



## APPETIZERS

Miso Soup / 8.5

### Edamame

Plain or spiced with togarashi / 7.0

With truffle oil / 8.0

### Siam Tai / 15.0

Sea bream sashimi, Asian vegetable

salad, thai coconut milk broth

### Pouss' Pouss' Tempura / 14.5

Crispy prawns with panko, sriracha

mayonnaise

### Spring Rolls Demoiselle (fried)

Vegetables / 12.5

Chicken-ginger / 13.5

### Gyoza-Tiger / 14.5

Handcrafted fried gyoza

Prawns, mango, mint, Thai basil, gravlax

dressing

### Gua Bao (3 pieces)

Steamed brioche bread stuffed to share

Salmon tataki with black sesame, Thai

condiments, gravlax and spicy mayo

dressing / 21.5

Bangkok style beef, black pepper sauce, spicy

mayo and sweet chili / 21.5

## SASHIZZA

### Shashizza / 14.5

Red tuna sashimi, truffle oil, spicy mayo,

shizo

### TO SHARE

### Grande Sashizza / 21.0

Red tuna sashimi, truffle oil, spicy mayo

& shizo

### Shashizza Kani / 26.0

Crab meat, yuzu mayo, pink pomelo,

avocado slices, togarashi, shizo

## CEVICHE & KO

### Karoupatcho / 17.0

Sea bream, pineapple, Thai condiment,

candied ginger, sweet chilli, kombawa lemon,

passion fruit seeds, mango coulis, tobiko

eggs, mizuna & shizo

### Yaki Yaki

Quick flash sashimi, Japanese sauce,

wasabi mayo, chili pepper, shizo, crispy

Wonton

Sea bream / 17.0 Salmon / 17.0

### Ushi-Taki / 21.0

Marinated beef ceviche, cucumber,

granny smith apple, soy sauce, yuzu,

sesame seeds, red onion pickles,

currants, blueberries

### Kuromaguro Tarutaru / 19.0

Red tuna tartare "au couteau",

avocado, sriracha sauce, sesame oil,

shizo

## SUSHIS PARTY !

### SUSHI BAR

### Sashimi (3 pieces)

Salmon / 7.5 Sea Bream / 8.5

Tuna / 8.5 Prawn / 7.5

### Nigiri (2 pieces)

Salmon / 6.5 Sea Bream / 7.5

Tuna / 7.5 Prawn / 6.5

### CHEF'S PLATTERS

Selection of our best specialties of sashimis, nigiris

and rolls

### Kōhai Platter / 32.0

20 pieces "salmon & veggie"

### Sensai Platter / 42.0

25 pieces "tuna, salmon & sea bream"

## SUSHIS ROCK N' ROLLS

### Spring Veggie Roll / 13.0

Mango, avocado, cucumber, thai basil & mint

### Geisha / 16.5

Tuna, white truffle oil, pizzettas flakes,

toasted sesame seeds, spicy mayo

### Dragon Tempura / 17.0

Sashimi of tuna, spicy tuna tartar, tempura

flakes, spicy mayo

### Rainbow Samouraï / 16.0

Salmon, avocado and mango, mango spicy

dressing

### Chili Samba / 16.5

Half-smoked salmon, cream cheese, fresh

coriander, yuzu-soy sauce

### Tiger Panko / 16.5

Panko king prawns, avocado, romaine

lettuce, tobiko eggs, black chilli sauce

### Crispy Tàì Tàì (6 pieces)

Tartar of salmon / 15.5

Tartar of tuna / 16.5

on warm crispy rice with spicy mayo

### Crispy Salmon Cream / 17.5

Salmon, avocado, cream cheese

warm & crunchy

## MAIN COURSES

### Yaki'Kō

Delicious teryiaki skewers & ginger puree

Chicken / 21.0 Salmon / 23.0

### Bao Burger / 28.0

Beef Charolais, steamed brioche bread, asian

coleslaw, black pepper shiitake, truffled oil

mayonnaise, Thai chives, fresh coriander,

green beans tempura

### Black Salmon Burger / 26.0

Salmon fillet, activated charcoal and sesame

bread, avocado, mizuna, gravlax sauce, green

tempura

### Ko Tai / 34.0

Roasted royal sea bream fillet, sweet and

sour broth, vegetable wok, virgin Thai

basil condiment, steamed rice

### Yummy Tom ! / 32.0

Steamed cod, fresh vegetables, Tom Yum

sauce, steamed rice

### Cod & Kō / 39.5

"Den Miso" marinated black cod with a fresh

& crunchy vegetable stir-fry, ginger puree

## TATAKIS (served warm)

### Salmon / 29.5

Thin slices of half-cooked salmon, black

sesame, Som Sa lemon dressing, thai salad,

vinegared sushi rice

### Tuna / 33.0

Thinly sliced red tuna, tiger dressing,

vinegared sushi rice, vegetable stir-fry

### Beef / 32.0

Thinly sliced beef, spices mix, fried shiitake,

teriyaki sauce, ginger puree

## SALADS

### mīcha Imperial / 23.5

Crispy salmon gravlax sauce, mix of salad,

red cabbage, soy, carrot, cucumber, crispy

rice noodles, mint, thai basil, ladypink sauce,

mango coulis

### Crispytori / 20.5

Chicken in five-spices marinade, mix of

cabbages, cherry tomatoes, fresh coriander

and Wonton chips

## BO BUNS MINUTE

### Popular and revolutionary Vietnamese specialty !

Salad of cold rice noodles, onion, carrot,

cucumber, soybean sprouts, fresh coriander

& peanuts...

### Bo Bun Chic / 23.0

Stir-fry chicken and vegetable spring roll

### Bo Bun Pinku / 26.0

Raw salmon avocado, mango, sesame-wasabi

seeds and vegetable spring roll

### Bo Bun Extra / 26.5

Extra tender beef stir-fry with lemongrass

and vegetable spring roll

### Bo Bun Tiger / 25.0

Marinated prawns stir-fry and vegetable

spring roll

### Bo Bun Veggie / 23.0

Stir-fry of green asparagus, shiitake, pak

choi cabbage, tempura of bean curd and

vegetable spring roll

## SIDES

Steamed rice / 6.05

Vinegared sushi rice / 6.0

Fried rice with spices / 7.5

Steamed vegetables / 8.0

Fried vegetables with thai basil / 8.0

Ginger puree / 7.0

Green bean tempura / 8.0

*Net prices including service. Checks are not accepted. Thank you.  
If you have food allergies or dietary restrictions,  
please inform our staff. The list of allergens is available.*

Open everyday from noon to 1am



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ミスコー  
MISS KŌ  
미스고