIO 🌱🌱🌱🌱🌱	20
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	

Salads

WAKAME ✓ 🌱	7
Seaweed salad	
JAPANESE CABBAGE ✓ 🌱🌱	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

Traditional dishes

- PAD THAI**  Thai-style stir-fried rice noodles, egg, bean sprouts, peanuts, cilantro & chives
- VEGGIE** ✓ 23
CHICKEN 25
SHRIMP  25
BEEF 26
- BO BUN NEM**  Rice vermicelli, lettuce, fried spring rolls, mint, cilantro, peanuts
- VEGGIE** ✓ 23
CHICKEN 24
SHRIMP  25
BEEF 26
- THAI RED CURRY**  Coconut milk, vegetables, jasmine rice
- VEGGIE** ✓ 24
CHICKEN 25
SHRIMP  26
- STIR-FRIED VERMICELLI**  Egg, carrot, onion, edamame, cilantro, chives, sesame
- VEGGIE** ✓ 23
CHICKEN 24
SHRIMP  25
BEEF 26
- CARAMEL PORK**  28
Slow-cooked pork shoulder, vegetables, caramel sauce & white rice

Sides

JASMINE RICE  	7
GREEN SALAD   Garlic / ginger vinaigrette	6
SWEET POTATO FRIES 	6
CANTONESE RICE     Corn, carrots, edamame, onions & Morteau sausage	8
STIR-FRIED CRUNCHY VEGETABLES   	7
VEGETABLE FRIED RICE  	8
SAO RICE       Spicy fried rice, crab, shrimp, onions	9

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   Mango and yuzu whipped cream	9
RUM FLAMBÉED BANANAS And vanilla ice cream 	9
CHOCO-BANANA NEMS    3 pieces	9
HOMEMADE COOKIE (7 MIN)    And vanilla ice cream	9

HOMEMADE CHOCOLATE FONDANT (8 MIN)   

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



Végétarien
Veggie