赤坂
AKASAKA

1986年にパリに創業して以来、
多くの方々に愛されて参りました。
ぜひ赤坂の味をお楽しみください

The place to experience authentic
Japanese cuisine since 1986

9 rue Nicolo, 75016, Paris
01 42 88 77 86
www.akasaka.fr

Opening hours:

12h-14h / 19h-22h
Closed on Sundays and Mondays

クレジットカード
Credit Card : VISA, MASTER

前　菜

ZENSAI（Appetisers）

前菜盛り合わせ ZENSAI MORIAWASÉ	Assortment of chef's gourmet appetisers	22.00 €
海の幸サラダ UMINOSACHI SALADE	Mixed seafood salad with chef's specialty sauce （小）/ 1/2 size	32.00 € 20.00 €
鮭たたき SHAKE TATAKI	Salmon fillet lightly cooked in chef's "Ponzu" sauce （小）/ 1/2 size	27.00 € 17.00 €
牛たたき GYU TATAKI	Beef Sirloin lightly cooked in chef's "Ponzu" sauce （小）/ 1/2 size	28.00 € 18.00 €
まぐろ巻き MAGURO MAKI	Tuna tartare with chives in chef's specialty sauce	19.50 €
鯵たたき AJI TATAKI	Atlantic horse mackerel tartare with chives	19.50 €
〆 鯖 SHIME SABA	Vinegar-marinated mackerel	20.00 €
鮃の薄造り USUZUKURI	Brill fish thinly-sliced	35.00 €
冷や奴 HIYA YAKKO	Chilled tofu	12.00 €
湯豆腐 YUDOFU	Boiled tofu	15.00 €
揚げ出し豆腐 AGEDASHI DOFU	Deep-fried tofu	17.00 €
おひたし OHITASHI	Boiled green vegetables	10.00 €
なめこおろし NAMEKO OROSHI	Small Japanese mushrooms with grated white radish	12.00 €
イクラおろし IKURA OROSHI	Salmon eggs with grated white radish	18.00 €
納豆 NATTO	Fermented soybeans	11.00 €
まぐろ納豆 MAGURO NATTO	Fresh raw tuna and fermented soybeans	20.00 €
いか納豆 IKA NATTO	Fresh raw squid and fermented soybeans	20.00 €
焼き茄子 YAKI NASU	Grilled aubergine with ginger	14.00 €
茄子田楽 NASU DENGAKU	Grilled aubergine with cream of miso	17.00 €
鮟 肝 ANKIMO	Monkfish "foie gras" in chef's " Ponzu" sauce	10.00 €
野菜サラダ YASAI SALADE	Vegetable salad with Japanese sauce	12.00 €

酢の物
SUNOMONO
(Rice-vinegar sweet & sour sauce)

酢の物盛り SUNOMONO MORI	Assortment of fish with cucumber	19.00 €
わかめ胡瓜酢 WAKAME KYURUSU	Seaweed and cucumber	12.00 €
かに酢 KANI SU	Crab claws with cucumber	24.00 €
鰻ざく UZAKU	Grilled eel and cucumber	18.00 €
たこ酢 TAKO SU	Octopus and cucumber	19.00 €
ぬた和え NUTA AÉ	Fresh, raw tuna and sliced spring onion with vinegar and miso sauce	20.00 €

お造り
SASHIMI (Raw fish Dish)

According to delivery

刺身上 SASHIMI JO	Assortment of SASHIMI Akasaka-style	40.00 €
刺身盛り SASHIMI MORI	Assortment of SASHIMI	32.00 €

お造り アラカルト
SASHIMI (Fresh raw fish) à la carte

鮭 SHAKE SASHIMI	Salmon	25.00 €
鮪 MAGURO SASHIMI	Tuna	32.00 €
とろ TORO SASHIMI	Blue-fin (fatty) tuna	44.00 €
鯛 TAI SASHIMI	Sea bream	32.00 €
鮃 HIRAME SASHIMI	Brill fish	35.00 €
鱸 SUZUKI SASHIMI	Sea Bass	36.00 €
海老 EBI SASHIMI	Shrimp (cooked)	26.00 €
帆立 HOTATE SASHIMI	St James shell (great scallop)	33.00 €
ベルニ貝 VERNI SASHIMI	Callista Chione shell	22.00 €
蛸 TAKO SASHIMI	Octopus (cooked)	23.00 €
烏賊 IKA SASHIMI	Cuttlefish	26.00 €
イクラ IKURA SASHIMI	Salmon roe	29.00 €
海胆 UNI SASHIMI	Sea urchin	36.00 €

寿司
SUSHI

According to delivery

Sushi is prepared with wasabi, please let us know if you prefer without

にぎり 上 NIGIRI JO	Assortment of SUSHI "AKASAKA"	42.00	€
にぎり 寿司 NIGIRI SUSHI	Assortment of SUSHI	35.00	€
ちらし寿司 CHIRASHI SUSHI	Selection of sashimi on sushi rice	35.00	€
鉄火重 TEKKA JU	Tuna slices on sushi rice	37.00	€
鮭 重 SHAKE JU	Salmon slices on sushi rice	33.00	€
鮭鉄火重 SHAKE TEKKA JU	Salmon and tuna slices on sushi rice	35.00	€
バッテラ BATTERA	Mackerel served on sushi rice	24.00	€
とろ重 TORO JU	Blue-fin (fatty) tuna on sushi rice	49.00	€

寿司 アラカルト
SUSHI by piece

卵焼き TAMAGO	Omelette	4.00	€
鰺 AJI	Atlantic horse mackerel	4.00	€
蛸 TAKO	Octopus (cooked)	4.00	€
鯖 SABA	Mackerel	4.00	€
鮭 SHAKE	Salmon	4.00	€
鯛 TAI	Sea bream	4.00	€
鮃 HIRAME	Brill fish	5.00	€
海老 EBI	Shrimp (cooked)	4.00	€
烏賊 IKA	Cuttlefish	5.00	€
鮪 MAGURO	Tuna	4.50	€
ベルニ貝 VERNI	Callista Chione shell	4.00	€
イクラ IKURA	Salmon roe	5.50	€
帆立 HOTATE	St James shell (great scallop)	5.50	€
鱸 SUZUKI	Sea bass	5.00	€
鰻 UNAGI	Grilled eel	6.50	€
とろ TORO	Blue-fin (fatty) tuna	11.50	€
海胆 UNI	Sea urchin	11.50	€

巻物
MAKI MONO
(1 roll cut in 6 pieces)

According to delivery

Maki-mono is prepared with wasabi, please let us know if you prefer without

鉄火巻き TEKKA MAKI	Tuna	9.00 €
鮭巻き SHAKE MAKI	Salmon	8.50 €
かっぱ巻き KAPPA MAKI	Cucumber	6.00 €
お新香巻き OSHINKO MAKI	Salted radish	6.00 €
かんぴょう巻き KANPYO MAKI	Dried gourd shavings	6.00 €
鮭アボカド巻き SHAKE AVOCAT MAKI	Salmon and avocado	11.00 €
海老アボカド巻き EBI AVOCAT MAKI	Shrimp and avocado	11.00 €
かにアボカド巻き KANI AVOCAT MAKI	Crab and avocado	12.50 €
ねぎとろ巻き NEGI TORO MAKI	Blue-fin (fatty) tuna and chives	13.50 €
鰻巻き UNAGI MAKI	Grilled eel	12.00 €
鮭皮巻き SHAKE KAWA MAKI	Grilled salmon skin	7.50 €
ベルニかっぱ巻き VERNIS KAPPA MAKI	Callista Chione shell	8.00 €
納豆巻き NATTO MAKI	Fermented soybeans	6.00 €
梅紫蘇巻き UMEJISO MAKI	Salted plums with Japanese basil	7.00 €
いか紫蘇巻き IKA JISO MAKI	Cuttlefish with Japanese basil	10.00 €
アボカド巻き AVOCAT MAKI	Avocado	6.50 €
鮭かっぱ巻き SHAKE KAPPA MAKI	Salmon and cucumber	11.00 €
イクラ巻き IKURA MAKI	Salmon roe	12.00 €
海胆巻き UNI MAKI	Sea urchin	22.00 €
太巻き FUTO MAKI	Extra-large roll, made with cooked fish and vegetables (cut into 8 pieces)	23.50 €
生太巻き NAMA FUTO MAKI	Extra-large roll, made with fresh, raw fish (cut into 8 pieces)	28.00 €

揚げ物
AGEMONO (Deep-fried)

天麩羅盛り合わせ TEMPURA MORIAWASE	Shrimp, fish and vegetable tempura	25.00 €
海老天麩羅 EBI TEMPURA	Shrimp and vegetable tempura	29.00 €
精進揚げ SHOJIN AGE	Vegetable tempura	20.00 €
海老しんじょう EBI SHINJO	Minced shrimp tempura with onions and vegetables	29.00 €
茄子の海老はさみ揚げ NASU NO EBI HASAMI AGE	Aubergine and minced shrimp tempura rolls	30.00 €
から揚げ KARAAGE TEISHOKU	Japanese marinated fried chicken	23.00 €

煮物
NIMONO (Poached dishes)

魚の煮付け SAKANA NO NITSUKE	Poached sea bream with a soy-based sauce	27.00 €
田舎煮 INAKA NI	Poached Japanese vegetables in a soy-based sauce	15.50 €

蒸し物 / 椀物
MUSHIMONO / WANMONO (Soup)

茶碗蒸し CHAWAN MUSHI	Cooked shrimp flan (this is not a soup)	13.50 €
土瓶蒸し DOBIN MUSHI	Seasonal mushroom soup	14.00 €
みそ汁 MISO SHIRU	White miso (soybean paste) soup	6.00 €
赤だし AKA DASHI	Red miso (soybean paste) soup	7.00 €
吸い物 SUIMONO	Fish and vegetable soup	6.50 €
かけそば KAKE SOBA / ZARU SOBA	SOBA (Buckwheat) noodle soup (hot or cold)	20.00 €
天麩羅そば TEMPURA SOBA	SOBA (Buckwheat) noodle soup with a shrimp tempura-style	23.00 €

SHOKADO BENTO LUX
(Only dinner time)

Japanese dinner box with 6 compartments of: 60.00 €
- -Zensai, chef's gourmet assortment of appertisers
- -Sashimi, fresh raw fish (salmon, tuna, sea bream)
- -Agemono, deep-fried shrimp, fish and vegetable tempura
- -Yakimono, grilled sea bream with Teriyaki sauce
- -Sunomono, assortment of fish with cucumber with rice vinegar sweet & sour sauce
- -Nimono, poached vegetables with soy and sesame sauce

焼き物
YAKIMONO（Grilled）

鮭塩焼き SHAKE SHIO YAKI	Grilled salmon with salt or Teriyaki sauce	26.00 €
鯛塩焼き TAI SHIO YAKI	Grilled sea bream with salt or Teriyaki sauce	27.00 €
鯛若草焼き TAI WAKAKUSA YAKI	Grilled sea bream with spinach mayonnaise sauce	28.50 €
鯛きのこもと焼き TAI KINOKO MOTO YAKI	Grilled sea bream with fresh mushroom mayonnaise sauce	28.50 €
鰻重（お吸い物付き） UNA JU	Grilled eel on bed of rice with Suimono a fish and vegetable soup	33.00 €
鰻の蒲焼き UNAGI KABA YAKI	Grilled eel	28.00 €
烏賊の生姜焼き IKA SHOGA YAKI	Sautéed squid with ginger	25.00 €
海老の生姜焼き EBI SHOGA YAKI	Sautéed shrimp with ginger	29.00 €
海老の山椒焼き EBI SANSHO YAKI	Sautéed shrimp in chef's specialty sauce	29.00 €
帆立の生姜焼き HOTATE SHOGA YAKI	Sautéed great scallop with ginger	31.00 €
帆立の山椒焼き HOTATE SANSHO YAKI	Sautéed great scallop in chef's specialty sauce	31.00 €
赤坂ステーキ AKASAKA STEAK	Grilled Beef (sirloin) in chef's specialty sauce	30.00 €
牛照り焼き GYU TERIYAKI	Grilled Beef (sirloin) with Teriyaki sauce	28.50 €
牛葱巻き GYU NEMAKI	Beef Roll with chives cooked in Teriyaki sauce	29.00 €
鴨利休焼き KAMO RIKYU YAKI	Grilled duck in chef's specialty sauce	25.00 €
豆腐ステーキ TOFU STEAK	Grilled tofu with cream of miso	20.00 €
野菜炒め YASAI ITAMÉ	Sautéed vegetables in chef's specialty sauce	14.00 €

鍋物（2名様）
NABE MONO
(Hot-Pot for 2 people)

すき焼き SUKIYAKI	Thinly-sliced beef and vegetables Sukiyaki Sauce Hot-Pot	90.00 €
しゃぶしゃぶ SHABU SHABU	Thinly-sliced beef and vegetables Hot-Pot with spice	90.00 €
寄せ鍋 YOSE NABE	Fish and vegetables Hot-Pot	90.00 €

デザート
DESSERT

フルーツ盛り合わせ FRUITS MORIAWASE	Assortment of fresh fruits	12.00 €
マンゴ盛り MANGUE MORI	Fresh mango	12.00 €
パイナップル盛り PINEAPPLE MORI	Fresh pineapple	10.00 €
クリームあんみつ CREAM ANMITSU	Cocktail of fresh fruits with vanilla ice cream, agar agar jelly and red bean cream	16.00 €
アイスクリーム ICE CREAM AND SORBET	バニラ Vanilla ice cream	6.00 €
	抹茶 Green-tea ice cream	7.00 €
	小倉 Red-beans ice cream	7.00 €
	バニラ小豆 Vanilla with cream of red beans	10.00 €
	抹茶小豆 Green tea with cream of red beans	11.00 €
	ココナッツ Coconut ice cream	6.00 €
	マンゴ Mango Sorbet	6.00 €
	(1 scoop supplement + 2.00 €)	
寒天抹茶小豆 KANTEN MACHA AZUKI	Green-tea ice cream with cream of sweet red beans and Kanten jelly	12.00 €
寒天バニラ小豆 KANTEN VANILLE AZUKI	Vanilla ice cream with cream of sweet red beans and Kanten jelly	11.00 €
寒天小豆 KANTEN AZUKI	Kanten jelly with cream of sweet red beans	7.00 €
天麩羅アイスクリーム TEMPURA ICE	Fried vanilla ice cream with citrus-mango coulis	17.00 €

赤坂メニュー　MENU AKASAKA　65.00 €

(Seasonal fish and vegetable selection)

海の幸サラダ
UMINOSACHI SALADE　Mixed seafood salad with chef's specialty sauce

土瓶蒸し
DOBIN MUSHI　Seasonal Japanese mushroom soup

酢の物盛り
SUNOMONO MORI　Assortment of fish with cucumber and wakame, with sour rice vinegar sauce

揚げ出し豆腐
AGEDASHI DOFU　Deep-fried tofu with soy-based sauce

刺身盛り合わせ
SASHIMI MORIAWASE　Assortment of SASHIMI

焼き魚
YAKIZAKANA　Grilled sea bream salted or with Teriyaki sauce

牛たたき
GYU TATAKI　Thinly-sliced sirloin lightly cooked in chef's Ponzu sauce

煮魚
NIZAKANA　Poached sea bream with a soy-based sauce dressing

鴨利休焼き
KAMO RIKYUYAKI　Grilled duck in chef's specialty sauce

赤坂ステーキ
AKASAKA STEAK　Grilled sirloin steak drizzled in Japanese sauce

天麩羅盛り合わせ
TEMPURA MORIAWASE　Mixed prawn, fish and vegetable tempura

にぎり寿司
NIGIRI SUSHI　Assortment of SUSHI
*(Sushi is prepared with wasabi, please let us know if you prefer without.)

デザート　DESSERT

アイスクリーム　**Ice Cream** (2 scoops of your choice)
(バニラ / 抹茶)　(Vanilla / Matcha green tea)
(小倉/ココナッツ)　(Sweet red beans / Coco)

シャーベット マンゴ　**Sorbet Mango**

果物盛り合わせ　**Fruits Moriawase** Assortment of fresh seasonal fruits

懐石

KAÏSSEKI (JAPANESE TRADITIONAL MENU)

松 懐 石 — MATSU KAÏSSEKI — 75.00 €

(Seasonal fish and vegetable selection)

前菜盛り合わせ
ZENSAI MORIAWASE — Assortment of appetisers

刺身盛り合わせ
SASHIMI MORIAWASE — Assortment of SASHIMI

煮物
NIMONO — Steamed bream with soy sauce dressing

揚げ物
AGEMONO — Mixed prawn, fish and vegetable tempura

- **赤だし**
  AKADASHI — Red Miso (soybean cream) soup
- **ご飯**
  GOHÄN — Rice
- **香の物**
  KO NO MONO — Japanese pickled vegetables

デザート
DESSERT — Japanese Matcha ice cream

寿 司 懐 石 — SUSHI KAÏSSEKI — 85.00 €

(Seasonal fish and vegetable selection)

前菜盛り合わせ
ZENSAI MORIAWASE — Assortment of appetisers

刺身盛り合わせ
SASHIMI MORIAWASE — Assortment of SASHIMI

焼き物
YAKIMONO — Grilled bream with chef's sauce

揚げ物
AGEMONO — Assortment of tempura

寿司
SUSHI MORIAWASE — Assortment of Sushi
(Sushi is prepared with wasabi, please let us know if you prefer without)

- **赤だし**
  AKADASHI — Red miso (Soybean cream) soup

デザート
DESSERT — Japanese Matcha ice cream