

# Sushi Bar

*In collaboration with his Chef, Arjaym De Leon, 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.*

*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<br>Dancing Katsuo Flakes              |    |
| <b>MISOSHIRU</b>  | 39 |
| Light Miso Soup, Green Scallion, Wakame<br>Shitake, Tofu                |    |
| <b>WONTON TUNA TOSTADAS - 2 PCS</b>                                     | 39 |
| Scallion, Pickled Ruby Onion, Avocado<br>Green Scallion, Yuzu-Soy Sauce |    |
| <b>KAKI FRY - 4 PCS</b>   | 52 |
| Warm Oysters, Yuzu, Ponzu<br>Ginger, Shiso Leave                        |    |
| <b>VERMICELLI WASABI SEA SCALLOPS - 4 PCS</b>                           | 69 |
| Vermicelli, Wasabi Sauce  |    |
| <b>EEL KABAYAKI</b>   | 39 |
| Scallions, Pickled Vegetables<br>Chiles Toreados                        |    |
| <b>BLACK ANGUS BEEF TATAKI</b>  | 39 |
| Miso Sprout, Roasted Garlic<br>Ponzu Sauce                              |    |

## Salad

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

## fried Dishes

|                                    |    |
|------------------------------------|----|
| <b>SEASONAL VEGETABLES TEMPURA</b> | 55 |
| Shiso-Sea Salt<br>Ponzu Sauce      |    |
| <b>SHRIMP TEMPURA - 6 PCS</b>      | 69 |
| Shiso-Sea Salt<br>Ponzu Sauce      |    |

All prices are stated in EC. Subject to 10%VAT & 10% service charge

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# Chef Jacques Signature Sushi

|  |     |
|--|-----|
| <b>ARROZ PEGAO - 2 PCS</b><br>Crispy Rice, Spicy Tuna Avocado<br>Wakame, Green Onion   | 39  |
| <b>KISS OF FIRE ROLL</b><br>Shrimp Tempura, Tuna, Avocado, Scallion<br>Serrano Pepper Slices, Yuzu-Soy Sauce                                   | 72  |
| <b>SALMON IKURA</b><br>Scottish Salmon Tempura, Spicy Mayo<br>Green Scallion, Salmon Eggs, Sea Salt Flakes                                     | 62  |
| <b>CILANTRO SASHIMI</b><br>Charred White Fish, Avocado,<br>Roasted Sesame Seeds, Cilantro Sauce  | 62  |
| <b>PAN Y TOMATE BLUE MARLIN SASHIMI</b><br>Tomato Brunoise, Panko Flakes, Jalapeño and<br>Truffle Vinaigrette, Scallion, Shiso-Sea Salt Flakes | 69  |
| <b>LEMON-DRAGON ROLL</b><br>Shrimp Tempura, Cucumber, Kanikama, Yellowfin<br>Tuna, Lemon-Yuzu Oil, Garlic, Yuzu Soy Sauce                      | 72  |
| <b>SANMI AGE - 4 PCS</b><br>Stuffed Shrimps, Spicy Kanikama, Nori<br>Sesame-Ginger Sauce   | 72  |
| <i>All the Above Selection to share</i><br>Price per person<br>From 2 to 4 people Max  | 430 |

## Signature Rolls

|  |    |
|--|----|
| <b>SUPER CRUNCHY ROLL</b><br>Fresh Salmon, Asparagus<br>Cream Cheese, Kanikama                                     | 65 |
| <b>GREEN ROLL</b><br>Asparagus Tempura, Seared White Fish, Avocado<br>Wakame, Roasted Sesame Seeds, Cilantro Sauce | 65 |
| <b>YASAI ROLL</b><br>Asparagus, Cucumber, Wakame, Wrapped in Soy<br>Sheet, Cilantro Sauce, Lotus Root Chips        | 65 |
| <b>BLACK DRAGON ROLL</b><br>Avocado, Cuttlefish Tempura, BBQ Eel,<br>Black Tobiko Eggs                             | 72 |
| <b>SPECIAL CALIFORNIA ROLL</b><br>Avocado, Cucumber, Cream Cheese, Kanikama  | 72 |
| <b>SPICY TEMPURA CUTTLEFISH ROLL</b><br>Kanikama, Cuttlefish Tempura,<br>Avocado, Cucumber, Spicy Sauce            | 65 |

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# Signature Tiraditos Sashimi

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

## Sushi

| CATCH OF THE DAY | SASHIMI<br>140GR | NIGIRI<br>2PCES | ROLL<br>6PCES |
|------------------|------------------|-----------------|---------------|
| BLUE MARLIN      | 52               | 29              | 39            |
| MAHI MAHI        | 52               | 29              | 40            |
| YELLOWFIN TUNA   | 49               | 29              | 39            |
| SALMON           | 56               | 32              | 45            |
| SABA             |                  | 32              | 45            |
| EBI              |                  | 32              | 45            |
| KANIKAMA         |                  | 22              | 30            |
| EEL KABAYAKI     |                  | 40              | 45            |

## Chirashi Sushi

|  |    |
|--|----|
| <b>YASAI</b><br>Chef's Selection, Rice, Cucumber, Avocado,<br>Seaweed, Salade, Vegetarian Sushi Bowl       | 49 |
| <b>ARTISAN BAR</b><br>Chef's selection, Rice, Tuna, Mahi, Salmon, Crabs<br>Steak, Fresh Seafood Sushi Bowl | 72 |
| <b>SHAKKEIKURA-DON</b><br>Fresh Salmon, Shiso leaf<br>Salmon Eggs  | 72 |

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# Gyozas

|   |    |
|---|----|
| <b>SHRIMP GYOZAS - 4 PCS</b>  | 55 |
| Steamed & Sautéed Shrimp Ravioli<br>Shallot, Garlic, Ginger   |    |
| <b>PORK GYOZAS - 4 PCS</b>  | 52 |
| Steamed & Braised Pork Belly Ravioli<br>Shiitake Mushrooms, Sauteed Cabbage<br>Ginger, Chive, Shallot |    |

# Dim Sum

|   | 4 PCS | 6 PCS |
|---|-------|-------|
| <b>EDAMAME &amp; TRUFFLE</b>                        | 75    | 109   |
| Kohlrabi, Tuber Aestivum                            |       |       |
| <b>SAUTEED VEGETABLES</b>                           | 69    | 95    |
| Peas, Paris Cut, Zucchini, Céléri Stick             |       |       |
| <b>HARGAO WILD SHRIMP</b>                           | 69    | 105   |
| Poultry, Spinach, Shives                            |       |       |
| <b>LOBSTER</b>                                      | 115   | 169   |
| Poultry   |       |       |
| <b>KING CRAB</b>                                    | 95    | 145   |
| Poultry   |       |       |
| <b>GREEN CURRY CHICKEN</b>                          | 69    | 95    |
| Coco Milk, Green Curry, Spinach,<br>Lime Jus        |       |       |
| <b>CHICKEN KUNG PAO</b>                             | 69    | 95    |
| Plum Sauce, Grilled Peanuts                         |       |       |
| <b>VEAL &amp; CHILI SAUCE</b>                       | 69    | 95    |
| Red Bell Pepper, Carrot, Oyster<br>Sauce, Goshujang |       |       |
| <b>BEEF &amp; THAI BASIL</b>                        | 69    | 95    |
| Green Bean, Kikurage                                |       |       |
| <b>BLACK ANGUS BEEF &amp; GINGER</b>                | 69    | 95    |

# Wonton

|                           | 4 PCS | 6 PCS |
|---------------------------|-------|-------|
| <b>WONTON WILD SHRIMP</b> | 65    | 95    |
| Poultry, Spinach          |       |       |

# Nems

|  | 4 PCS | 6 PCS |
|--|-------|-------|
| <b>WILD SHRIMP &amp; SPINACH</b>           | 69    | 99    |
| Poultry, Spinach                           |       |       |
| <b>CHICKEN &amp; LEMONGRASS</b>            | 69    | 99    |
| Kikurage, Carrot                           |       |       |
| <b>GLAZED DUCK</b>                         | 69    | 99    |
| Honey, Carrot, Leek, Kikurage              |       |       |
| <b>BEEF VIETNAMESE STYLE</b>               | 69    | 99    |
| Soy Bean, Carrot, Lemongrass,<br>Coriander |       |       |

# Bao

|                       | 1 PC | 2 PCS |
|-----------------------|------|-------|
| <b>BAO PORK CHAIR</b> | 49   | 98    |
| Soy Sauce, Honey      |      |       |