



MAISON BIEUE  
PAR *Oceanus*



Menu A La Carte



Sushi Menu



Desserts



Beverages

# **MENU A LA CARTE**



## STARTERS

**Edamame** \_\_\_\_\_ \$8

Steamed edamame tossed with salt and lemon zest.  
*Optional: add spicy.*

**Dynamite Shrimp (5 Pieces)** \_\_\_\_\_ \$15

Crispy coated shrimp served with our signature dynamite sauce.

**Shrimp Dumplings (5 Pieces)** \_\_\_\_\_ \$12

Steamed shrimp dumplings served with classic dumpling sauce.

**Fried Calamari** \_\_\_\_\_ \$13

Golden fried calamari served with tartare sauce.

**Bruschetta Salmon** \_\_\_\_\_ \$18

Toasted bruschetta topped with salmon, capers, and our special onion sauce.

**Salmon Carpaccio** \_\_\_\_\_ \$14

Thin slices of salmon, served with ponzu sauce.

**Vegetable Spring Rolls (3 Pieces)** \_\_\_\_\_ \$8

Crispy vegetable spring rolls served with sweet chili sauce.

**Carpaccio Bottarga** \_\_\_\_\_ \$25

Served with bottarga sauce and arugula.





## SALADS

### Goat Cheese Salad \_\_\_\_\_ \$16.5

Mixed greens topped with goat cheese, honey, pumpkin seeds, figs, beetroot, sweet potatoes and cherry tomatoes. Served with orange balsamic, and mango sauce.

### Caesar Salad \_\_\_\_\_ \$11

A classic mix of iceberg and romaine lettuce with crunchy croutons and parmesan crisps. Served with Caesar dressing.

*Optional: add chicken or shrimps \$5*

### Oceanus Fresh Crab Salad \_\_\_\_\_ \$24.5

Artichoke, avocado, fresh crab, radish, mango mousse, microgreens, arugula, and chives. Served with a lemon mustard dressing.

### Duo Shrimp & Calamari Salad \_\_\_\_\_ \$18

Mixed lettuce, avocado, cherry tomatoes, arugula, grilled shrimp, and baby calamari. Served with lemon mustard dressing.

### Ocean Salmon & Shrimp Salad \_\_\_\_\_ \$20

Mixed lettuce with grapefruit, orange, avocado, marinated shrimp, and smoked salmon. Served with a lemon mustard dressing.





## BURGERS & MORE

**Sourdough Empereur Sea Catch Fish Burger** ————— \$ **6** ————— \$16  
A crispy Empereur patty on toasted sourdough with iceberg lettuce, cucumber pickles, and our house cocktail sauce. Served with fries.

**Fish & Chips Sea Catch** ————— \$ **16**  
Crispy Empereur fish served with golden fries and tartare

**Sourdough Salmon Tartine** ————— \$ **17**  
Served with green salad, topped with arugula, herbed Philadelphia cheese, avocado, grapefruit, lemon, capers, and premium smoked salmon.

**French Fries** ————— \$ **6**

**Rice Bowl** ————— \$ **5**

## TEPPANYAKI

**Beef Teppanyaki** ————— \$ **21**  
Beef teppanyaki served with fried rice, seasonal vegetables, and special teppanyaki sauce.

## PLAT DU JOUR (Served with green salad)

**Risotto Paella** ————— \$19.5  
Risotto Paella – Flavorful saffron risotto with a mix of seafood and vegetables.

**Siyadieh** ————— \$19.5  
Special spiced fish sea catch served with rice.





## MAIN COURSE

**Mongolian Beef** \_\_\_\_\_ \$ **20**

Caramelized tender beef stir-fried with garlic, spring onions, and sesame seeds. Served with steamed basmati rice.

**Chicken Cashew Nuts** \_\_\_\_\_ \$ **18**

Stir-fried chicken with cashew nuts, mixed bell peppers, onions, sesame seeds, and garlic. Served with steamed basmati rice.

**KungPao Chicken** \_\_\_\_\_ \$ **18**

Spicy stir-fried chicken with celery, garlic, roasted peanuts, chili paste, and whole dried chilies, finished with sesame seeds and spring onions. Served with basmati rice.

**Katsu Chicken** \_\_\_\_\_ \$ **14**

Crispy Asian-style breaded chicken served with steamed rice and honey mustard sauce.

**Imperial Grilled Salmon** \_\_\_\_\_ \$ **24**

Perfectly grilled salmon served with steamed rice, seasonal vegetables, and lemon butter sauce.

**Grilled Wild Fish catch of the day** \_\_\_\_\_ \$ **24**

Grilled wild fish served with steamed rice, seasonal vegetables, and lemon butter sauce.

**Shrimp Noodles** \_\_\_\_\_ \$ **17**

Noodles with shrimp, mixed vegetables, white cabbage, garlic, and fresh ginger, finished with sesame seeds and spring onions.

**Riz Au Crevette** \_\_\_\_\_ \$ **23**

Grilled black tiger shrimps, served with steamed rice, seasonal vegetables and creamy lemon butter sauce.

**Filet De Sole** \_\_\_\_\_ \$ **24**

Filet de Sole served with Spinach, Crashed Potato and Bisque creamie sauce or Meunière sauce.

**Entrecôte** \_\_\_\_\_ \$ **24**

Served with truffle-infused sweet potatoes, fresh arugula, and finished with a rich mushroom sauce.



# SUSHI MENU



**Miso Soup** \_\_\_\_\_ \$ **8**

Miso soup with tofu Spring onions and seaweed.

**Tom Yum Soup** \_\_\_\_\_ \$ **11**

Tom Yum with crabsticks, salmon, shrimps, white fish, carrots and mushroom.



## SALADS

**SA1: Crispy Salmon Salad with Spicy Mayo** \_\_\_\_\_ \$ **18.50**

Fresh salmon, topped with orange tobiko and crispy, drizzled with spicy mayo.

**SA2: Goma Crab Salad** \_\_\_\_\_ \$ **11**

Crab sticks with shredded cucumber and carrots, crispy toppings, and orange tobiko, served with Japanese mayo and a touch of seaweed spice.

**SA3: Tuna Salad with Sesame Sauce** \_\_\_\_\_ \$ **18.50**

Fresh tuna served with mango and special sauce.

**SA4: Teriyaki Spicy Grilled Salmon Poke** \_\_\_\_\_ \$ **18**

Grilled salmon with avocado, cucumber, spring onions, and sesame seeds over sushi rice, finished with teriyaki and spicy mayo.

**SA5: Mango Spicy Tuna Poke** \_\_\_\_\_ \$ **18**

Fresh tuna with mango, cucumber, spring onions, and sesame seeds over sushi rice, topped with spicy mayo.

**SA6: Shrimp Salad** \_\_\_\_\_ \$ **16**

Shrimp & Mango Salad with Spicy Mayo and Crispy Topping.

**SA7: Chef Salmon** \_\_\_\_\_ \$ **21.50**

Crab and salmon with avocado cubes, topped with crispy and spicy mayo sauce.





## NIGIRI SUSHI

(2 Pieces)

N1: Salmon	\$ 4.50
N2: Tuna	\$ 4.50
N3: Ebi Shrimp	\$ 4
N4: White Fish	\$ 5
N5: Sushi Tortsh Salmon	\$ 4.50
N6: Unagi	\$ 5
N7: Espadon (Sea Catch)	\$4.5



## SASHIMI

(3 Pieces)

S1: Salmon	\$ 7.50
S2: Tuna	\$ 7.50
S3: White Fish	\$ 8.50
S4: Unagi	\$ 8.50
S5: Espadon (Sea Catch)	\$ 7





## URA MAKI (4 Pieces)

- M1: Gambor Tempura** \_\_\_\_\_ \$ **8**  
Shrimp tempura with avocado, topped with teriyaki sauce.
- M2: Camber Crazy Maki** \_\_\_\_\_ \$7.5  
Crab sticks with Japanese mayo, carrot, cucumber, and a touch of tobiko, topped with teriyaki sauce.
- M3: Unagi Ura Maki** \_\_\_\_\_ \$8.5  
Grilled unagi with cucumber and a sprinkle of black and white sesame seeds.
- M4: Naked Crispy Salmon with Avocado** \_\_\_\_\_ \$ **6.50**  
Salmon with avocado, topped with crispy.
- M5: Naked Cheese Salmon with Avocado** \_\_\_\_\_ \$ **7.50**  
Salmon and avocado topped with crispy and Philly cheese.
- M6: Salmon Avocado Wrap** \_\_\_\_\_ \$ **8.50**  
Salmon with avocado.
- M7: Tobiko Avocado Salmon** \_\_\_\_\_ \$ **8.50**  
Salmon with avocado and tobiko.
- M8: Ura Salmon Skin Wrap** \_\_\_\_\_ \$ **6.5**  
Salmon skin with avocado, topped with teriyaki sauce.
- M9: Togarashi Fresh Salmon** \_\_\_\_\_ \$ **7.50**  
Salmon with avocado and Philly cheese, wrapped with togarashi.
- M10: Fresh Tuna & Salmon Wrap with Orange Tobiko** \_\_\_\_\_ \$ **7.50**  
Tuna and salmon with orange tobiko, topped with teriyaki and spicy mayo.
- M11: Crabsticks Wrap** \_\_\_\_\_ \$6.5  
Crabsticks with avocado and philly cheese, topped mango teriyaki sauce.
- M12: Crispy Crazy** \_\_\_\_\_ \$ **7.5**  
Shredded carrots, cucumber, tobico and crabsticks.
- M13: Crispy California** \_\_\_\_\_ \$7.5  
Crabsticks, cucumber and avocado.





**M14: Duo Fresh Smoked Salmon** \_\_\_\_\_ \$ **8.50**

Crispy wrap filled with fresh and smoked salmon, and Philly cheese.

**M15: Tobico Naked Philly** \_\_\_\_\_ \$ **8**

Tobico wrap filled with salmon, Philly and avocado .

**M16: Mango Wrap** \_\_\_\_\_ \$ **7**

Mango wrap filled with crab, shrimps, crispy and mayo topped with teriyaki sauce.

**M17: Salmon Skin Wrap** \_\_\_\_\_ \$ **8.5**

Salmon skin wrap filled with spicy salmon avocado topped with crazy mix.

**M18: California Sesame Seedswrap** \_\_\_\_\_ \$ **7.5**

Sesame wrap filled with crabsticks, cucumber and avocado.

**M19: Avocado Shrimp Wrap** \_\_\_\_\_ \$ **7.5**

Shrimp avocado wrap filled with crab, mango and spicy mayo topped with teriyaki sauce.



## OCEANUS SIGNATURES

(4 Pieces)

**O1: Salmon Un Roll** \_\_\_\_\_ \$ **8.50**

Salmon with Philli cheese, spring onions, and sesame seeds.

**O2: Kimbo Top Tempura Shrimp** \_\_\_\_\_ \$ **8.5**

Tempura shrimp with avocado and tobiko, drizzled with spicy mayo, teriyaki, and crispy.

**O3: Cocktail Roll** \_\_\_\_\_ \$ **8.50**

Crab, avocado, mango, salmon, tuna, and cheese, topped with spicy mayo and teriyaki sauce.

**O4: Goma Roll** \_\_\_\_\_ \$ **7.50**

Crab sticks with cucumber, red bell pepper, and green tobiko, topped with fresh spicy seaweed.

**O5: Kunami Roll – Salmon** \_\_\_\_\_ \$ **8.50**

Cooked salmon with crispy, avocado, green tobiko, and sweet chili sauce.





**O6: Tempura Shrimp Mango Exotic** \_\_\_\_\_ \$ **8.5**

Tempura shrimp with mango and shredded coconut, topped with cheese and green tobiko.

**O7: Rainbow Ura Maki** \_\_\_\_\_ \$ **9.50**

Salmon and crab with mango, wrapped with avocado, topped with tuna, salmon, and mango.

**O8: Beetroot Salmon** \_\_\_\_\_ \$ **8.50**

Salmon with avocado, beetroot rice, cheese topping, and orange tobiko.

**O9: Fumé Marinated Salmon Roll** \_\_\_\_\_ \$ **8.50**

Marinated salmon with avocado and dell leaf, topped with cheese and sriracha.

**O10: Beet Crab Avocado Wrap** \_\_\_\_\_ \$ **7.50**

Beetroot salmon with crab sticks and avocado, topped with cheese and spicy mayo.

**O11: Salmon Unagi Wrap** \_\_\_\_\_ \$ **9.50**

Salmon and unagi with avocado, cucumber, crab sticks, and teriyaki sauce.

**O12: Trio Panko Crispy** \_\_\_\_\_ \$ **9.50**

Crispy panko wrap, filled with shrimp tempura, crabsticks, avocado and teriyaki sauce topped with spicy salmon.



## SPECIAL DRAGONS & FRIED MAKI

**D1: Dragon Torch (8 Pieces)** \_\_\_\_\_ \$ **17.5**

Salmon, avocado, and cheese with fresh salmon topping and spicy mayo.

**D2: Oceanus Tempura Shrimp (8 Pieces)** \_\_\_\_\_ \$ **17.5**

Tempura shrimp with avocado, topped with salmon, cheese, and tobiko.

**D3: Torsh Maki (8 Pieces)** \_\_\_\_\_ \$ **17.5**

Crab and mango with cheese, topped with salmon torch, spicy teriyaki, and mayo.





**D4: Avocado Wrap Beetroot Salmon (8 Pieces)** \_\_\_\_\_ \$17.5

Beetroot salmon with avocado, finished with cheese, spicy mayo, teriyaki, and black sesame seeds.

**FM1: Fried Ambassador (4 Pieces)** \_\_\_\_\_ \$ **9.50**

Crab and avocado inside topped with spicy salmon.



## GUNKAN MAKI

(1 Piece)

**G1: Ikura (Salmon Roe)** \_\_\_\_\_ \$ **12**

**G2: Tobiko (Flying Fish Roe)** \_\_\_\_\_ \$ **5**



## FUTO MAKI

(5 Pieces)

**F1: Salmon Roll** \_\_\_\_\_ \$ **9**

Salmon and crab sticks with avocado, topped with crispy and orange tobiko.

**F2: Futo Island** \_\_\_\_\_ \$ **9**

Fried shrimp, crab, and avocado roll, topped with salmon and tobiko.

**F3: Salmon Skin Futo Maki** \_\_\_\_\_ \$ **9**

Salmon skin, spicy salmon, crabsticks and avocado.





## TEMAKI

(1 Piece)

**T1: Spicy Salmon Temaki** \_\_\_\_\_ \$ **8**

Fresh salmon with togarashi and Japanese mayo, finished with a crispy topping.

**T2: Shrimp Tempura Temaki** \_\_\_\_\_ \$ **8**

Tempura shrimp with avocado, dynamite sauce, and a crispy finish.

**T3: Spicy Tuna Temaki** \_\_\_\_\_ \$ **8**

Tuna with togarashi, mango, and Japanese mayo, topped with crispy elements.

**T4: Crazy Goma Crab Temaki** \_\_\_\_\_ \$ **6**

Crab sticks with avocado, tobiko, and sesame seeds.



## HOSO MAKI

(4 Pieces)

**H1: Hosos Salmon** \_\_\_\_\_ \$ **4.50**

**H2: Hosos Spicy Salmon** \_\_\_\_\_ \$ **4.50**

**H3: Hosos Tuna** \_\_\_\_\_ \$ **4.50**

**H4: Hosos Spicy Tuna** \_\_\_\_\_ \$ **4.50**

**H5: Hosos Crab** \_\_\_\_\_ \$ **2.50**

**H6: Hosos Cucumber** \_\_\_\_\_ \$ **2**

**H7: Hosos Mango Philly** \_\_\_\_\_ \$ **2.50**

**H8: Hosos California** \_\_\_\_\_ \$ **3**





## SET MENU

**CRAB LOVER** (16 Pieces) ————— \$22

**M11: Crabsticks Wrap**

**M12: Crispy Crazy**

**M13: Crispy California**

**H8: Hoso California**

**SALMON LOVER** (16 Pieces) ————— \$31

**M6: Salmon Avocado Wrap**

**M7: Tobico Avocado Salmon**

**O1: Salmon Un Roll**

**O8: Beetroot Salmon**

**OCEAN SET** (24 Pieces) ————— \$ 40

**O6: Tempura Shrimp Mango Exotic**

**M10: Fresh Tuna & Salmon Wrap with Orange Tobiko**

**M5: Naked Cheese Salmon with Avocado**

**O3: Cocktail Roll**

**M9: Togarashi Fresh Salmon**

**M2: Camber Crazy Maki**

**FUSION SET** (32 Pieces) ————— \$ 54

**O10: Beet Crab Avocado Wrap**

**O7: Rainbow Ura Maki**

**O5: Kunami Roll Salmon**

**O1: Salmon Un Roll**

**O6: Tempura Shrimp Mango Exotic**

**M4: Naked Crispy Salmon with Avocado**

**M10: Fresh Tuna & Salmon Wrap with Orange Tobiko**

**O8: Beetroot Salmon**





**HIROSHIMA** (21 Pieces) ————— \$ **36**

**M14: Duo Fresh Smoked Salmon**

**M4: Naked Crispy Salmon**

**H1: Hoson Salmon**

**H2: Hoson Spicy Salmon**

**N1: Nigiri Salmon**

**S1: Sashimi Salmon**

**SAPPORO** (15 Pieces) ————— \$ **39**

**S1: Salmon Sashimi**

**S2: Tuna Sashimi**

**S3: White Fish Sashimi**

**S4: Unagi Sashimi**

**S5: Espadon Sashimi**

**COOKED LOVER** (18 Pieces) ————— \$ **30**

**O5: Kunami Roll**

**M13: Crispy California**

**N3: Ebi Shrimp Nigiri**

**M1: Gambur Tempura**

**H5: Hoson Crab**

**TOKYO** (21 Pieces) ————— \$ **40**

**M12: Crispy Crazy**

**M15: Tobico Naked Philly**

**M18: California Sesame Seeds**

**H1: Hoson Salmon**

**N1: Nigiri Salmon**

**S1: Salmon Sashimi**





**DRAGON BITE SET** (32 Pieces) ————— \$ **54**

- M2: Crazy Crispy**
- O7: Rainbow Uramaki**
- O5: Kunami Roll Salmon**
- M11: Crabsticks Wrap**
- M4: Naked Crispy Salmon With Avocado**
- M6: Salmon Avocado Wrap**
- O3: Cocktail Roll**
- M1: Gambor Tempura**

**ROYAL SUSHI SET** (65 Pieces) ————— \$ **142**

- S1: Salmon Sashimi (X2)**
- N1: Salmon Nigiri (X2)**
- S2: Tuna Sashimi**
- M12: Crazy Crispy**
- O7: Rainbow Uramaki**
- O5: Kunami Roll Salmon**
- M11: Crabsticks Wrap**
- M4: Naked Crispy Salmon With Avocado**
- M6: Salmon Avocado Wrap**
- O3: Cocktail Roll**
- M1: Gambor Tempura**
- O10: Beet Crab Avocado Wrap**
- O1: Salmon Un Roll**
- O6: Tempura Shrimp Mango Exotic**
- M10: Fresh Tuna & Salmon Wrap With Orange Tobiko**
- O8: Beetroot Salmon**







<b>Scoop Chocolate Ice Cream</b>	<b>\$4.5</b>
<b>Scoop Vanilla Ice Cream</b>	<b>\$ 4.50</b>
<b>Lemon Sorbet</b>	<b>\$ 4.50</b>
<b>Strawberry Sorbet</b>	<b>\$ 4.5</b>
<b>Verrine</b>	<b>\$ 10</b>
<ol style="list-style-type: none"><li>1. Verrine chocolate mousse and mango sirop</li><li>2. Mandarine mousse and chocolate parfait</li><li>3. Coconut strawberry verrine</li></ol>	
<b>Chocolate Cake served with 1 scoop of your choice</b>	<b>\$ 12</b>
<b>Mochi at your choice (1 pcs)</b>	<b>\$ 5</b>
<ol style="list-style-type: none"><li>1. Caramel almond</li><li>2. Mango</li><li>3. Chocolate</li><li>4. Yuzu</li><li>5. Vanilla</li></ol>	
<b>Frozen Tiramissu</b>	<b>\$ 10</b>
<b>Lemon Tarte</b>	<b>\$ 10</b>
<b>Trio Chocolate Cake</b>	<b>\$ 9</b>
<b>Strawberry Cheesecake</b>	<b>\$ 9</b>
<b>Fondant Au Chocolat</b>	<b>\$ 12</b>



# BEVERAGES



## BEVERAGES

### COFFEE & TEA

Espresso	\$ 3
Double Espresso	\$ 4
Americano	\$ 4
Café Blanc	\$ 3
Cappuccino	\$ 5
Latte	\$ 5
Iced Latte	\$ 5
Iced Tea	\$ 4
Nescafé	\$ 4

### FRESH JUICES

Fresh Orange	\$ 5
Fresh Lemonade	\$ 5

### SOFT DRINKS

Pepsi / Diet Pepsi	\$ 3
7 Up / Diet 7 Up	\$ 3
Mirinda	\$ 3
Tonic	\$ 4
Red Bull	\$ 5
Ice Tea Peach	\$ 3.50
Ice Tea Lemon	\$ 3.50







## WINE

### RED WINE

Ksara Reserve Bottle	\$ 27	Glass - \$ 7
Kefraya Breteche Bottle	\$ 27	Glass - \$ 7
Ixsir Altitude Red Bottle		\$ 32
Musar Jeune Red Bottle		\$ 32
Chateau Musar Red Bottle		\$ 68
Chateau Nabise Vintage 2004		\$ 70

### ROSÉ WINE

Ksara Sunset Bottle	\$ 27	Glass - \$ 7
Kefraya Myst Bottle	\$ 27	Glass - \$ 7
Musar Jeune Rosé Bottle		\$ 32
Korai Rosé Bottle		\$ 38

### WHITE WINE

Ksara BDB Bottle	\$ 27	Glass - \$ 7
Kefraya Chardonnay Bottle		\$ 32
Kefraya BDB Bottle	\$ 27	Glass - \$ 7
Ixsir Altitude White Bottle	\$ 32	Glass - \$ 8
Musar Jeune White Bottle		\$ 32
Korai White Bottle		\$ 38
Gavi Di Gavi		\$ 90
Chablis		\$ 95





## WHISKEY

JW Red Label Bottle	\$ 60	Glass - \$ 7
JW Black Label Bottle	\$ 85	Glass - \$ 10
Glenfiddich 12	\$ 130	Glass - \$ 13
Nikka From The Barrel Glass		\$ 13

## VODKA

Smirnoff	\$ 45	Glass - \$ 8
Grey Goose Bottle	\$ 90	Glass - \$ 12

## GIN

Tanqueray Bottle	\$ 70	Glass - \$ 10
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## CHAMPAGNE & SAKE

Moët & Chandon Brut		\$ 120
Moët & Chandon Rosé		\$ 180
Prosecco Bottega Bottle	\$ 35	Glass - \$ 8
Sake		\$ 14
Sparkling Sake		\$ 20

## COCKTAILS

Wine Tale		\$ 10
Pinku Japonais		\$ 12
Basil Twist		\$ 10
Aperol Spritz		\$ 12
Limoncello Shot		\$ 3.5





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