

Maison Akira Lunch Menu

Onion Soup Gratinée		\$10.00
Maine Lobster Bisque	Cup \$7.00	Bowl \$11.00
Trio of Ahi Tuna Tartare, Fish Maché Sashimi & Sautéed Hokkaido Scallops		\$14.00
Escargots Bourguignon (6 pieces)		\$11.00
Grilled Duck Foie Gras in a Port Wine Truffle Sauce on Daikon Confit		\$24.00

Bento Box du Jour

Entrée of the Day served with Seasonal Vegetables, Miso Soup, Smoked Salmon Salad, Soba Appetizer, Duck Pate, Cornichon, Tuna Tartare, & Crab Flan in a Lobster Jus Reduction
\$12.50

Special Bento Box

Miso Marinated Chilean Sea Bass and Mixed Vegetables with Roasted Beef Rib-eye, Sautéed Scallop or King Salmon served with Wasabi Potato Mousseline, Tuna Tartare, Dungeness Crab Cake, a Cup of Soup du Jour or Miso Soup & Shrimp Chawanmushi
\$20.50

Chef Akira's Gourmet Bento Box

Grilled Duck Foie Gras on a Daikon Confit in a Port Wine Truffle Sauce, Poached Hokkaido Scallops with King Oyster Mushroom, Miso Marinated Chilean Sea Bass with Mixed Vegetables, Snake River Farm Kobe NY Steak, with Potato Mousseline, Lobster Bisque & Shrimp Chawanmushi
\$38.00

All Bento Boxes come with Japanese Hot Tea

Lunch 5 Course Kaiseki Tasting Menu

\$60.00 Food only
\$80.00 with wine

Entrees

Entrees include a choice of a petite house salad or cup of soup du jour

Plat & Dessert du Jour	\$22.00
Maison Akira Sea Food Salad with House Smoked Salmon, Poached Scallops, Jumbo Shrimp In a Raspberry Vinaigrette	\$19.00
Asian Salad with Miso Sea Bass, Soba & Fuji Apples in a Lemon Mirin Vinaigrette	\$19.00
Grilled King Salmon in a Chardonnay Basil Sauce with Pearl Pasta and Grilled Ratatouille	\$19.00
Sautéed Canadian Scallops & Shrimp in Lobster Jus Reduction with Braised Endive	\$19.00
Miso Marinated Grilled Chilean Sea Bass in a Honey Lemon Jus	\$19.00
Braised Angus Short Rib "Bourguignon" and Mashed Potato	\$19.00
Grilled Free Range Chicken Breast in a Balsamic Green Peppercorn Sauce	\$16.00
Grilled Beef Rib Eye in a Black Peppercorn Cognac Sauce with Gratin of Potato	\$24.00
Snake River Farm "Kobe Beef" Sliced New York Steak (4 oz) in a Cabernet Sauce	\$34.00
Ravioli du Jour & Seasonal Vegetables in a Chef's Choice Sauce	\$17.00

Split charge for entrée - \$4.00. Corkage - \$20.00 per bottle (750 ml), Magnums \$40 (maximum 2 bottles per party)

18% gratuity for parties of 8 or more.