

Sushi or Sashimi

per piece

Maguro, <i>Tuna</i>	6
Shiromaguro, <i>White Tuna</i>	6
Sake, <i>Salmon</i>	5
Ebi, <i>Prawn</i>	6
Hirame, <i>Fluke</i>	6
Ama Ebi, <i>Sweet Prawn</i>	7
Tamago, <i>Egg Omelet</i>	4
Hamachi, <i>Yellow Tail</i>	6
Unagi, <i>Eel</i>	6

Sushi Rolls and Platters

Spicy Tuna Roll	22
NoMI Roll	22
Rainbow Roll	23
California Roll	16
Tuna Avocado Roll	14
Eel Avocado Roll	16
Salmon Avocado Roll	10
Vegetable Roll	10
Kiri <i>14 pieces</i>	20
Tuna, Prawn and Eel Sushi	
Salmon and Fluke Sashimi	
Avocado roll	
Sakura <i>18 pieces</i>	26
Tuna, Prawn and Eel Sushi	
Salmon and Fluke Sashimi	
Avocado roll	
Sweet Squash roll	

The Classics

Freshly Baked Waffles with Warm Walnuts, Canadian Maple Syrup

13

Buttermilk Pancakes with Sliced Banana, Fresh Coconut

13

French Raisin Toast with Fresh Cream, Fig Coulis

13

Eggs Benedict “NoMI”

Two Poached Eggs on Muffin with Sautéed Arugula, Lobster Medallion, Hollandaise Sauce

23

Specialty Omelettes

Egg White Omelette with Spinach, Buffalo Mozzarella

13

Open Vegetarian Omelette with Baby Greens

13

Appetizer

Citrus Beet Salad

Pear, Endive, Fennel with Citrus Vinaigrette, Spiced Walnuts,

Valdeon, Mint Yogurt

14

Spinach Salad

Roasted Shallot Vinaigrette, Heirloom Apple, Marcona Almond

15

Roasted Butternut Squash Soup

Smoked Bacon Foam, Sage, Toasted Pumpkin Seed

15

Main Course

Catch of The Day

Chef's Market Choice, Yukon Gold Potato Purée
Wilted Spinach, Sauce Vierge

24

Saffron Bouillabaisse

Diver Scallops, Calamari, Seafood Sausage,
Espelette Aioli, Sourdough Crouton

26

Pheasant Cassoulet

Braised Pheasant, Cavalo Nero, Spiced Cannellini Beans, Chorizo

28

Steak Sandwich

Bernaise Aioli, Caramelized Onions, Arugula, Lentils du Puy

33

Braised Leek-Chevre Strudel

Cumin, Mushroom Purée, Baby Carrots, Celery Root, Micro-Arugula

20

Ikebana Sushi Platter

Chef's Selection of Fourteen Piece Sushi and Sashimi

25

Christophe David

Executive Chef