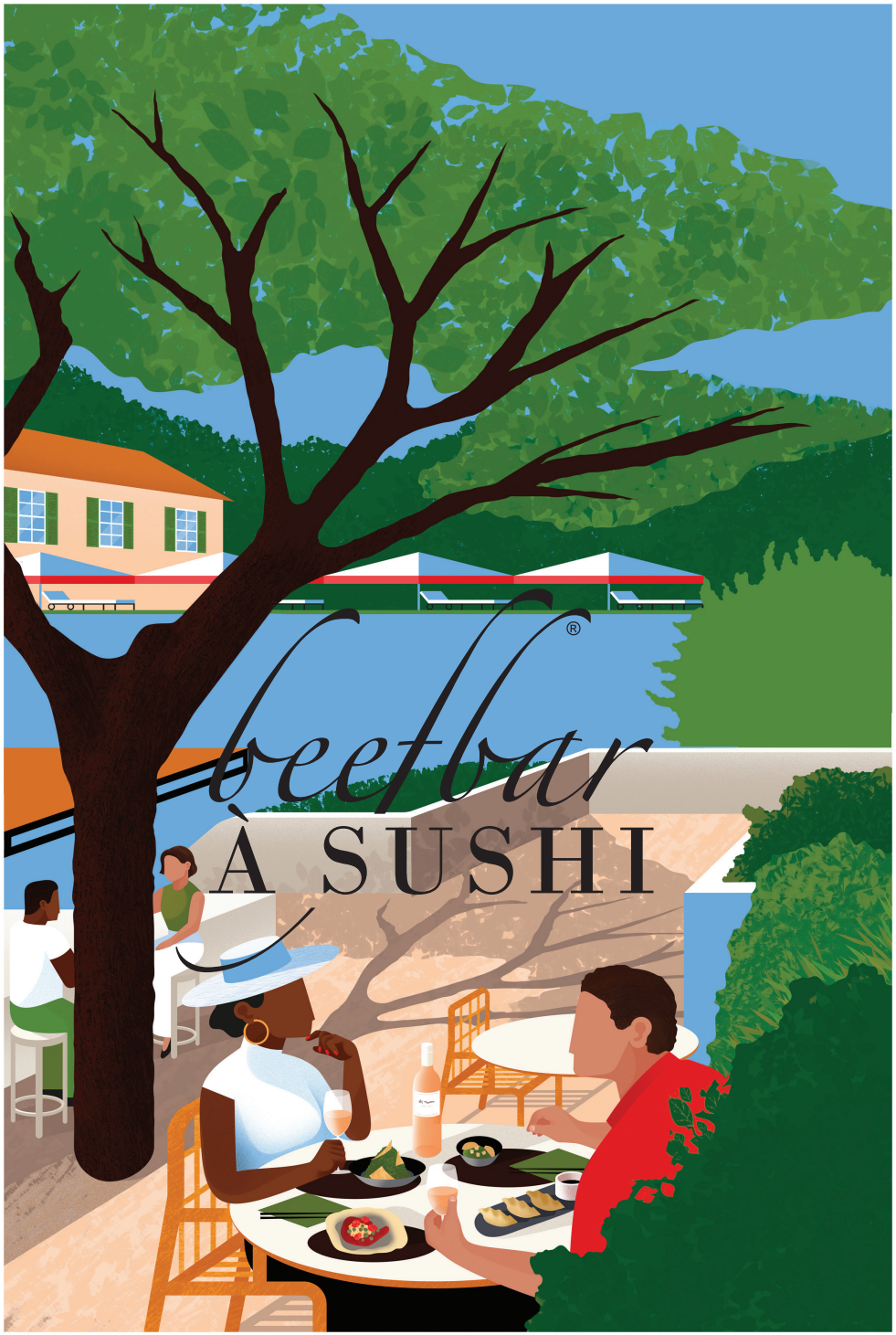
beefbar®
À SUSHI

BEEFBAR_STTROPEZ

BEEFBAR.COM



NIGIRI 2 PCS

SEABASS 16 • GUNKAN IKURA 38 • GUNKAN CAVIAR 68

NIGIRI ABURI 2 PCS

NIGIRI BEEFBAR
Lacquered with Beefbar butter
Wagyu of the day 29 / Toro tuna 25
Truffle supp. +6

NIGIRI TRUFFE
Lacquered with summer truffle butter
Wagyu of the day 32 / Toro tuna 28
Caviar supp. +10

NIGIRI XO
Lacquered with XO butter
Wagyu of the day 29 / Toro tuna 25
Caviar supp. +10

NIGIRI SICHUAN YUZU
Lacquered with Szechuan & yuzu butter
Wagyu of the day 29 / Toro tuna 25

WAGYU OF THE DAY

Selection of the best origins
of Japanese Wagyu, based on availability

KOBE BEEF 神戸肉
HIDA 飛騨牛 • NUMAMOTO 沼本和牛
WINE-GYU ワイン牛 • MIYAZAKI 宮崎和牛
HOKKAIDO 北海道和牛 • KAGOSHIMA 鹿児島和牛

All our fruits and vegetables are local
Allergens list available upon request. Prices are in euros, including taxes and service charges.
Origin of the meats: Australia/United States./Japan

ROLL AND MAKI 8 PCS

KOBE TEMPURA MAKI 34
Ribeye ham, melted cheese, Kobe Karasumi

CHATEAUBRIAND ROLL 36
Beef filet, cucumber, avocado, asparagus,
Yakiniku sauce, Kobe Karasumi

BEEF & REEF ROLL 39
Beef filet, avocado, fried shrimps, nikiri sauce

LEAFBAR CRUNCHY ROLL 28
Green asparagus, avocado, cucumber, burdock,
aioli, crispy onions

OMAKASE 390
Selection of nigiri, aburi, rolls, maki and tataki
100g caviar box supp. +320

SASHIMI AND TATAKI

KOBE BEEF TATAKI XO 52
Seared Kobe beef, XO sauce

HAMACHI CRUDO 25
Yellowtail, lemon soy sauce, black truffle

NEW STYLE TORO 42
Tuna sashimi, ponzu kizami wasabi