

Sushi or Sashimi per piece

Maguro, <i>Tuna</i>	6	Sake, <i>Salmon</i>	5
Shiromaguro, <i>Albacore Tuna</i>	6	Unagi, <i>Eel</i>	6
Ebi, <i>Prawn</i>	6	Tamago, <i>Egg Omelet</i>	6
Hamachi, <i>Yellow Tail</i>	6		

Sushi Roll

Spicy Tuna Roll	23	NoMI Roll	23
Rainbow Roll	23	California Roll	23
Tuna Avocado Roll	20	Eel Avocado Roll	20
Tiger Roll	23	Dragon Roll	23
Salmon Avocado Roll	20	Vegetable Roll	20
Yellow Tail Scallion Roll	23		

Sushi Platter

Ume

5 pieces

Tuna | Salmon and Eel Sushi | Yellow Tail Sashimi 22

Hinoki

9 pieces

Tuna | Prawn and Eel Sushi | Yellow Tail Sashimi,
Salmon and Avocado Roll 32

Katsura

13 pieces

Tuna | Prawn | Eel | Yellow Tail | Egg Omelet Sushi
Yellow Tail and Salmon Sashimi | California Roll 42

Kiku

18 pieces

Tuna | Albacore Tuna | Salmon | Yellow Tail | Eel | Prawn and Egg Omelet Sushi
Yellow Tail | Tuna and Salmon Sashimi | Yellow Tail and Scallion Roll 52

Appetizer

Salad of Assorted Lettuces

Pine Nut Purée | Vegetables Crudité 14

Duck Consommé en Croûte

Foie Gras | Black Truffle | Chestnut 18

Burgundy Truffle and Foie Gras Crème Brûlée

Brioche | Caramelized Hazelnuts | Petite Herbs 19

Chilled Maine Lobster

Avocado | Hearts of Palm | Madras Curry 16

Diver Scallop

Matsutake Mushroom | Sour Cream Spätzle | American Caviar 16

Roasted Quail

Foie Gras | Truffled Polenta | Shallot Marmalade 17

Main Course

Risotto

Rapini | Comté Cheese | Garlic Confit 34

King Salmon

Parsley Wonton | Summer Vegetable | Saffron Nage 40

Brittany Turbot

Chanterelle Mushrooms | Sweet Corn Flan | Bacon Cider Jus 42

Veal Tenderloin

Sweetbreads | Ricotta Gnocchi | Watercress | Amaretto Jus 48

Roasted Rack of Lamb

Eggplant Marmalade | Morcilla | Minted Jus 48

Ryan LaRoche

Chef de Cuisine