



SAKES

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 Sélys* in addition to its Japanese specialties:

JAPANESE BEER

Asahi 33cl 4.40 €

UMESHU (Plum Liqueur)

Umeshu 9 €

Umeshu + shizo 9 €

Umeshi + yuzu 9 €

Umeshu + mango 9 €

GIN S

Roku 12 €

Jinzu 12 €

Tonic supplement 2 €

WHISKIES

Suntory Toki 10 €

Nobushi 12 €

Hibiki Harmony 18 €

Nikka from the barrel 14 €

The Yamazaki 18 €

Served classic or in mizuwari style

COCKTAILS

Ume Spritz 15 €

*Umeshu / Champagne
classic, yuzu, shiso, mango flavors*

Geisha Negroni 14 €

*Jinzu gin / Martini Rosato / Campari /
coriander & yuzu*

Ichogo Ichie 13 €

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

Soleil Levant 15 €

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

Also, feel free to ask for our wine list.



Find us



on social media

SHISU FUSION

THE MENU



Food and sake pairing 30 €

Menu 6 courses
57 €/pers.
(min 2 persons)
The best choice to discover our cuisine

Menu 8 courses
90 €/pers.
(min 2 persons)
For the gourmet enthusiasts

Food and sake pairing 38 €

- Baby spinach, truffle oil, prawns, Kriek vinegar, leek chips
- Crispy rice, tuna tartare, andalouse sauce
- Nori-encased cod, white miso broth, pickled cucumber
- Dashi, shiitake, lemon-infused pork
- Wagyu flambé with sake, pointed cabbage, koboï, and Liège syrup
- Dorayaki, cuberdon, yuzu sorbet

- Baby spinach, truffle oil, prawns, Kriek vinegar, leek chips
- Salmon and squid sashimi, wakame béarnaise
- Crispy rice, tuna tartare, andalouse sauce
- Nori-encased cod, white miso broth, pickled cucumber
- Wagyu flambé with sake, pointed cabbage, koboï, and Liège syrup
- Lobster gyoza, veal sweetbread, gingerbread
- Dorayaki, cuberdon, yuzu sorbet
- Irish Tokyo style

Vegetarian? Our chef offers vegetarian specialties upon request.

Need information about allergens? Our manager will gladly assist you.

C O L D

- Salmon and squid sashimi 16 €
- Baby spinach, prawns, truffle oil, and Kriek vinegar 15 €
- Crispy rice, tuna tartare, and andalouse sauce 19 €
- Lobster spring rolls 23 €

H O T

- Nori-encased cod, white miso broth, and pickled cucumber 24 €
- Wagyu flambé with sake, pointed cabbage, koboï, and Liège syrup 45 €
- Lobster gyoza, veal sweetbread, gingerbread 30 €
- Beef fillet (tigre qui pleure) 27 €
- Lemon-infused pork, dashi, and shiitake 21 €

S I D E D I S H E S

- Soba noodles 5 €
- Jasmine rice 5 €
- Sautéed shiitake mushrooms 5 €
- Edamame 5 €

S U S H I S 6 pieces

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

M A K I S 6 pieces

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

S I G N A T U R E S R O L L S 6 pieces

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

S U S H I S P L A T T E R S

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

D E S S E R T S

- Dorayaki, cuberdon, yuzu sorbet 14 €
- Irish Tokyo style 12 €
- Mochi 10 €
- Pandan cake, green tea ice cream 12 €
- Jasmine cake 12 €