

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

SAUTÉED EDAMAME

35

Shallots, Butter, Togarashi-Ponzu
Dancing Katsuo Flakes

MISOSHIRU

39

Light Miso Soup, Green Scallion, Wakame
Enokitake Tofu

TRADITIONAL SASHIMI MORIWASE

49

Assorted Fresh Fish Selection
Tuna, Blue Marlin, Salmon, Mahi Mahi
Shredded Daikon

WONTON TUNA TOSTADAS - 2 PCS

39

Scallion, Pickled Ruby Onion, Avocado
Green Scallion, Yuzu-Soy Sauce

SHRIMP GYOZAS - 4 PCS

55

Steamed & Sautéed Shrimp Ravioli
Shallot, Garlic, Ginger

PORK GYOZAS - 4 PCS

52

Steamed & Braised Pork Belly Ravioli
Shiitake Mushrooms, Sauteed Cabbage
Ginger, Chive, Shallot

KAKI FRY - 4 PCS

52

Warm Oysters, Yuzu, Ponzu
Ginger, Shiso Leave

Salad

KAISEN

65

Mahi Mahi, Tuna, Shrimps, Kanikama
Heirloom Tomato, Ginger Dressing
Avocado Roasted Sesame Seeds

Winter 2025 Edition

All prices are stated in EC. Subject to 10%VAT & 10% service charge
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Chef Jacques Signature Sushi

ARROZ PEGAO - 2 PCS 39
Crispy Rice, Spicy Tuna Avocado
Wakame, Green Onion

KISS OF FIRE ROLL 72
Shrimp Tempura, Tuna, Avocado, Scallion
Serrano Pepper Slices, Yuzu-Soy Sauce

SALMON IKURA 62
Scottish Salmon Tempura, Spicy Mayo
Green Scallion, Salmon Eggs, Sea Salt Flakes

CILANTRO SASHIMI 62
Charred White Fish, Avocado,
Roasted Sesame Seeds, Cilantro Sauce

PAN Y TOMATE BLUE MARLIN SASHIMI 69
Tomato Brunoise, Panko Flakes, Jalapeño and
Truffle Vinaigrette, Scallion, Shiso-Sea Salt Flakes

LEMON-DRAGON ROLL 72
Shrimp Tempura, Cucumber, Kanikama, Yellowfin
Tuna, Lemon-Yuzu Oil, Garlic, Yuzu Soy Sauce

CHARRED CUTTLEFISH NIGIRI 52
Ruby Onion Eel Sauce, Lotus Root Chips

SANMI AGE - 4 PCS 72
Stuffed Shrimps, Spicy Kanikama, Nori
Sesame-Ginger Sauce

All the Above Selection to share 450
Price per person
From 2 to 4 people Max

Signature Tiraditos Sashimi

TUNA SASHIMI SERRANITO 59
Roasted Sesame Seeds, Scallion
Sliced Serranito

BLUE MARLIN CURRICANES 69
Kanikama, Avocado, Sesame Seeds
Yuzu Kosho Sauce

KING FISH CURRICANES 72
Mango, Kanikama, Spicy Mayo
Scallion, Yuzu Sauce

BLACK & WHITE TUNA 72
Sesame Crusted Tuna, Hajikami Ginger Lily Sprout
Scallion, Garlic Chips, Tobiko, Local Souski

YUZU SALMON CURRICANES 72
Thin Sashimi Stuffed With Kanikama, Spicy
Mayo, Avocado, Salmon Roe, Yuzu-Miso Sauce

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Master Sushi Pieces

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

Sushi

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

Signature Rolls

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

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fried Dishes

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

Chirashi Sushi

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

Sake

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