

Sushi or Sashimi PER PIECE

Maguro, <i>Tuna</i>	6
Shiromaguro, <i>White Tuna</i>	5
Sake, <i>Salmon</i>	5
Hamachi, <i>Yellow Tail</i>	6
Ebi, <i>Prawn</i>	6
Unagi, <i>Eel</i>	6
Tamago, <i>Egg Omelet</i>	4

Sushi Roll and Platter

Spicy Tuna Roll	23
NoMI Roll	23
Rainbow Roll	23
California Roll	23
Tiger Roll	23
Dragon Roll	23
Tuna Avocado Roll	20
Eel Avocado Roll	20
Salmon Avocado Roll	20
Vegetable Roll	20
Kiri <i>14 pieces</i>	32
Tuna, Prawn and Eel Sushi	
Salmon and Yellow Tail Sashimi	
Avocado roll	
Sakura <i>18 pieces</i>	40
Tuna, Prawn and Eel Sushi	
Salmon and Yellow Tail Sashimi	
Avocado roll Sweet Squash roll	

Appetizer

Asian Greens Salad

Grilled Chicken, Wontons, Sesame Vinaigrette 12

Roasted D' Anjou Pear and Endive Salad

Carles Roquefort, Candied Walnuts, Balsamic Vinaigrette 9

Chilled Buckwheat Soba Salad with Prawns

Asparagus, Kaiware, Spicy Sesame Dressing 11

House Cured Norwegian Gravlox

Fennel, Celeriac, Dill Crème Fraîche 11

Chicken and Foie Gras Mousse

Seasonal Jam, Country Toast 8

Butternut Squash Soup

Five Spice Wonton, Coconut, Basil 8

Miso Soup

Traditional Garnish 6

Christophe David

Executive Chef

Main Course

Catch of The Day

Butternut Squash Purée, Fennel and Apple Salad, Walnut Vinaigrette 18

Flat Iron Steak Sandwich

Charred Onion Aioli, Pickled Jalapeño, Pepperjack Cheese 19

Turkey Croque Monsieur

Gruyère Mornay, Cranberry Sage Aioli 15

Trio of Miniature NoMI Cubano Panini

Roasted Pork Shoulder, Swiss Cheese, Home-made Pickles 17

Parisian Saffron Gnocchi

Cauliflower Two Ways, Wild Mushroom, Parsley Pesto 16

Sushi Platter

Chef's Selection of Sushi and Maki 19

Le Desserts de la Boutique

La Religieuse

Caramel Cream, Pâte à Choux, Hazelnut Cream 8

L'Arabica

Chocolate Cream, Coffee Mousse, Pecan Dacquoise, Coffee Glaze 8

Le Mac

Milk Chocolate Grand Marnier Macaron, Passion Banana Macaron, Lime Mint Macaron 8

Le Not Guilty

Non-Fat Fromage Blanc Mousse, Roasted Pineapple, Low Fat Granola 8