

**MENU SENDAI**

	Allergènes/ Allergens	Prix / Price
<b>APPERITIZERS</b>		
<b>JAPANESE CHICKEN AND VEGETABLES CROQUETTE</b> , Grilled salmon and onion on skewer served with teriyaki sauce		12
<b>TORI KARAAGE</b> Made with juicy marinated chicken coated in an ultra-crisp shell with sweet chili sauce		14
<b>TEMPURA MARIAWASE</b> Assorted tempura with seafood and vegetables with ponzu sauce		38
<b>SHAKEYAKI</b> Japanese type of skewered salmon with teriyaki sauce		16
<b>YAKITORI</b> Japanese type of skewered chicken with teriyaki sauce		12
<b>SOUP</b>		
<b>WONTON SHRIMP SOUP</b> Soup containing cooked delicate wontons filled with shrimp, vegetables, soy sauce and sesame oil		22
<b>TUNA TOFU MISO SOUP</b> Traditional Japanese soup consisting of a dashi stock tuna into which softened miso pasted mixed		24
<b>NOODLES</b>		
<b>PAN AND GRILL FRIED NOODLE</b> Chinese noodles covered in savory sauce and tossed with fresh and bright vegetables		14
<b>STIR FRIED SEAFOOD UDON</b> Japanese noodle thick and chewy white noodle coaxes maximum flavor of seafood ingredients		32
<b>NIGIRI</b>		
<b>EBI 2pcs</b> Shrimps		28
<b>SUZUKI 2pcs</b> Sea bass		12
<b>TAKO 2pcs</b> Octopus		12
<b>SHAKE 2pcs</b> Salmon		12
<b>MAGURO 2pcs</b> Tuna		12
<b>SASHIMI</b>		
<b>MAGURO 4pcs</b> Tuna		12
<b>SHAKE 4pcs</b> Salmon		12
<b>TAKO 4pcs</b> Octopus		12
<b>SUZUKI 4pcs</b> Sea bass		12
<b>EBI 4pcs</b> Shrimps		38
<b>CHIRASHI</b>		
<b>CHIRASHI SAKURA</b> bowl sushi rice , shrimps, salmon, tuna, sea bass, tobiko and surimi		38
<b>CHIRASHI ORIGAMI</b> Bowl Sushi rice, tuna, sea bass, cheese, avocado, cucumber		32
<b>SALMON AVOCADO SALAD</b> Made with healthy low carb meal with apple dressing		28
<b>GUNKAN</b> Crape, Salmon, Tuna		12
<b>SUSHI MIX</b>		
<b>MENU FRESH 13pcs</b> Salmon, tuna and vinegar rice wrapped in seaweed leaf		24
<b>SASHIMI MORIAWASE</b> Ebi, shrimp, salmon, tuna, sea bass		32
<b>CLASSIC ROLL 12pcs</b> Salmon, shrimp, surimi , crab meat and vinegar rice wrapped in seaweed leaf		34
<b>SUPER SÉLECTION 16pcs</b> Salmon, tuna, sea bass, surimi, crab meat, tobiko, egg salmon and vinegar rice wrapped in seaweed leaf		36
<b>MIX SASHIMI SUSHI 12pcs</b> Rice, salmon, tuna, sea bass		28

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<b>MAKI MIX 12pcs</b> Salmon, tuna, sea bass, surimi, crab meat, cucumber and vinegar rice wrapped in seaweed leaf		<b>32</b>
<b>MAKI (HOSOMAKI)</b>		
<b>MAKI CUCUMBER/KAPPAMAKI 6pcs</b> Cucumber and rice vinegar wrapped in seaweed leaf		<b>14</b>
<b>MAKI TUNA/TEKKAMAKI 6pcs</b> Tuna and rice vinegar wrapped in seaweed leaf		<b>16</b>
<b>MAKI SALMON/SHAKE MAKI 6pcs</b> Salmon and rice vinegar wrapped in seaweed leaf		<b>18</b>
<b>NEW STYLE MAKI 6pcs</b> Cheese, salmon, tobiko, egg salmon and rice vinegar wrapped in seaweed leaf		<b>24</b>
<b>MAKI SURIMI 6PC</b> Surimi and rice vinegar wrapped in seaweed leaf		<b>16</b>
<b>TEMAKI</b>		
<b>TEMAKI SHRIMP AVOCADO TEMAKI 1pcs</b> Shrimp placed along vinegar rice finished with thin sliced creamy avocado		<b>24</b>
<b>TUNA AVOCADO TEMAKI 1pcs</b> Tuna placed along vinegar rice finished with thin sliced creamy avocado		<b>18</b>
<b>TEMAKI SAUMON AVOCAT 1pcs</b> salmon placed along vinegar rice finished with thin sliced creamy avocado		<b>20</b>
<b>FUTO-MAKI</b>		
<b>TORI FUTOMAKI 5pcs</b> Chicken, avocado, lettuce and rice vinegar wrapped in seaweed leaf		<b>22</b>
<b>SWEET FUTOMAKI 5pcs</b> Salmon, Tuna, ananas, œuf and rice vinegar wrapped in seaweed leaf		<b>34</b>
<b>EBI TEMPURA ROLL 5pcs</b> Tempura shrimp, avocado, lettuce and rice vinegar wrapped in seaweed leaf		<b>42</b>
<b>FUTOMAKI VÉGÉTARIEN 5pcs</b> Cucumber, carrot, cheese, avocado and rice vinegar wrapped in seaweed leaf		<b>20</b>
<b>FUTOMAKI DUO 5pcs</b> Salmon, Tuna, cheese, cucumber, avocado, tobiko and rice vinegar wrapped in seaweed leaf		<b>34</b>
<b>FRUITS MAKI 5pcs</b> Strawberry, banana, kiwi, ananas and rice vinegar wrapped in seaweed leaf		<b>16</b>
<b>MAMI NORI 5pcs</b> Tempura shrimp, smoked salmon, scallops, cheese, avocado and rice vinegar wrapped in seaweed leaf		<b>36</b>
<b>CALIFORNIA ROLLS</b>		
<b>CACHER MENTHE 4pcs</b> Salmon, avocado, tige de menthe and rice vinegar wrapped in seaweed leaf		<b>21</b>
<b>SALMON AVOCADO 4pcs</b> Salmon, avocado and rice vinegar wrapped in seaweed leaf with grand sesame over		<b>28</b>
<b>SURIMI AVOCADO 4pcs</b> Surimi, avocado and rice vinegar wrapped in seaweed leaf with tobiko over		<b>24</b>
<b>TUNA ÉPICÉ 4pcs</b> Tuna, avocado, togarachi and rice vinegar wrapped in seaweed leaf with grand sesame over		<b>21</b>
<b>EBI FRY ROLL 4pcs</b> Shrimp and rice vinegar wrapped in seaweed leaf is breaded and deep fried		<b>38</b>
<b>SUSHI PIZZA</b>		
<b>PIZZA DELUXE 8pcs</b> Breaded and deep fried rice vinegar wrapped in seaweed leaf with mix scallops, smoked salmon and tobiko		<b>38</b>
<b>PIZZA MOZZARELLA 4pcs</b> Breaded and deep fried rice vinegar wrapped in seaweed leaf with mix cooked salmon, mozzarella, huile and tobiko		<b>34</b>
<b>CRUNCHY ROLL</b>		
<b>CRUNCHY 8pcs</b> Tempura shrimp with mix togarashi and tanoke over the rice vinegar wrapped in seaweed leaf		<b>36</b>
<b>DRAGON EYE 6pcs</b> Salmon and tobiko in rice vinegar wrapped in seaweed leaf breaded and deep fried		<b>32</b>
<b>CRUNCHY SALMON CHEESE 8pcs</b> Salmon, avocado and cheese Breaded and deep-fried rice vinegar wrapped in seaweed leaf		<b>36</b>

## MENU SENDAI

**CRUNCHY CALIFORNIA SURIMI 8pcs** Surimi,avocado Breaded and deep fried rice vinegar wrapped in seaweed leaf

### MAKI DE CHEF

**SHAKE ROLL 8pcs** salmon, tuna, surimi, avocado in rice vinegar wrapped in seaweed leaf breaded and deep fried with tobiko over and sauce spicy mayonnaise and sauce sucre

**RAINBOW ROLL 8pcs** Surimi and avocado in rice vinegar wrapped in seaweed leaf with salmon, seabass, Tuna,avocado on top

**GREEN ROLL 8pcs** Shrimp,cheese,avocado in rice vinegar wrapped in seaweed leaf on top avocado tanoke and sauce mayonnaise

**CRAZY SALMON ROLL 8pcs** Salmon, avocado, tanoke in rice vinegar wrapped in seaweed leaf on the top salmon,cheese and Surimi with spicy mayonnaise

**VOLCANO ROLL 8pcs** Tuna, avocado, cucumber in rice vinegar wrapped in seaweed leaf on the top salmon and surimi chopped with spicy sauce mix and spicy mayonnaise and grand sesame

**RED ROLL 8pcs** Chopped Tuna,avocado,tanoke in rice vinegar wrapped in seaweed leaf on top with togarachi and fried onion and spicy sauce

### TEPPANYAKI

CHICKEN WITH FRIED RICE

TEPPANYAKI SIRLOIN STEAK WITH FRIED RICE

TEPPANYAKI BEEF TENDERLOIN (75g) and lamb (75g) with pan fried noodle

TEPPANYAKI SHRIMP WITH FRIED RICE

TEPPANYAKI SALMON WITH FRIED RICE

TEPPANYAKI WITH RICE AND VEGETABLES

### COMBO TEPPANYAKI

TEPPANYAKI TUNA (75g) and sea bass (75) with pan fried noodle

TEPPANYAKI BEEF TENDERLOIN (75g) and lamb (75 g) with pan fried noodle

TEPPANYAKI MIX seafood and seabass (75g) with pan fried noodle

TEPPANYAKI SALMON (50g) seabass(50g) and tuna(50g) with pan fried noodle

TEPPANYAKI SHRIMP (75g) and sirloin beef (75g) with pan fried noodle

### COMBO SET

#### ROYAL SET MENU (FOR 2)

APPETIZER brochette de saumon

SHAKEYAKI 4pcs

SOUP wonton shrimp soup

TEPPANYAKI shrimp 6pcs and lobster (200g) with Pan-fried noodle and fried rice

JAPANESE JASMINE CREAM PUDDING (2)

#### AFTER SUNSET SET MENU (FOR 2)

APPETIZERS Japanese chicken and vegetables croquettes 2pcs

SUSHI Maki salmon 6pcs

TEPPANYAKI sirloin steak (200g),calamari (100g) with pan fried noodle and fried rice

DESSERT fruit salad Japanese touched

#### HAPPY FAMILY SET (FOR 4)

APPETIZERS Torikaraage (FOR 4)

SUSHI Tekkaspicy(4pcs) ,salmon avocado (4pcs),nigiri(4pcs)

TEPPANYAKI salmon(200g), chicken (200g), beef tenderloin steak(200g) shrimp(4pcs), seabass(200g)

DESSERT Kudamono fruit Assorted/vanilla ice cream

Allergènes/ Allergens	Prix / Price
	36
	34
	34
	36
	36
	38
	38
	36
	38
	46
	62
	38
	16
	41
	48
	48
	38
	62
	360
	240
	360

## MENU SENDAI

### **MOVENPICK SET (FOR 4)**

**APPETIZERS** Tempura Mariawase

**SOUP** Tuna Tofu Miso soup

**SUSHI** Futomaki végétarien **4pcs**

**TEPPANYAKI** shrimp **8pcs**, sirloin steak(320g), chicken(320g) with pan fried noodle and fried rice

Allergènes/  
Allergens

Prix /  
Price

**280**



### **DESSERTS**

**OKONOMIYAKI CHOCOLATE BANANA** Japanese brick pancake with cheese, chocolate and banana

**KUDAMONO** Assorted fruit

**BANANA ICE CREAM FLAMBÉ** Banana flambé with caramel sauce

**ANANAS ICE CREAM FLAMBÉ**, Pineapple flambé with caramel sauce

**JAPANESE JASMINE TEA CREAM**



**14**



**14**



**14**

**16**

**14**

<b>Cocktails avec alcool / <i>alcoholic cocktails</i></b>	<b>DT</b>
<b>Mövenpick Sunrise</b> Vin Mousseux, Triple Sec, Jus D'orange Frais	18.000
<b>Caipiroshka</b> Vodka, Citron Vert & Sucre	18.000
<b>Sousse Cosmopolitan</b> Vodka, Triple Sec, Jus De Pomme & Jus De Citron	18.000
<b>Mojito Classique</b> Rhum, Citron Frais, Menthe Fraîche, Sucre & Soda	18.000
<b>Margarita Classique</b> Tequila, Triple Sec & Jus De Citron	20.000
<b>Margarita Blue</b> Tequila, Curaçao Bleu & Jus De Citron	20.000
<b>Negroni</b> Campari, Vermouth & Gin	20.000
<b>Kir Royale</b> Vin Mousseux & Crème De Cassis	35.000
 <b>Cocktails sans alcool / <i>Non alcoholic cocktails</i></b>	
<b>Fleur d'amour</b> Banane, Jus De Citron & Sirop De Sucre	12.000
<b>Virgin Mojito</b> Citron Frais, Menthe Fraîche & Sprite	14.000
 <b>Bières / <i>Beers</i></b>	
<b>Bière sans Alcool 33cl</b>	8.000
<b>Celtia Bouteille 30cl</b>	8.000
<b>Celtia Pression 33cl</b>	8.000
<b>Beck's 30cl</b>	8.000
<b>Heineken 30cl</b>	8.000
<b>Heineken Pression 33cl</b>	8.000
<b>Celtia Pression 50cl</b>	12.000
<b>Heineken Pression 50cl</b>	12.000

## Apéritifs

5 cl

Aperol		12.000
Pastis		12.000
Pernod		12.000
Ricard		12.000
Martini Blanc		12.000
Martini Rouge		12.000
Martini Bitter		12.000
Campari		12.000

## Vodkas

Bt

4cl

Smirnoff Red	200	10.000
Absolut Blue	250	12.000
Smirnoff Ice 27.5 cl		15.000
Belvedere	350	20.000
Ketel One	380	17.000
Roberto Cavalli	400	20.000
Ciroc	400	20.000
Grey Goose	400	20.000

## Gins

Bt

4cl

Gin Gordon's	300	12.000
Gin Tanquery		18.000
Gin Sapphire		20.000

## Rhums & Tequila

4cl

Rhum Negrita Rouge		10.000
Rhum Negrita Blanc		10.000
Tequila Camino		12.000
Bacardi		26.000

<b>Boukha</b>		<b>4cl</b>
Boukha Gold		8.000
<b>Whiskys</b>	<b>Bt</b>	<b>4cl</b>
Ballantine's	300	12.000
J&B	300	16.000
Johnnie Walker Red Label	300	16.000
Jack Daniel's	300	16.000
Dewar's		16.000
Johnnie Walker Black Label	400	20.000
Double Black	550	25.000
Chivas Regal	400	20.000
Johnnie Walker Platinum	850	
<b>Cognacs</b>		<b>2.5cl</b>
Cherry Brandy		12.000
Brandy Colin		15.000
Napoleon		15.000
Hennessy		25.000
Remy Martin		25.000
Martell		25.000
<b>Liqueurs</b>		<b>2.5cl</b>
Thibarine		10.000
Get 27		10.000
Bailey's		12.000
Cherry Brandy		12.000
Poire Williams		12.000
Crème de Cacao		12.000
Crème de Banane		12.000
Crème de Cassis		12.000
Malibu		12.000
Kahula		12.000
Grand Marnier Rouge		15.000
Cointreau		18.000



**Boissons Chaudes / Hot Drinks**

**Cafés / Coffee**

Espresso	7.000
Café Mövenpick	7.000
Cappuccino	8.000
Latte Macchiato	8.000

**LAVAZZA**

Espresso (Rotondo, Ricco, Crema Dolce, Delicato)	7.000
Décaféiné	7.000
Café crème	8.000
Cappuccino	8.000

**Thés / Tea**

Thé Infusion	5.500
Thé au Lait	5.500

**Sodas**

Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta, Boga, Schweppes Tonic	6.000
Pétillante (pomme, pêche)	8.000
Energy Drink	10.000

**Eaux / Waters**

Safia, Garci 0.5l	3.500
Safia, Garci 90cl	5.000

**Jus Frais / Fresh juices**

	<b>22cl</b>
Orange	8.000
Citron	8.000
Kiwi	8.000
Fraise	8.000
Cocktail de Fruits de saison	10.000



## *Les Vins Du Monde*

<b>FRANCE</b>		<b>Prix</b>
<b>Vins blancs de Bourgogne – White wines of Burgundy</b>		<b>75 cl</b>
Petit Chablis Besson	2015	160.000
Petit Chablis Daniel Dampt	2015	170.000
Chablis Daniel Dampt	2016	200.000
Puligny-Montrachet	2010	290.000
<b>Vins rosés – Rose wines</b>		
Minuty Prestige - Côtes de Provence		145.000
<b>Vins rouges de La Côte Ronde - Red wines of Côte Ronde</b>		
Paul Autard - Châteauneuf du Pape	2004	380.000
<b>Vins rouges de Bordeaux – Red wines of Bordeaux</b>		
Château Beauséjour - Saint-Émilion	2006	300.000
Château Beauséjour - Saint-Émilion	2007	300.000
Château La Gaffelière - Saint-Émilion	2002	370.000
<b>Vins rouges de Bourgogne – Red wines of Burgundy</b>		
Clos Sorbé - Morey Saint-Denis 1 <sup>er</sup> Cru	2007	360.000
Clos Sorbé - Morey-Saint-Denis 1 <sup>er</sup> Cru	2006	380.000
Cuvée Jeunesse – Bourgogne protégée	2015	270.000
Blain-Gagnard - Pommard	2003	270.000
Blain-Gagnard - Pommard 1 <sup>er</sup> Cru	1999	280.000
Les Chanlins - Pommard 1 <sup>er</sup> cru	2006	290.000
Les bois chevaux - Givry 1 <sup>er</sup> cru	2013	210.000
Les bois chevaux - Givry 1 <sup>er</sup> cru	2014	210.000
Clos Du Cellier aux Moines - Givry 1 <sup>er</sup> cru	2013	220.000
Clos Du Cellier aux Moines- Givry 1 <sup>er</sup> Cru	2014	220.000
Mâcon-Pierreclos - Gamay	2016	110.000
<b>ITALIE</b>		
<b>Vins rouges– Red wines</b>		
Chianti et Chianti Classico	2013	150.000

## *Les Vins Mousseux et Champagne*

K de Kurubis demi Sec	120.000
K de Kurubis rosé	120.000
K de Kurubis Blanc de Blanc	120.000
Cybèle	120.000
Mumm rosé	380.000
Veuve Clicquot	500.000
Moët Chandon	500.000

## *Les Vins De Tunisie*

<b>Vins rouges - Red wines</b>	<b>Prix 37cl</b>	<b>Prix 75cl</b>
Magon	25.000	45.000
Jour & Nuit	25.000	45.000
Vinum		50.000
Shadrapa		50.000
Magon Signature		50.000
Vieux Magon		60.000
Cuvée des Chasseurs		60.000
Vieux Magnifique		60.000
Kurubis		60.000
Selian	25.000	60.000
Bougène - Réserve 2016		70.000
<b>Vins blancs - White wines</b>		
Magon	25.000	45.000
Jour & Nuit	25.000	45.000
Phenicia		45.000
Selian		50.000
Shadrapa		50.000
Vinum		50.000
Clipea Chardonnay		60.000
Kurubis		60.000
Cuvée Magnifique		60.000
<b>Vins rosés – Rose wines</b>		
Magon	25.000	45.000
Jour & Nuit	25.000	45.000
Bougène		50.000
Désir		50.000
Soltane		50.000
Pétale de Rose		50.000
Vinum		50.000
Selian		60.000
Gioia		70.000
Crazy		90.000