

JAPONAIS

RESTAURANT • LOUNGE

SOUPS AND SALADS

Miso white miso with wakame, scallions and tofu	6
Fire Roasted Shishito Pepper Soup with crispy rice	8
Kaiso marinated sweet vinegar seaweed salad with fresh cucumbers and toasted sesame	8
Bibb Lettuce hydroponic bibb lettuce, cucumber and tomato carpaccio in a red miso vinaigrette	9

COLD PLATES

Hawaiian Hamachi thinly sliced yellowtail in a sesame soy yuzu vinaigrette	16
Ahi Tuna Ceviche yuzu and white soy marinated ahi tuna with english peas and tempura shallots	18
Kobe Beef Carpaccio American style kobe beef thinly sliced with yuzu and dark soy ginger sauce	19

HOT PLATES

Calamari fried calamari tossed in a sweet and sour sauce with wasabi vinaigrette	12
Tempura shrimp and vegetables with tempura dipping sauce	16
Tokyo Drums spicy teriyaki drummettes with roasted scallion dipping sauce	16
“The Rock” thinly sliced marinated new york strip steak cooked on a hot rock presentation	17
Crab Cakes two pan seared lump crab cakes with soy mustard sauce	19
Lobster Spring Rolls lobster spring rolls with mango relish and blood orange vinaigrette	21

ROBATA - Skewered and Grilled on Japanese Charcoal - Bincho Tan

Smoked Kobe American style kobe beef with ginger wasabi ponzu sauce	32
Kurobuta ohba marinated Berkshire pork loin with shaved Tokyo negi and ponzu sauce	12
Sweet Shrimp and Diver Scallop with yuzu salt	16
Shiso marinated Organic Spicy Chicken	12

MAIN COURSES

Certified Black Angus dry aged rib eye with sweet potato fries and Uni butter	48
Filet Mignon 8 oz filet grilled with uni butter, white miso truffled potato puree and grilled asparagus	46
Japanese Ribs half rack, hickory-smoked in a red miso barbeque sauce, served with truffled soy bean salad (full order available)	24
“Le Quack Japonais” half maple leaf smoked duck with hoisin sauce, mango chutney and mushu wraps	34
Chestnut Chicken half roasted organic chicken with chestnuts and shiitake rice in a ginger lemon sauce	28
Tuna Steak ahi tuna grilled over roasted scallion potato puree, tempura maitake mushrooms and wasabi glaze	28
Salmon Japonais nori skin encrusted atlantic salmon with horseradish oyster leek stew, shrimp and curry oil	27

SIDES shiitake rice casserole, steamed broccolini, sweet potato fries, truffled potato puree	8
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Hours of Operation

Sunday through Thursday: 5pm to 10pm Friday and Saturday: 5pm to 11pm
Tuesday and Wednesday: Dinner menu served in our Lounge and Bar.
Lounge open daily at 2pm.