



K I N U  
*gawa*

COURCHEVEL

## ENTREES FROIDES

### COLD STARTERS

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| <b>ABOKADO CARPACCIO</b> , carpaccio d'avocat, citron caviar, vinaigrette japonaise ⑤ | 22  |
| Avocado carpaccio, finger lime, Japanese dressing                                     |     |
| <b>TORO TARTARE</b> au caviar ⑥                                                       | 32  |
| Tuna belly tartare with caviar                                                        |     |
| <b>SPRING ROLL</b> , sauce spicy lemon garlic ⑤                                       | 26  |
| Vegetarian spring roll, spicy lemon garlic sauce                                      |     |
| <b>CARPACCIO DE LOUP</b> , stracciatella, framboises et basilic, yuzu balsamique      | 32  |
| Sea bass carpaccio, stracciatella, raspberries and basil, yuzu balsamic               |     |
| <b>TARUTO</b> ⑥                                                                       |     |
| Galette craquante de thon, tarama à la truffe blanche, sauce yuzukosho                | 28  |
| Sliced tuna on crispy tarts, truffle tarama, yuzukosho sauce                          |     |
| Galette craquante de saumon, tarama à la truffe blanche, sauce New Style              | 28  |
| Sliced salmon on crispy tarts, truffle tarama, New Style sauce                        |     |
| <b>CARPACCIO WAGYU</b> , artichauts poivrade, parmesan, rucola                        | 56  |
| Wagyu carpaccio, sauteed artichokes, parmegiano, arugula                              |     |
| <b>CEVICHE DAURADE</b> vinaigrette jalapeño                                           | 32  |
| Sea bream ceviche, jalapeño dressing                                                  |     |
| <b>CARPACCIO DE YELLOW TAIL</b> , sauce yuzu, piment vert et coriandre ⑥              | 34  |
| Yellow Tail carpaccio, yuzu sauce, green pepper and coriander                         |     |
| <b>SNOW CRAB ET SPICY TUNA</b> , sur nori en tempura ⑥                                | 32  |
| Snow Crab and spicy tuna on nori tempura                                              |     |
| <b>TUNA TRUFFLE DAIKON</b> , tataki de thon, daikon mariné, truffe et sauce nori      | 64  |
| Tuna tataki, marinated daikon, truffle and nori sauce                                 |     |
| <b>CARPACCIO NEW STYLE</b>                                                            |     |
| Saumon Salmon                                                                         | 26  |
| Daurade Sea bream                                                                     | 28  |
| Thon Tuna                                                                             | 30  |
| <b>GOLDEN CHIRASHI</b> - à partager                                                   | 62  |
| Riz vinaigré, thon, saumon, Yellow Tail, ikura et sauce soja wasabi                   |     |
| Sushi rice, tuna, salmon, Yellow Tail, ikura and wasabi soy sauce - to share          |     |
| <b>BAR SASHIMI</b> , sauce aji amarillo ponzu et vinaigrette jalapeño - à partager    | 140 |
| Sea bass sashimi, ponzu aji amarillo sauce and jalapeño dressing - to share           |     |

## KINU SIGNATURE

### PLATTER

410

Toro tartare Tuna belly tartare  
 Ceviche daurade, vinaigrette jalapeño Sea bream ceviche, jalapeño dressing  
 Carpaccio de Yellow Tail, sauce yuzu, piment vert et coriandre  
 Yellow Tail carpaccio, yuzu sauce, green pepper and coriander  
 Sashimi saumon, thon, thon gras, bar 16 pièces  
 Salmon, tuna, tuna belly sashimi 16 pieces  
 Caviar Golden Imperial - Casparian 50 GR

ENTREES CHAUDES  
HOT STARTERS

|                                                           |    |
|-----------------------------------------------------------|----|
| <b>GYOZA</b> poulet et légumes                            | 26 |
| Gyoza, chicken and vegetables                             |    |
| <b>AUBERGINE</b> gratinée de miso sucré                   | 18 |
| Grilled eggplant with miso glazed                         |    |
| <b>BOUILLON JAPONAIS</b> de saison, servi dans sa théière | 17 |
| Japanese seasonal stock, in a teapot                      |    |
| <b>SHISHITO PEPPERS</b> , miso                            | 16 |
| Fried piquillos, miso sauce                               |    |
| <b>EDAMAME</b>                                            | 12 |
| Edamame                                                   |    |
| <b>SOUPE MISO</b>                                         | 12 |
| Miso soup                                                 |    |

SALADES  
SALADS

|                                                                         |              |
|-------------------------------------------------------------------------|--------------|
| <b>SALADE DE TEMPURA DE CREVETTES</b> , spicy mayonnaise                | 32           |
| Shrimp tempura salad, spicy mayonnaise                                  |              |
| <b>POUSSES D'EPINARD</b> , truffe noire, pignons, vinaigrette yuzu      | 38           |
| Baby spinach, black truffle, pine nuts, yuzu vinaigrette                |              |
| <b>SALADE JAPONAISE AUX ALGUES ET CONCOMBRE</b> , vinaigrette japonaise | 18           |
| Seaweed and cucumber salad, Japanese dressing                           |              |
| <b>SALADE MAGURO TATAKI</b> , tataki de thon, pickles d'oignon rouge,   | 38           |
| chips d'ail et sauce soja au sésame                                     |              |
| Tuna tataki, pickled red onions, garlic chips and sesame soy dressing   |              |
| <b>SALADE DE KING CRAB</b>                                              | 300 GR - 160 |
| Mesclun de jeunes pousses - à partager                                  |              |
| King Crab salad, mixed green salad - to share                           |              |

CAVIAR

CASPARIAN Golden Imprial

|        |       |
|--------|-------|
| 50 GR  | 320   |
| 125 GR | 810   |
| 250 GR | 1 590 |

ICONE Ossetra Reserve

|        |       |
|--------|-------|
| 250 GR | 1 800 |
| 500 GR | 3 600 |

ICONE Beluga Reserve

|        |       |
|--------|-------|
| 250 GR | 4 500 |
| 500 GR | 9 000 |

## TEMPURA

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>CREVETTES</b><br>Shrimps                                      | 38 |
| <b>COURGETTE SHIZO</b> ⑤<br>Zucchini shizo                       | 26 |
| <b>REBLOCHON</b> sauce yuzu miso ⑤<br>Reblochon, yuzu miso sauce | 34 |

## ROBATA

### VIANDES & VOLAILLES MEAT & POULTRY

|                                                                                                                                          |     |
|------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>BROCHETTES DE POULET</b> mariné, sauces teriyaki et sweet anticucho<br>Marinated chicken skewers, teriyaki and sweet anticucho sauces | 36  |
| <b>COTELETTES D'AGNEAU</b> , ail et romarin<br>Lamb chops, garlic and rosemary                                                           | 46  |
| <b>FILET DE BOEUF</b> , sauce teriyaki<br>Beef fillet, teriyaki sauce                                                                    | 56  |
| <b>NOIX D'ENTRECOTE</b> Black Angus, sauce truffe noire<br>Black Angus rib eye, black truffle sauce                                      | 72  |
| <b>COTE DE BOEUF BLACK ANGUS</b> USA Prime - 1,2 KG à partager<br>Beef rib Black Angus USA Prime - 1,2 KG to share                       | 240 |
| <b>FAUX-FILET DE WAGYU</b> A5 - 350 GR à partager<br>Wagyu A5 sirloin - 350GR to share                                                   | 320 |

Sauces au choix : béarnaise wasabi, teriyaki, Japanese barbecue,  
yuzu chimichurri, wasabi ponzu

### POISSONS & CRUSTACES FISH & SHELLFISH

|                                                                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>GAMBAS BLACK TIGER</b> , sauce chimichurri<br>Black Tiger King prawns, chimichurri sauce                                                         | 58  |
| <b>LOUP SAUVAGE</b> entier grillé avec condiments japonais - 1,2 KG à partager<br>Whole grilled wild seabass, japanese seasonings - 1,2 KG to share | 220 |

Les viandes entrant dans la composition des plats de cette  
carte a pour origine garantie la France, les Etats-Unis, l'Argentine et le Japon  
All meats used in dishes on this menu are from France, USA, Argentina and Japan

## PLATS

### MAIN COURSE

|                                                                                                                                    |    |
|------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SAUMON POELE</b> , sauce teriyaki<br>Pan-fried salmon, teriyaki sauce                                                           | 36 |
| <b>CREVETTES GRILLEES</b> , lait de coco, vermicelle de riz, miso épicé<br>Grilled shrimps, coconut milk, rice noodles, spicy miso | 44 |
| <b>BLACK COD GRILLE</b> , mariné à la sauce miso 🍣<br>Miso marinated Black Cod                                                     | 72 |
| <b>FILET DE BAR VAPEUR</b> , sauce New Style 🍣<br>Steamed sea bass fillet, New Style sauce                                         | 54 |

## ACCOMPAGNEMENTS

### SIDE ORDERS

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| <b>CHAMPIGNONS SAUTES</b> , sauce sake et yuzu<br>Sauteed mushrooms, sake and yuzu sauce           | 16 |
| <b>HARICOTS VERTS</b> , sauce sake soy butter et yuzu<br>String beans, sake soy butter sauce, yuzu | 14 |
| <b>MAIS GRILLE</b> au fromage<br>Cheesy grilled corn                                               | 16 |
| <b>PUREE</b><br>Mashed potatoes                                                                    | 14 |
| <b>PUREE A LA TRUFFE</b><br>Truffled mashed potatoes                                               | 25 |
| <b>SALADE DE MESCLUN</b><br>Mixed green salad                                                      | 10 |
| <b>RIZ NATURE</b> OR <b>GARLIC RICE</b><br>White rice or Garlic rice                               | 12 |

## MAKI

6 PIECES

|                                           |    |
|-------------------------------------------|----|
| <b>THON</b>                               | 18 |
| Tuna                                      |    |
| <b>THON ROUGE</b> sauce épicée ●          | 20 |
| Tuna with spicy sauce                     |    |
| <b>THON GRAS</b>                          | 22 |
| Tuna belly                                |    |
| <b>THON GRAS, CAVIAR</b> spicy mayonnaise | 36 |
| Toro, caviar, spicy mayonnaise            |    |
| <b>YELLOW TAIL</b> , sauce yuzu spicy ●   | 18 |
| Yellow Tail, spicy yuzu sauce             |    |
| <b>SAUMON ET FROMAGE FRAIS</b>            | 18 |
| Salmon and fresh cheese                   |    |
| <b>SAUMON</b>                             | 16 |
| Salmon                                    |    |
| <b>CONCOMBRE</b> ①                        | 12 |
| Cucumber                                  |    |
| <b>AVOCAT</b> ①                           | 12 |
| Avocado                                   |    |

## CALIFORNIA

ROLLS

6/8 PIECES

|                                                          |    |
|----------------------------------------------------------|----|
| <b>SOFT SHELL CRAB</b> ●                                 | 39 |
| Soft shell crab                                          |    |
| <b>TEMPURA DE CREVETTES</b> ●                            | 32 |
| Shrimp tempura                                           |    |
| <b>TUNA CAVIAR</b> akami, toro, avocat et caviar         | 76 |
| Akami, toro, avocado and caviar                          |    |
| <b>SAUMON</b>                                            | 20 |
| Salmon                                                   |    |
| <b>THON</b>                                              | 22 |
| Tuna                                                     |    |
| <b>VEGETARIEN</b>                                        | 16 |
| Vegetarian                                               |    |
| <b>CRAB MANGO</b> , concombre, mangue fraîche ●          | 46 |
| Crab, cucumber, fresh mango                              |    |
| <b>BLACK COD</b> grillé mariné au miso et concombre ●    | 32 |
| Miso marinated Black Cod and cucumber                    |    |
| <b>NEW STYLE</b> saumon mi-cuit, avocat, fromage frais ● | 42 |
| Seared salmon, avocado, cream cheese                     |    |

# SUSHI SASHIMI

SELON ARRIVAGE / FRESH DELIVERY DEPENDING

|                                                                                                           | SUSHI<br>à la pièce | SASHIMI<br>8 pièces |
|-----------------------------------------------------------------------------------------------------------|---------------------|---------------------|
| <b>LES SPECIALITES</b><br>SPECIALITIES                                                                    |                     |                     |
| <b>CROUSTILLANT SPICY TUNA</b><br>Crispy spicy tuna tartare                                               | 12                  | -                   |
| <b>WAGYU, CAVIAR</b> , cébette et gingembre<br>Wagyu, caviar, spring onion and fresh ginger               | 22                  | -                   |
| <b>KING CRAB, CAVIAR</b><br>King Crab, caviar                                                             | 20                  | -                   |
| <b>TATAKI DE SAUMON</b> , truffe noire et oeufs de saumon<br>Salmon tataki, black truffle and salmon eggs | 14                  | -                   |
| <b>LES CLASSIQUES</b><br>CLASSICS                                                                         |                     |                     |
| <b>SAUMON</b><br>Salmon                                                                                   | 8                   | 32                  |
| <b>THON</b><br>Tuna                                                                                       | 9                   | 36                  |
| <b>THON GRAS</b><br>Tuna belly                                                                            | 16                  | 39                  |
| <b>ANGUILLE GRILLEE</b><br>Grilled eel                                                                    | 10                  | 42                  |
| <b>OEUFs DE SAUMON</b><br>Salmon eggs                                                                     | 9                   | 22                  |
| <b>YELLOW TAIL</b><br>Yellowtail                                                                          | 9                   | 36                  |
| <b>DAURADE ROYALE</b><br>Sea bream                                                                        | 8                   | 32                  |
| <b>BAR</b><br>Sea bass                                                                                    | 8                   | 28                  |
| <b>CREVETTE CUITE / DOUCE</b><br>Cooked / raw shrimp                                                      | 8                   | 28                  |
| <b>POULPE</b><br>Octopus                                                                                  | 8                   | 28                  |

Tous nos prix sont nets et exprimés en euros.  
All prices are in euros.

## DESSERTS

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| <b>ROCHER NOISETTES ET SOBACHA</b><br>Rocher, hazelnut and sobacha                                   | 18 |
| <b>TARTE YUZU MERINGUEE</b><br>Yuzu meringue tart                                                    | 18 |
| <b>PAVLOVA AUX AGRUMES</b> , gelée d'hibiscus<br>Citrus pavlova, hibiscus jelly                      | 17 |
| <b>BISCUIT COULANT CHOCOLAT</b> , glace sésame noir<br>Chocolate coulant, black sesame ice cream     | 18 |
| <b>CARPACCIO D'ANANAS</b> , safran et citron vert<br>Pineapple carpaccio, saffron and lime           | 18 |
| <b>MOCHI ICE</b> à la pièce<br>Ice Mochi per piece                                                   | 10 |
| <b>ALOE COCO</b> , aloe vera, agrumes et sorbet coco<br>Aloe Vera, citrus fruits and coconut sherbet | 16 |
| <b>GLACES ET SORBETS</b> 2 boules<br>Ice-cream and sherbet 2 scoops                                  | 10 |

