



S A K E S

FOR THE APERITIF... FOR TWO



20 cl

Sparkling dry **FUTSUSHU** 25 €

Sparkling sake with a refreshing and subtly fruity taste.

FOR FISH DISHES



30 cl

Miyamizu No Hana
TOKUBETSU JUNMAI 28 €

Fruity touch due to a high mineral content.

FOR VEGETABLE DISHES



30 cl

Dream **JUNMAI GINJO** 21 €

Light and sweet taste brewed with Yumeyama water.

FOR SPICY DISHES



30 cl

Kotobuki **JUNMAI GINJO** 23 €

Profile ranging from exotic fruits to banana and pineapple.

Tomio **JUNMAI GINJO** 39 €

Highly expressive fruity aromas.

FOR MEAT DISHES



30 cl

Bonds well with beef
JUNMAI GINJO (KIMOTO) 23 €

A sake full of character, powerful, and refreshing.

FOR CONNOISSEURS



75 cl

Koi **JUNMAI DAIGINJO** 200 €

Robust, dry, and pure sake.

BEVERAGES

We offer the full range
of beverages from the restaurant l'Atelier du Séllys
in addition to its Japanese specialties:

B I E R E

J A P O N A I S E

Beer of the month 6 €

U M E S H U (Plum Liqueur)

Umeshu 9 €

Umeshu + shizo 9 €

Umeshi + yuzu 9 €

G I N S

Roku 12 €

Geserveerd met begeleiding

W H I S K I E S

Nobushi 12 €

Hibiki Harmony 18 €

Nikka from the barrel 14 €

Served classic or in mizuwari style

C O C K T A I L S

Ume Spritz 15 €

Umeshu / Champagne
classic, yuzu, shiso, mango flavors

Geisha Negroni 14 €

Jinzu gin / Martini Rosato / Campari /
coriander & yuzu

Ichigo Ichie 13 €

Roku gin / jasmine liqueur / Lillet /
matcha & kaffir cordial

Soleil Levant 15 €

Nikka from the barrel / umeshu / coconut water /
pandan syrup

Iced tea 8.50 €

Depending on the bartender's mood

Also, feel free to ask for our wine list.

 Find us

 on social media

SHISU FUSION

THE MENU



Menu
6 courses
at 69€/person
(for 2 people)
The best choice
to discover
our fusion
cuisine

Food
and sake
pairing
30 €

Trio of Makis

Salmon / Tuna / Unagi

*

King Crab

Granny Smith / Fermented Tomato / Chili / Wasabi / Coriander

*

Duck Confit Gyoza

Galangal Sauce / Coconut / Lime / Palm Sugar

*

Wagyu Beef Tataki

Ponzu Onion / Lotus Chips

*

Flambéed Banana Sushi

with Sake / Liégeois Praline

*

Yuzu Financier

Vanilla Shiitake Ice Cream / Miso

Vegetarian? Our chef offers vegetarian specialties upon request.

Need information about allergens? Our manager will be happy to assist you.

STARTERS

Royal Sea Bream Sashimi	18 €
<i>Red Chili / Lime</i>	
Salmon and Tuna Sashimi	21 €
Lobster Spring Roll	23 €
King Crab	28 €

Granny Smith / Fermented Tomato / Chili / Wasabi / Coriander

MAINS

Sautéed Scampi	35 €
<i>Green Curry / Coconut / Jasmine Rice</i>	
Beef Fillet with Tiger Sauce	48 €
Duck Confit Gyoza	34 €
<i>Galangal Sauce / Coconut / Lime / Palm Sugar</i>	
Wagyu Beef Tataki	52 €

Ponzu Onion / Lotus Chips

SIDES

Stir-fried Vegetables Noodles	6 €
Jasmine Rice	6 €
Sautéed Shiitake	6 €
Soy Edamame	6 €

SUSHIS 6 pieces

Salmon	18 €
Tuna	21 €
Unagi (eel)	24 €
Wagyu	40 €

MAKIS 6 pieces

Tuna or spicy tuna	21 €
Salmon or spicy salmon	18 €
Unagi (eel)	24 €
Takuan (pickled daikon radish)	12 €

SIGNATURES ROLLS 6 pieces

Vulcano	22 €
<i>Rice / spicy salmon tartare / coriander / cucumber / avocado / fried onions</i>	
Tuna rolls	24 €
<i>Rice / semi-cooked tuna / nori / yuzu soy sauce / Korean chili paste</i>	
Principauté	23 €
<i>Rice / salmon / avocado / cucumber / fried onions / fish roe</i>	
Label rouge	23 €
<i>Rice / salmon / avocado / jalapeño / sriracha</i>	
Bali	25 €
<i>Rice / tuna / mango / avocado / unagi sauce / flambéed salmon</i>	
Dragon eyes	22 €
<i>Rice / tempura shrimp / avocado</i>	
<i>Topped with: eel, spicy mayonnaise, teriyaki sauce / cucumber</i>	
Longchamps	24 €
<i>Rice / crispy chicken / carrot / peanut sauce / coconut / sesame / coriander</i>	
Shizu	26 €
<i>Rice / mango / lobster / tobiko / fried onions / spicy mayonnaise / coriander</i>	
Rainbow roll	24 €
<i>Rice / tuna / salmon / avocado / takuan (pickled daikon radish)</i>	
Termai thon	21 €
<i>Rice sphere / avocado / sesame paste / tuna / jalapeño</i>	
Termai scampis	18 €
<i>Rice sphere / prawns / mango / coriander</i>	
Termai légumes	15 €
<i>Rice sphere / cucumber / ginger / avocado</i>	

SUSHIS PLATTERS

Classic • 10 pieces	30 €
Deluxe • 20 pieces	50 €
Royal • 30 pieces	68 €

DESSERTS

Flambéed Banana Sushi	14 €
<i>with Sake / Liégeois Praline</i>	
Yuzu Financier	14 €
<i>Vanilla Shiitake Ice Cream / Miso</i>	
Mochi	12 €
Pandan Green Tea Cake	12 €