

SUSHI SHUNEI

THE MENUS

CHEF SHUNEI'S OMAKASE

AMUSE-BOUCHE

SASHIMI

SIGNATURE TSUMAMI

GRILLED FISH

14 NIGIRI

TEMAKI

MISO SOUP

SORBET

Hazelnut & houjicha
umeboshi
by la Manufacture
de Glace Alain Ducasse

250€

+75€

Transcend 2 nigiri with
caviar from La Maison
Petrossian (15 grams)

Our prices include tax
and service.

SUSHI SHUNEI

THE MENUS

THE CHEF'S SASHIMI & NIGIRI MENU

AMUSE-BOUCHE

SASHIMI

12 NIGIRI

TEMAKI

MISO SOUP

SORBET

Hazelnut & houjicha
umeboshi
by la Manufacture
de Glace Alain Ducasse

200€

+75€

Transcend 2 nigiri with
caviar from La Maison
Petrossian (15 grams)

Our prices include tax
and service.

SUSHI SHUNEI

THE MENUS

THE CHEFS' LUNCH MENU

Available on Saturdays
at lunch only.

AMUSE-BOUCHE

12 NIGIRI

TEMAKI

MISO SOUP

150€

Our prices include tax
and service.

ADDITIONAL
ITEMS

NIGIRI

Akami	Lean bluefin tuna	18€
Chutoro	Medium-fatty tuna	24€
Otoro	Fatty tuna	28€
Hamachi	Yellowtail	20€
Hotate	Scallop	18€
Ika	Squid	18€
Iwashi	Sardine	15€
Kinmedai	Alfonsino	20€
Masu	Trout	20€
Ebi	Shrimp	25€
Saba	Mackerel	12€
Suzuki	Sea bass	18€
Shake	Salmon	15€
Tai	Sea bream	20€
Unagi	Eel	25€

GUNKAN

Ikura	Salmon roe	20€
Uni	Sea urchin	35€

MAKI

Negitoro	Fatty tuna tartare	30€
Unagi	Eel	25€
	Chef's Futomaki	50€