

STARTERS

EDAMAME

2'350 xpf (24)

Steamed Green Soya Beans

TUNA TATAKI

3'200 xpf (32)

Half cooked Ahi Tuna filet, Ponzu dressing, Sesame oil

◆ MISO SOUP

1'700 xpf (17)

Japenese mushrooms, Tofu, Spring onions

SUSHI ROYAL

4'000 xpf (40)

Ahi Tuna, Mahi Mahi, Shrimps

TUNA SASHIMI

3'550 xpf (36)

Fresh Ahi Tuna from our Ocean

TEMAKI

2'550 xpf (26)

Ahi Tuna

▲ Spicy

◆ Contains Gluten

● Contains Nuts

■ Contains Dairy

ROLLS

RED DRAGON

4'300 xpf (43)

Shrimp Tempura, Ahi Tuna, Cucumber, Tobiko Eggs, Teriyaki Sauce

BORA BORA

3'430 xpf (34)

Mahi Mahi Tempura, Ahi Tuna, Tobiko Eggs, Japanese Mayonnaise

▲ ● VOLCANO

3'800 xpf (38)

Spicy Ahi Tuna, Cucumber, Peanuts, Sriracha Mayonnaise

TAHITIAN

4'190 xpf (42)

Shrimp Tempura, Ahi Tuna, Pineapple, Coconut

■ St REGIS

3'800 xpf (38)

Shrimp Tempura, Cream Cheese, Cucumber, Japanese Mayonnaise, Crispy Bacon

VEGETARIAN

3'030 xpf (30)

Carrot, Asparagus, Guacamole, Daikon

FROM THE WOKS

Our Woks are served with Steamed Rice except the Vegetarian Friendly Noodles

VEGETARIAN FRIENDLY NOODLES

3'980 xpf (40)

Noodles sauteed with Fresh Vegetables and Asian Mushrooms

▲▲● KUNG PAO CHICKEN

4'850 xpf (49)

Deep fried Chicken, Chili with Peppers, Cashew Nuts, Leeks and Kung Pao Sauce

◆ SWEET AND SOUR PORK

5'250 xpf (53)

Deep fried Pork loin with Pineapple, Lychee, Apple, Sweet and Sour Sauce

▲ SICHUAN STYLE PRAWN

5'600 xpf (56)

Deep fried Prawns with Red and Green peppers, Chili Beans and Garlic Sichuan Sauce

▲ NEW ZEALAND STIR FRIED BEEF

7'450 xpf (75)

Beef Tenderloin sauteed with Onions, Ginger, Chili Peppers,

Black Mushrooms and Oyster Sauce

▲ Spicy

◆ Contains Gluten

● Contains Nuts

■ Contains Dairy

FROM THE TEPPANYAKI

Our Teppanyaki are served with Fried Rice and Sauteed Vegetables

LOCAL SHRIMPS

6'500 xpf (65)

With Citrus gel

BAMBOO CHICKEN

5'800 xpf (58)

With Crispy Skin

PARAHA PEUE

6'350 xpf (64)

Lagoon white fish with Exotic Virgin Sauce

NEW ZEALAND BEEF TENDERLOIN

8'350 xpf (84)

SIDES

Steamed Rice

710 xpf (7)

Fried Rice

760 xpf (8)

Fried Noodles

860 xpf (9)

Sauteed Vegetables

760 xpf (8)

Wakame

860 xpf (9)

Prices net are in Pacific Francs. The US prices are for information based on average exchange rate. 5% Service Charge included

Meat origins, Beef : USA, Lamb, Chicken, Veal : New Zealand. Eating Raw or Undercooked Shellfish, Meat or Eggs increases the risk of foodborne illnesses

DESSERTS

■ ● SWEETNESS MAKI

2'310 xpf (23)

Heart of salted Caramel, Vanilla Ganache, Cacao Wrap and Chocolate Sauce

■ ◆ HINA YUZU GOMA

2'220 xpf (22)

Light Biscuit with Sesame Ganache and Praline, Yuzu Gel and Yuzu Sorbet

■ COCORIANDER

2'200 xpf (22)

Coconut Sorbet, Coriander Cream, Black Caramelized Sesame

■ ◆ FINGER PASSION AND WASABI

2'100 xpf (21)

Vanilla Cake, Wasabi Ganache, Passion Fruit Jelly, Exotic Sorbet

THE HOMEMADE ICE CREAM & SORBET

1 Scoop 710 xpf (7)

■ Ice Cream : Vanilla

2 Scoops 1'310 xpf (13)

Sorbet : Red Fruit, Exotic, Lemon, Chocolate, Coconut

3 Scoops 1'920 xpf (19)

◆ Contains Gluten

● Contains Nuts

■ Contains Dairy

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COCKTAILS SIGNATURES

JAPANESE MARTINI

2'690 xpf (27)

Bombay Sapphire Gin, Junmai Sake, Pineapple Juice, Wasabi, Matcha Syrup, Lemon Juice

SUNTORII

2'580 xpf (26)

Jameson Whiskey, Grapefruit Liquor, Sencha and Ginger Schrub, Lime Juice

MIDORI

2'650 xpf (27)

Vodka infused with kiwi, Green Chartreuse, Kiwi Syrup, Minth, Tonic

LYTCHEE MARTINI

2'630 xpf (26)

Absolut Vodka, Soho, Lytchee

HANAMI

2'670 xpf (27)

Beefeater Gin, St Germain, Cucumber water, Rose Syrup, Lime Juice, Ginger ale

BEERS & WHISKY

Asian Beers

ASAHI

1'220 xpf (12)

KIRIN CHIBAN

1'270 xpf (13)

Tahitian Beers

HINANO

950 xpf (9)

Blond, Amber, White

NIKKA FROM THE BARREL

2'660 xpf (27)

MATSUI WHISKY UMESHU

1'700 xpf (17)

SAKE SELECTION

15 cl

30 cl

CLASSIC. Sho Chiku Bai Junmai 1'240 xpf (13) 2'470 xpf (25)

*A very fine texture with harmonious aromas and flavors of macadamia nuts,
and freshly sliced bread.*

DRY. Sho Chiku Bai Junmai 1'760 xpf (18) 3'520 xpf (35)

This gives it a lighter, crisper mouthfeel and a clean finish.

LIGHT. Sierra Cold Takara 2'510 xpf (25) 5'010 xpf (50)

*It offers rounded flavor of melon, asian pear and hint of cherry.
It has a smooth, medium body with a clean and fruity finish.*

UNFILTERED. Sho Chiku Bai Nigori 2'710 xpf (27) 5'410 xpf (54)

*Aroma of melon, marshmallow and cream, with a slightly smooth texture,
and flavors of vanilla ice cream.*

SPARKLING. Mio Takara 3'420 xpf (34) 6'830 xpf (68)

It is a festive, sparkling sake, bright with aromas of peach, ripe persimmon, and fresh bread.

PRENIUM. G Joy Junmai 5'000 xpf (50) 9'990 xpf (100)

*Rich, fruit aromas supported on the palate with a velvety dense body
featuring melon cherry and a pepper finish.*

SAKE FLIGHT

Fancy a sake , You might want to try our « Sake Flight ». We have chosen for you a sample of 5 varieties. It is the perfect way to discover this traditional Japanese alcohol.

Classic . Dry . Light . Unfiltered . Sparkling 4'240 xpf (42)

CHAMPAGNE & WINES

Champagne 15 cl

BILLECART. Salmon. *Brut Réserve* 3'070 xpf (31) 15'330 xpf (153)

BILLECART. Salmon. *Brut Rosé* 23'620 xpf (236)

DEUTZ. *Brut Classic* 17'170 xpf (172)

Rose Wine 19 cl

COTE DE PROVENCE. Château Sainte Marguerite. 1'690 xpf (17) 6'750 xpf (68)

Syrah, Grenache, Cinsault

White Wine 19 cl

RANGIROA. Domaine Auroy, Blanc de Corail. 1'700 xpf (17) 5'160 xpf (52)

Carigan, Muscat Blanc

SANCERRE. Domaine Delaporte. 2'110 xpf (21) 8'440 xpf (84)

Sauvignon Blanc

MONTAGNY 1er CRU. Louis Latour, La Grande Roche. 1'970 xpf (20) 7'880 xpf (79)

Chardonnay

SANTA BARBARA COUNTY. Seaglass. 1'500 xpf (15) 6'000 xpf (60)

Chardonnay

Red Wine 19 cl

POMEROL. Château Mazeyres. 2'280 xpf (23) 9'100 xpf (91)

Cabernet Franc, Merlot

SANCERRE. Alphonse Mellot. 2'930 xpf (29) 11'700 xpf (117)

Pinot Noir

SANTA BARBARA COUNTY. Seaglass. 1'790 xpf (18) 7'130 xpf (71)

Pinot Noir

SANTA BARBARA COUNTY. Seaglass. 1'790 xpf (18) 7'130 xpf (71)

Cabernet Sauvignon