

# Sushi Bar

*In collaboration with his Chefs, Master Chef Jacques Chretien has created this Japanese-inspired menu featuring the freshest island ingredients, combining oriental precision with Latin flair.*

*Utilizing time-honored techniques and market-fresh selections plucked straight from the crystal Caribbean Sea off St Lucia.*

*Chef Jacques Chretien works with local farms to showcase sustainable, locally grown ingredients in our cuisine. We hope you enjoy the taste of St. Lucia!*

*Our restaurant is known for bold, market-driven flavors, with ingredients sourced from ethical, sustainable suppliers focusing on organic and free-range products.*

## Small Dishes

<b>SAUTÉED EDAMAME</b>	35
Shallots, Butter, Togarashi-Ponzu Dancing Katsuo Flakes	
<b>MISOSHIRU</b>	39
Light Miso Soup, Green Scallion, Wakame Enokitake Tofu	
<b>TRADITIONAL SASHIMI MORIWASE</b>	49
Assorted Fresh Fish Selection Tuna, Blue Marlin, Salmon, Mahi Mahi Shredded Daikon	
<b>WONTON TUNA TOSTADAS - 2 PCS</b>	39
Scallion, Pickled Ruby Onion, Avocado Green Scallion, Yuzu-Soy Sauce	
<b>SHRIMP GYOZAS - 4 PCS</b>	55
Steamed & Sautéed Shrimp Ravioli Shallot, Garlic, Ginger	
<b>PORK GYOZAS - 4 PCS</b>	52
Steamed & Braised Pork Belly Ravioli Shiitake Mushrooms, Sauteed Cabbage Ginger, Chive, Shallot	
<b>KAKI FRY - 4 PCS</b>	52
Warm Oysters, Yuzu, Ponzu Ginger, Shiso Leave	

## Salad

<b>KAISEN</b>	65
Mahi Mahi, Tuna, Shrimps, Kanikama Heirloom Tomato, Ginger Dressing Avocado Roasted Sesame Seeds	

*Spring 2025 Edition*

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# Chef Jacques Signature Sushi

<b>ARROZ PEGAO - 2 PCS</b>	39
Crispy Rice, Spicy Tuna Avocado Wakame, Green Onion	
<b>KISS OF FIRE ROLL</b>	72
Shrimp Tempura, Tuna, Avocado, Scallion Serrano Pepper Slices, Yuzu-Soy Sauce	
<b>SALMON IKURA</b>	62
Scottish Salmon Tempura, Spicy Mayo Green Scallion, Salmon Eggs, Sea Salt Flakes	
<b>CILANTRO SASHIMI</b>	62
Charred White Fish, Avocado, Roasted Sesame Seeds, Cilantro Sauce	
<b>PAN Y TOMATE BLUE MARLIN SASHIMI</b>	69
Tomato Brunoise, Panko Flakes, Jalapeño and Truffle Vinaigrette, Scallion, Shiso-Sea Salt Flakes	
<b>LEMON-DRAGON ROLL</b>	72
Shrimp Tempura, Cucumber, Kanikama, Yellowfin Tuna, Lemon-Yuzu Oil, Garlic, Yuzu Soy Sauce	
<b>CHARRED CUTTLEFISH NIGIRI</b>	52
Ruby Onion Eel Sauce, Lotus Root Chips	
<b>SANMI AGE - 4 PCS</b>	72
Stuffed Shrimps, Spicy Kanikama, Nori Sesame-Ginger Sauce	

*All the Above Selection to share* 239  
Price per person  
From 2 to 4 people Max

## Signature Tiraditos Sashimi

<b>TUNA SASHIMI SERRANITO</b>	59
Roasted Sesame Seeds, Scallion Sliced Serranito	
<b>BLUE MARLIN CURRICANES</b>	69
Kanikama, Avocado, Sesame Seeds Yuzu Kosho Sauce	
<b>KING FISH CURRICANES</b>	72
Mango, Kanikama, Spicy Mayo Scallion, Yuzu Sauce	
<b>BLACK &amp; WHITE TUNA</b>	72
Sesame Crusted Tuna, Hajikami Ginger Lily Sprout Scallion, Garlic Chips, Tobiko, Local Souski	
<b>YUZU SALMON CURRICANES</b>	72
Thin Sashimi Stuffed With Kanikama, Spicy Mayo, Avocado, Salmon Roe, Yuzu-Miso Sauce	

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# Master Sushi Pieces

<b>TUNA SAKURA TATAKI</b> Ginger Lily Sprout, Scallion, Kaiware, Local Souski Sauce	32
<b>BLACK ANGUS BEEF TATAKI</b> Miso Sprout, Roasted Garlic Ponzu Sauce	39
<b>EEL KABAYAKI</b> Scallions, Pickled Vegetables Chiles Toreados	39

## Sushi

<b>CATCH OF THE DAY</b>	<b>SASHIMI</b> 140GR	<b>NIGIRI</b> 2PCES	<b>ROLL</b> 6PCES
<b>BLUE MARLIN</b>	52	29	39
<b>MAHI MAHI</b>	52	29	40
<b>YELLOWFIN TUNA</b>	49	29	39
<b>FRESH SALMON</b>	56	32	45
<b>EBI</b>		32	45
<b>KANIKAMA</b>		22	30
<b>EEL KABAYAKI</b>		40	45
<b>FLYING FISH ROE</b>		30	

## Signature Rolls

<b>SUPER CRUNCHY ROLL</b> Fresh Salmon, Asparagus Cream Cheese, Kanikama	65
<b>EEL &amp; CHILES TOREADOS</b> Pressed Sushi Rice, Japanese BBQ Eel, Pickled Vegetables, Chiles Toreados Sauce	69
<b>GREEN ROLL</b> Asparagus Tempura, Seared White Fish, Avocado Wakame, Roasted Sesame Seeds, Cilantro Sauce	65
<b>YASAI ROLL</b> Asparagus, Cucumber, Wakame, Wrapped in Soy Sheet, Cilantro Sauce, Lotus Root Chips	65
<b>SPICY TEMPURA CUTTLEFISH ROLL</b> Kanikama, Cuttlefish Tempura, Avocado, Cucumber, Spicy Sauce	65
<b>BLACK DRAGON ROLL</b> Avocado, Cuttlefish Tempura, BBQ Eel, Black Tobiko Eggs	72
<b>SPECIAL CALIFORNIA ROLL</b> Avocado, Cucumber, Cream Cheese, Kanikama	72

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# *fried Dishes*

<b>SEASONAL VEGETABLES TEMPURA</b>	55
Shiso-Sea Salt Ponzu Sauce	
<b>SHRIMP TEMPURA - 6 PCS</b>	69
Shiso-Sea Salt Ponzu Sauce	
<b>VERMICELLI WASABI SEA SCALLOPS - 4 PCS</b>	69
Vermicelli, Wasabi Sauce	

# *Chirashi Sushi*

<b>YASAI</b>	49
Chef's Selection, Rice, Cucumber, Avocado, Seaweed, Salade, Vegetarian Sushi Bowl	
<b>ARTISAN BAR</b>	52
Chef's selection, Rice, Tuna, Mahi, Salmon, Crabs Steak, Fresh Seafood Sushi Bowl	
<b>UNAGI</b>	69
BBQ Fresh Water Eel Sushi Bowl Avocado, Sesame Seeds	
<b>SHAKKEIKURA-DON</b>	72
Fresh Salmon, Shiso leaf Salmon Eggs	

# *Sake*

<b>SHO CHIKU BAI CLASSIC JUNMAI 18 CL</b>	42
Round with Savory Complexity Chilled, at Room Temperature or Warm	
<b>AWAYUKI JUNMAI SPARKLING 30 CL</b>	79
Sparkling Blend of Fruity and Floral Notes Serve Chilled	
<b>HANAKIZAKURA JUNMAI GINJO SAKE 72CL</b>	109
Sweet & Round with Light Aroma of Flowers and Summer Fruits Chilled, at Room Temperature or Warm	
<b>DASSAI 45 JUNMAI DAIGINJO 30 CL</b>	119
Light & Sweet, Fruity & Floral Serve Chilled	
<b>DASSAI 39 JUNMAI DAIGINJO 72 CL</b>	245
Light & Sweet, Fruity & Floral Serve Chilled	
<b>SEIRYU JUNMAI DAÏ-GINJO 72CL</b>	279
Full-Bodied Flavours, Floral & Fruity Serve Chilled or at Room Temperature	

*Only a genuine professional sushi chef  
can reach your heart.  
itadakimasu!*

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