

## Dinner Appetizers, Salads & Soups

	Regular	Tapas
Trio of Tuna Tartare, Sashimi and Sautéed Scallops	\$16	
Maison Akira Duck Paté with Green Peppercorns *	\$12	\$8
Frisée Salad with Jidori Poached Egg, Bacon and Chive	\$14	\$9
Blue Fin Tuna Chu-Toro Sashimi Appetizer with Cream de Caviar, Shiitake and Cucumber	\$18	\$13
Tower of Portobello Mushrooms, Yams, Tomatoes and Maytag Bleu Cheese	\$16	
Grilled Duck Foie Gras in a Port Wine Truffle Sauce with Daikon Pot au Feu and Roasted Pear	\$24	\$16
Escargots Bourgogne (6 pieces) *	\$12	
Sautéed Jumbo Mexican White Shrimp with Organic Buna Shimeji Mushrooms & Sansho-no-mi	\$16	\$12
Oyster Flan in Sea Urchin Beurre Blanc Sauce with Mentaiko, Hijiki, Edamame	\$16	
Maison Akira Young Romaine Salad with Caesar Dressing or Truffle Dressing	\$11	\$7
Asian Mixed Green Salad with Fuji Apples & Candied Hazelnuts in a Sesame Soy Honey Dressing	\$12	\$8
Sweet White Corn Soup with Fresh Basil and Crispy Rock Shrimp	\$12	\$8
Vegetable Soup of the Day (Non-Dairy)	\$10	\$6
Onion Soup Gratinée*	\$11	
Brandy Flamed Maine Lobster Bisque	\$12	\$8

\*These are traditional French dishes

## Entrées

Sautéed Scottish Salmon in a Red Wine Curry Sauce with Daikon Confit	\$29	\$18
Miso Marinated Grilled Chilean Sea Bass with Grilled Ratatouille & Quinoa in a Honey Lemon Jus	\$35	\$23
<i>This is Chef Akira's Signature Dish, served to the Emperor &amp; Empress of Japan during their visit to Los Angeles in 1994</i>		
Seared Big-Eye Tuna in a Chardonnay and Soy Coulis Sauce with Wasabi Potato Mousseline	\$29	\$18
Sautéed Canadian Scallops with King Oyster Mushroom Sympatic in a Lobster Jus	\$29	\$18
Seared Big-Eye Tuna & Duck Foie Gras "Napoleon" with Roasted Fig and Shisito Pepper	\$36	\$23
Maison Akira Bento Box with Kobe Beef, Miso Sea Bass, Duck Foie Gras and Chawan Mushi	\$34	
Grilled "Jidori" Free-Range Chicken Breast in a Balsamic Green Peppercorn Sauce with Potato Mousseline, Vegetables, and Mushrooms de Saison	\$26	\$16
Angus Beef Filet Steak in Au Poivre Sauce with Gratin of Potato and Legumes de Saison	\$36	\$23
New Zealand Venison Medallion in a Sauce "Grand Veneur" with Celery Root Purée	\$34	\$22
Grilled Snake River Farm "Kobe" New York Steak (6 oz.) in a Cabernet Sauvignon Sauce	\$45	\$27
Roasted Rack of Lamb in a Rosemary Sauce with Potato Mousseline and Légume Sympatic	\$34	\$22
24 Days Aged Angus Beef Rib-Eye Steak in a Marchand du Yin Sauce with Gratin of Potato	\$34	\$22
Pan-Roasted Maple Leaf Duck Breast à l'Orange Sauce with Shimeji Mushrooms	\$32	\$20
Slow Roasted Winter Vegetables Wrapped in Phyllo with Portobello Ravioli in a Beet Coulis	\$22	\$12
American Kobe Beef Ravioli in a Karashi Red Wine Sauce with Seasonal Vegetables	\$24	\$14
King Crab Ravioli in a Tomato Yuzu Kosho Sauce with Légume Sympatic	\$26	\$15
Assorted French Cheese Affinés	Large Plate \$17	Small Plate \$11

Corkage - \$15.00 First bottle, \$20 For Second Bottle. 18% gratuity for parties of 8 or more.

**Our dinner desserts now include Soufflé @ \$13.50 and Baked Alaska @ \$12 Please preorder these desserts at the time of your dinner order due to additional preparation time. There is an additional charge for the prix fixe menus, Rabelais and Epicurean, of \$3.50 for Soufflé and \$2.00 for Baked Alaska.**

## **Menu Rabelais**

\$53 per person food only  
\$80 per person with Three Glasses of Wine

Amuse-Bouche

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Cauliflower Velouté with Curried Shiitake Mushroom and Diced Smoked Salmon

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Wagyu “Kobe Beef” Raviolis with Roasted Sunchoke and Sansho-no-mi  
Or

Winter Mix Mushroom Soup with Shishito

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Grilled Miso Marinated Chilean Sea Bass with Grilled Ratatouille and Quinoa

Or

Special Fish of the “Marché”

Or

24 days Aged Angus Beef Rib-Eye in a Marchand du Vin Sauce

Or

Snake River Farm “Kobe” New York Steak in a Cabernet Sauvignon Sauce  
(Add \$10)

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Choice of Dessert

## **Menu Epicurean**

\$65 per person food only  
\$98 per person with Champagne & Three Glasses of Wine

Amuse-Bouche

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Blue Fin Tuna Chu-Toro Sashimi with Cream de Caviar

Or

Grilled Duck Foie Gras on Daikon Confit

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Oyster Flan in a Sea Urchin Beurre Blanc Sauce with Mentaiko

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Butternut Squash Soup with Shishito

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Grilled Miso Marinated Chilean Sea Bass

Or

Special Fish of the “Marché au Poisson”

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Plum Wine and Sansho-no-mi Granité

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Venison Medallion Sauce “Grand Venuer” with Celery Root Purée

Or

Angus Filet Mignon Beef in Sauce ‘Au Poivre’

Or

Snake River Farm “Kobe” New York Steak in a Cabernet Sauvignon Sauce  
(Add \$10)

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Choice of Dessert

(Prix Fixe Menus cannot be split)

## **Omakase Ten Course Chef’s Tasting Menu**

\$100 per person food only  
\$160 per person with champagne & wine

*The chef will prepare an elegant Ten-course dinner, two person minimum. The menu changes daily. Please ask your server for details. No substitutions please.*