

氷 KOORI

SUSHI

	1 SUSHI	2 SASHIMI
Salmon	9	11
Prawn	9	11
Lobster	15	18
Yellowtail	9	11
Mackerel	9	11
Tuna	9	11
Scallop	12	15
Eel	9	11
Tamago omelette	9	11
Sea bream	9	11
Cuttlefish	9	11

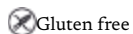
KOORI PLATTERS

Sashikoori – 8 sashimi (16 items)	69
Sushikoori – 8 sushi (8 items)	66
Calikoori – 5 California rolls (30 items)	90
Koori Family – sushi, sashimi, californias (54 items)	220

KOORI ROLLS

6 ITEMS

Eel dragon roll 	16
Cucumber, spicy sauce wrapped in avocado	
Salmon aburi	16
Cucumber, avocado, cream cheese, wrapped in flambéed salmon	
Crab tempura	19
King crab in tempura batter, watermelon, tobiko	
Veget'all 	15
Roast watermelon, mango, coriander, mint, panko	
Futomaki (4 items)	25
Wagyu beef, asparagus, marinated shitake	
California roll (6 items)	19
Tuna avocado / Prawn avocado / Cooked tuna / Salmon avocado / Spicy tuna / Prawn / Black tiger, avocado tempura, salmon roe / King crab, avocado, truffle	
Maki (6 items)	15
Salmon / Salmon avocado / Tuna / Tuna avocado / Prawn / Cucumber / Cucumber cheese / Avocado / Avocado cheese / Mango	
Temaki (1 item)	18
Salmon avocado / Tuna avocado / Prawn avocado / Avocado, cucumber, shiso leaf	
Spring rolls (6 items)	19
Salmon / Salmon avocado / Thai vegetables / Prawn mango / Tuna avocado / Spicy tuna	



Gluten free



Vegetarian



Vegan

SIGNATURE KOORI DISHES

Lobster rolls

Celeriac, green apple, mayonnaise

Thai maki rolls

Marinated Thai vegetables, wrapped in flambéed tuna, roasted peanuts and sesame seeds

Crispy tuna

Tartare, spicy sauce, avocado, shiso

Crispy salmon

Tartare, spicy sauce, avocado, shiso

Instinct Koori roll

Chef's choice

TEMPURA

King prawn tempura

Vegetable tempura

Soft-shell crab

25

20

20

20

20

60

38

60

STARTERS

Edamame

Edamame beans seasoned with sea salt

Spicy edamame

Edamame beans seasoned with chilli

Vegetables

Seaweed, cherry, beetroot, cashew vinaigrette, linseed

Marinated seaweed salad

Baby spinach, asparagus, bonito flakes, pomegranate, pine nuts

Aubergine

Oven-baked in miso, spring onion, sesame seeds

Wagyu beef tataki

Crispy garlic, negi, truffle

Okonomiyaki

Poultry, Japanese cabbage, Jerusalem artichoke

Prawn gyoza

Tamarind, bonito, Jerusalem artichoke, crispy onion

Vegetarian gyoza

Cabbage, squash, bean sprouts, ginger, mint

Duck gyoza

Courgette, carrot, soy, ginger, lemongrass

19

19

28

39

35

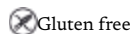
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42

32

32

32



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— SOUP —

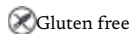
Miso	31
Dashi stock, miso, wakame seaweed, enoki, tofu, daikon, carrot, coriander, bonito	
Vegetable 🌱	35
Stock, carrot, squash, cabbage, ginger, soy, lemongrass, sweet potato tempura, crispy tofu	
Mushroom	35
Stock, mushroom, dumplings	

— FISH —

Black cod	78
Oven-baked in miso, satay squash dumplings, butternut squash foam	
Lobster	95
Lightly roasted, bonito flakes, custard marrow, spelt, buckwheat	
Sea bass	87
Peanut crust, sesame-coated daikon, New Zealand spinach emulsion	
Tuna 🌱	75
Spices, mango, Blue Meat radish, tapioca leaf	

— KOORI CARPACCIOS —

Tuna	40
Salmon	40
Sea bass	40
Tofu 🌱	31



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— MEAT —

Wagyu beef	140
Seared, shoots, soy, brocoletti	
Chuck veal	72
Edamame mousseline, soy, caramelised nashi pear	
Chicken yakitori	68
Sweet and sour vegetable skewers	
Fillet of beef	82
Stuffed cabbage, chestnut, honey, soy	

— SIDES —

15

Plain rice
Garlic rice
Gomashio rice
Crunchy vegetable stir fry
Soba noodles

— DESSERTS —

32

Mochi

Matcha green tea, mango, lychee, sakura

Sakura

Cherry and sakura mousse, pears in cherry sauce, lychee sorbet

Matcha

Matcha cloud, black sesame crumb, tuiles and chocolate ice cream

Koori

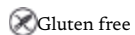
Coconut, rice pudding, fresh mango, saké sorbet

Sudachi

Sudachi mousse, fresh and candied citrus orchard, yuzu sorbet

Japanese-style ice cream and sorbet

Yuzu, matcha, black sesame



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— KOORI SET MENU —

175

Miso

Dashi stock, miso, wakame seaweed, enoki, tofu, daikon, carrot, coriander, bonito

Okonomiyaki

Poultry, Japanese cabbage, Jerusalem artichoke

Tuna tataki

Crispy garlic, negi, truffle

Black cod

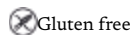
Oven-baked in miso, satay squash dumplings, butternut squash foam

Wagyu beef

Seared, shoots, soy, brocoletti

Koori

Coconut, rice pudding, fresh mango, saké sorbet



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L'APOGÉE
COURCHEVEL

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