

MENU

VESPER

81 AVENUE BOSQUET — PARIS 75007
Follow us on Instagram @VESPERPARIS

VESPER

APPETIZERS

Truffled tarama	12
Edamame with gomasio	10
Nikkei Guacamole	11
Miso broth	8

STARTERS

Ceviche Sea bream, Leche de tigre, aji amarillo & seaweed jam 22	Tacos Salmon tartare, Nikkei guacamole glazed with shiso teriyaki 20	Gyoza & Ravioli Lacquered duck gyoza, Peruvian curry broth and Japanese virgin sauce 18
Tuna, leche de tigre, cucumber & pomegranate 24	Waygu beef al pastor, jalapeños & sobacha 24	Shrimp ravioli in its broth 16
Tiradito Yellow tail, yuzu, passion fruit & pomegranate 22	Tempura Softshell crab, jalapeños & spicy mayo 22	
	Veggie Shiitake, kale, zucchini, sweet potato & dashi soy sauce 18	

SALADS

Quinoa, avocado & prawns	18
Truffle spinach shoots	13

MAIN COURSES

Black Cod with miso 42	Karaage Fried Chicken Chimichurri with epazote 24	Waygu Beef Nikkei-style béarnaise, cooked on the Robata grill 42
Grilled Octopus Glazed with tomato and salsa verde 32	Pork Belly Confit umeboshi, virgin sauce cooked in robata 28	Lobster Udon tomatoes, garlic & dashi 40

SIDES

Miso eggplant	12
Wok vegetables	12
Vinegar rice	6
Sweet potatoe fries, spicy mayo	10

CALIFORNIA ROLL

6 PIECES

VEGGIE

Shiso/ Cucumber/ Daikon 13

BEEF

Cucumber/Mayonnaise 20

TEMPURA PRAWN

Panko/ Salsa Verde/ Passion Fruit 18

YELLOWTAIL

Mango/ Tobiko 18

SPICY TUNA

Timut/ Daikon/ Shichimi 18

SHAKE

Salmon/ Avocado/ Kombu 16

SASHIMI 100 GR

BUTTERFISH 16

SALMON EL FUEGON 14

O'TORO 36

YELLOWTAIL 24

NIGIRI 2 PIECES

YELLOW TAIL

Raspberry/ Mustard 16

SAUMON EL FUEGO

Sakura/ Relish/ Jalapeños 12

O'TORO

Shichimi/ Vintage Soyu 20

BUTTERFISH

Umeboshi/ Red Shiso/ Aji Panca 12

CHEF'S

SELECTION

6 PIECES

Nigiri/ Sashimi/ Maki 32

8 PIECES

Nigiri/ Sashimi/ Maki 72

30 PIECES

Nigiri/ Sashimi/ Maki 128

Evenings and weekends only