

TAISHŌ 太正

TERRASSE ESTIVALE

BY KEISUKE YAMAGISHI

Chef du restaurant Etude



Payment by credit card only

IZAKAYA

JAPANESE APPETIZERS

Price in euros tax included

Kabosu flavored salmon tartar 12 €

Raw salmon tartar marinated with Kabosu (is a citrus fruit very close to yuzu. More acidic, it is often used on sashimi).

Dashi maki tamago 8 €

Japanese rolled omelet seasoning with dried bonito served fresh.

Tofu to kombu 8 €

Tofu served fresh with soy sauce, marinated onions and strips of dried kombu seaweed which gives it an iodized note.

Gyu tataki sauce Yuzu *spicy* 14 €

Beef entrecote from alps mountains extra rare with yuzu sauce (Japanese citrus with a scent of lime and tangerine).

Gyu Tori 12 €

Crispy beef coated with Panko (Japanese breadcrumbs) 3 pieces, served with tonkatsu sauce, Japanese worcestershire.

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aquarium
Paris

OUR MENU

Available for lunch 12 p.m. and 2 p.m.
and at dinner between 8 p.m. and 10 p.m.

Price in euros Tax included

Kare raisu 26 €

Alpine beef simmered with Japanese spices served with Japanese rice.

Katsu sando 24 €

Toasted sandwich bread topped with delicately breaded pork and creamy nori sauce (Japanese seaweed) and homemade french fries.

Poulet Karaage 22 €

Delicately flavored free-range chicken fritters, sautéed vegetables with a mustard sauce and seasonal salad.

Nasu Dengaku *Crush Veggie* 16 €

Organic aubergine with a sweet miso (based on soy and Japanese salt) sauce, fine herbs.

OUR SWEET ONES

Price in euros Tax included

Chokorētarto 10 €

Itakuya brazil grand cru chocolate tart.

Hōjicha Parfait 14 €

Verrine of seasonal fruit with Prosecco, a subtle combination of ice cream and biscuit Hōjicha. Homemade Chantilly and cat's tongue.

Panna Cotta Kinako 8 €

Panna Cotta with roasted soybean flavour, muscovado sugar and shortbread.