

氷 KOORI

SUSHI

	1 SUSHI	2 SASHIMIS
SALMON	9	11
PRAWN	9	11
LOBSTER	15	18
AMBERJACK	9	11
BABY MACKEREL	9	11
TUNA	9	11
SCALLOP	12	15
EEL	9	11
SEA BREAM	9	11
TORO TUNA	15	18

KOORI ROLLS

SASHIKOORI – 8 SASHIMIS (16 PIECES)	69
SUSHIKOORI – 8 SUSHIS (8 PIECES)	66
CALIKOORI – 6 CALIFORNIAS ROLLS (24 PIECES)	90
KOORI FAMILY – SUSHIS, SASHIMIS, CALIFORNIAS (48 PIECES)	220

KOORI ROLLS

4 PIECES

EEL DRAGON	16
Cucumber, spicy sauce wrapped in avocado	
SALMON ABURI	16
Cucumber, avocado, Philadelphia wrapped in salmon flambéed	
CRAB TEMPURA	19
King crab tempura wrapped in watermelon	
OYSTER TEMPURA	19
Oyster tempura wrapped in charred leek, borage flower	
VEGET'ALL	15
Beetroot, fennel, heirloom cauliflower, mint	
KITAIWO	16
Pineapple, coriander, octopus	
TOFU	15
Tofu, soy sprouts, celeriac and celery	
CALIFORNIA	19
Salmon avocado / Spicy tuna / Prawn / Watermelon / Chicken curry	
MAKI	15
Plum / Salmon / Mango / Avocado / Sweet potato	
TEMAKI	18
Obsiblué prawn, mango, sesame seeds	

SIGNATURE KOORI DISHES

ESTUARY Sturgeon, French caviar	25
HARVEST Foie gras, grape, verjuice	23
CRISPY TUNA Tartare, spicy sauce, avocado, shiso	18
CRISPY SALMON Tartare, spicy sauce, avocado, shiso	18
INSTINCT KOORI ROLL Chef's choice	20

TEMPURA

KING PRAWN TEMPURA	60
VEGETABLE TEMPURA	35
SOFT SHELL CRAB TEMPURA	60

STARTERS

EDAMAME Soybeans seasoned with sea salt	18
SPICY EDAMAME Soybeans seasoned with spices	18
ICEBERG Seaweed, cabbage, marinated kabocha, daikon, affilla, onion flakes	28
REFRESHING SALAD Baby spinach, asparagus, bonito flakes, pomegranate, pine nuts	38
AUBERGINE Melted with white miso, red onion pearl	33
WAGYU BEEF TATAKI Crispy garlic, truffle, chive	102
OKOMIYAKI Caramelised pork, ginger, seaweed nori, salsify	42
OCTOPUS GYOZA Tamarind, roasted spices, ginger, pear	32
VEGETARIAN GYOZA Vegetables, dry miso, chestnut	30

— SOUP —

MISO	31
Dashi broth, miso, wakame seaweed, enoki, tofu, daikon, carrot, coriander	
RAMEN	35
King prawn broth, leek, bonito flakes, parsley, shitake, cardamom	
VEGETABLES	35
Vegetable broth, carrot, squash, cabbage, ginger, soy, lemongrass, egg, sweet potato tempura	

— FISH —

BLACK COD	78
Baked in miso, light konjac pancake	
SALMON	62
In peanut crust, butternut squash royale	
SEA BASS	75
Marinated in seaweed, herby raviole, octopus	
TUNA	75
Just snacked, red bean, black sesame, cabbage	

— KOORI CARPACCIOS —

TUNA	35
SALMON	34
SEA BASS	35
TOFU	31

— MEAT —

WAGYU BEEF Satsuma-imo, sake, mushroom	140
BEEF Seared, shoots, soy, brocoletti	75
CHICKEN YAKITORI Crispy tofu, sweet and sour heirloom radishes	68
VEAL BELLY Edamame mash, soy, caramelised nashi	68

— SIDE —

15

PLAIN RICE
GARLIC RICE
GOMASHIO RICE
SWEET AND SOUR MUSHROOM RICE
CRUNCHY VEGETABLE
SOBA NOODLES

Please tell us if you suffer from any allergies – VAT and service included – Prices are in euros.

DESSERTS

30

MOCHIS

Matcha green tea, mango, lychee, sakura

KAWAI

64% Chocolate, cherry blossom tea ice cream

YUZU

Crispy sesame meringue, kinako

TAPIOCA

Fresh mango, sansho peppercorn 

MATCHA

Sharp raspberry, rose note

JAPANESE-STYLE ICE CREAM AND SORBET

Yuzu, cherry blossom, sesame



Gluten free

— KOORI SET MENU —

175

RAMEN

King prawn broth, leek, bonito flakes, parsley, shitake, cardamom

AUBERGINE

Melted with white miso, red onion pearl

TUNA TATAKI

Crispy garlic, truffle, chive

BLACK COD

Baked in miso light konjac pancake

WAGYU BEEF

Satsuma-imo, sake, mushroom

KAWAI

64% Chocolate, cherry blossom tea ice cream



L'APOGÉE
COURCHEVEL

 @lapogeecourchevel

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