

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>	4
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

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 Spring Lettuces
Pine Nut Purée, Vegetables Crudité 14

Artichoke Velouté
Jamón Ibérico, Tempura Escargot, Sylvetta Arugula 15

Burgundy Truffle and Foie Gras Crème Brûlée
Caramelized Hazelnuts, Petite Herbs 19

Scallop Tart
Manchego Sablé, Bell Pepper, Sauce Basquaise 17

Peekytoe Crab with Yuzu Beet Gelée
Avocado, Pickled Radish, Sunflower Seed 18

Golden Egg
Smoked Caviar, Onion Soubise, Asparagus 18

Christophe David
Executive Chef

Ryan LaRoche
Chef de Cuisine

Main Course

English Pea Risotto

Lemongrass, Pea Tendrils, Burgundy Truffle 34

Brittany Turbot

Artichoke Barigoule, Sauce Bonne Femme, Royal Trumpets, Porcini Mushrooms 45

Slow Cooked Halibut

Mushrooms, Yellow Curry, Coconut 40

Duet of Prime Beef

Petite Filet, Braised Short Rib, Carrot, Coriander 48

Roasted Rack of Lamb

Braised Lamb Pastilla, Eggplant Marmalade, Pecans 48

Taste for 48

Chef's Selection - Three Courses