



K I N U

yava

SAINT-BARTHELEMY

COCKTAILS SIGNATURES

SIGNATURE COCKTAILS

20

KYŪRI MARGARITA 9,5CL

Volcan blanco, jus de concombre, agave, yuzu, wasabi

Volcan blanco, cucumber juice, agave, yuzu, wasabi

SHOGA ZOMBIE 12CL

Plantation Dark & Overproof, shrub miel citronnelle et gingembre, Angostura

Plantation Dark & Overproof, honey lemongrass and ginger shrub, Angostura

YUZUJITO 17CL

Vodka, yuzu, menthe fraîche, citron vert, pamplemousse, soda water

Vodka, yuzu, fresh mint, lime, grapefruit, soda water

Cocktails sur mesure à la demande

Special cocktails on request

ENTREES FROIDES COLD STARTERS

SPRING ROLL , vinaigrette yuzu spicy 🍷 Vegetarian spring roll, yuzu spicy dressing	19
TATAKI DE SAUMON , sauce coriandre, bubu arare Seared salmon, coriander sauce, bubu arare	29
CARPACCIO DE BAR , stracciatella, framboises et basilic, yuzu balsamique Sea bass carpaccio, stracciatella, raspberries and basil, yuzu balsamic	30
TARUTO 🍷 Galette craquante de thon, tarama à la truffe blanche, sauce yuzukosho Sliced tuna on crispy tarts, truffle tarama, yuzukosho sauce	29
Galette craquante de saumon, tarama à la truffe blanche, sauce New Style Sliced salmon on crispy tarts, truffle tarama, New Style sauce	26
CEVICHE KINU STYLE miso et patate douce crispy Kinu Style ceviche, mise and crispy sweat potato	28
TORO TARTARE 🍷 Tuna belly tartare	29
CARPACCIO DE MAHI MAHI , sauce yuzu, piment vert et coriandre Mahi mahi carpaccio, green pepper and coriander, yuzu sauce	23
SASHIMI DE BAR , granny smith, aji amarillo Sea bass sashimi, granny smith, aji amarillo	28
CARPACCIO NEW STYLE Saumon Salmon	24
Thon Tuna	27
Mahi mahi Mahi mahi	21
CALIFORNIA SOFT SHELL CRAB en feuille de daïkon 🍷 Soft Shell Crab california in daikon wrap	35
SNOW CRAB ET SPICY TUNA , sur nori en tempura 🍷 Snow crab and spicy tuna, on nori seaweed tempura	28
WAGYU , artichauts poivrade, parmesan, rucola Wagyu, baby artichokes, parmegiano, rucola	65
SUSHI CROUSTILLANT Crispy sushi 🍷	à la pièce / per piece
Spicy tuna Spicy tuna tartare	12
Caviar et crème fraîche Caviar and cream	25

ENTREES CHAUDES HOT STARTERS

CREVETTES en kadaif, sauce wasabi beets aioli Crispy shrimps in kadaif, wasabi beets aioli sauce	24
RAVIOLIS FRITS poulet et légumes Gyoza, chicken and vegetables	20
AUBERGINE GRATINEE de miso sucré 🍄🍷 Grilled eggplant, miso-glazed	19
ASPERGES GRILLEES , sabayon yuzu, parmesan 🍷 Grilled asparagus, yuzu sabayon, parmegiano	22
SOUPE MISO Miso soup	7
SHISHITO PEPPERS , miso 🍷 Fried piquillos, miso	14
EDAMAME 🍷 Edamame	9

SALADES SALADS

SALADE JAPONAISE aux algues et concombres, vinaigrette japonaise Seaweed and cucumber salad, Japanese dressing	15
TAGLIATA DE COURGETTES , feta, radis, menthe, aneth, coriandre et shiso 🍷 Zucchini tagliata, feta, radish, mint, dill, cilantro and shiso	24
SALADE DE TEMPURA DE CREVETTES , spicy mayonnaise 🍄 Shrimp tempura salad, spicy mayonnaise	24
POUSSES D'EPINARDS , asperges vertes grillées, pignons, vinaigrette yuzu 🍄🍷 Baby spinach, grilled green asparagus, pine nuts and dried miso, yuzu dressing	23
SALADE DE KING CRAB , mesclun de jeunes pousses - à partager King Crab salad, mixed green salad, crisp vegetables - to share	270

VIANDES & VOLAILLES MEAT & POULTRY

BROCHETTES DE POULET Chicken skewers	38
FILET DE BOEUF Beef fillet	48
COTELETTES D'AGNEAU , ail et romarin Lamb chops, garlic and rosemary	47
FAUX-FILET DE WAGYU A5 Wagyu sirloin	190
TOMAHAWK 900GR - à partager Tomahawk sirloin 900GR - to share	310

Sauces au choix: béarnaise à la japonaise, balsamic teriyaki,
Japanese barbecue, yuzu chimichurri, wasabi ponzu

ACCOMPAGNEMENTS SIDE ORDERS

HARICOTS VERTS sauce sake soy butter et yuzu String beans sake soy butter sauce, yuzu	14
LEGUMES VAPEUR et tofu Steamed vegetables and tofu	16
GARLIC RICE Garlic rice	8
RIZ NATURE White rice	7

CAVIAR

OSSETRA ROYAL Petrossian

50GR 380

125GR 950

IMPERIAL Casparian

30GR 158

TEMPURA

CREVETTES Shrimps	37
LEGUMES Vegetables	22
ASSORTIMENT Mix	35

POISSONS FISH

LANGOUSTE , sauce chimichurri Lobster, chimichurri sauce	95
SAUMON POELE , sauce teriyaki Pan-fried salmon, teriyaki sauce	45
BAR CHILIEN , sauce miso jalapeño Chilean sea bass, miso jalapeño sauce	52
CREVETTES GRILLEES , lait de coco, miso épicé Grilled shrimps, coconut milk, spicy miso	42
BLACK COD mariné à la sauce miso Miso marinated Black Cod	52
FILET DE BAR VAPEUR , sauce New Style Steamed sea bass fillet, New Style sauce	42

MAKI

6 PIECES

THON Tuna	27
THON ROUGE , sauce épicée 🍣 Tuna with spicy sauce	29
THON GRAS Tuna belly	36
CHIZU , saumon, fromage frais Chizu, salmon, fresh cheese	17
SAUMON Salmon	16
CONCOMBRE 🍷 Cucumber	12
AVOCAT 🍷 Avocado	12

CALIFORNIA

6/8 PIECES

SOFT SHELL CRAB en feuille de daïkon 🍣 Soft Shell Crab, daïkon wrap	35
TEMPURA DE CREVETTES 🍣 Shrimp tempura	25
CRABE TOBIKO , concombre, mayonnaise Crab, cucumber, tobiko, mayonnaise	34
SAUMON NEW STYLE sauce unagi Seared salmon, avocado, cream cheese	29
CRABE MANGO , concombre 🍣 Crab, fresh mango, cucumber	38
BLACK COD GRILLE mariné au miso et concombre 🍣 Miso marinated Black Cod and cucumber	28
WAGYU MI-CUIT , asperges, oignons rouges, sauce chili aioli Seared Wagyu, asparagus, red onions, chili aioli sauce	95
ANGUILLE GRILLEE , avocat Grilled eel, avocado	28
SAUMON , avocat 🍣 Salmon, avocado	19
VEGETARIEN 🍣 Vegetarian	16

SUSHI SASHIMI

SELON ARRIVAGE / FRESH DELIVERY DEPENDING

	SUSHI à la pièce per piece	SASHIMI 5 pièces 5 pieces
LES SPECIALITES SPECIALITIES		
SUSHI CROUSTILLANT SPICY TUNA Crispy sushi spicy tuna tartare	12	-
SUSHI CROUSTILLANT CAVIAR et crème fraîche Crispy sushi caviar and cream	25	-
WAGYU, CAVIAR, cébette et gingembre Wagyu, caviar, spring onion and fresh ginger	40	-
TATAKI DE SAUMON , truffe noire et oeufs de saumon Salmon tataki, black truffle and salmon eggs	10	-
AUBERGINE MARINEE au miso truffé  Marinated eggplant with truffled miso	8	-
LES CLASSIQUES CLASSICS		
SAUMON Salmon	8	25
THON Tuna	10	32
THON GRAS Tuna belly	20	42
BAR Sea bass	8	25
ANGUILLE GRILLEE Grilled eel	9	80
OEUF DE SAUMON Salmon eggs	12	25

DESSERTS

MOCHI ICE à la pièce Ice mochi per pièce	10
ALOE VERA , agrumes et sorbet coco Aloe vera citrus fruits and coconut sherbet	16
TIRAMISU MACHA Macha tiramisu	16
DESSERT DU JOUR Dessert of the day	21
CREME BRULEE AU THE VERT Green tea "creme brulee"	14
GLACES - SORBETS 2 boules Ice-cream - sherbet 2 scoops	11
ANANAS Pineapple	12
MANGUE Mango	12
ASSIETTE DE FRUITS EXOTIQUES Exotic fruits platter	25