

JAPONAIS

RESTAURANT • LOUNGE

RESTAURANT WEEK
PRE-FIXE LUNCH MENU
\$24.07

APPETIZER COURSE

Please choose one

Lobster Spring Rolls

2 lobster spring rolls with mango relish
and blood orange vinaigrette

Mixed Green Salad

mesclun greens served with cherry tomatoes and
cucumbers, in a mustard seed-honey dressing

Crispy Shrimp and Salmon Maki

3 piece panko shrimp roll topped
with soy marinated salmon
and wasabi tobiko sauce

Spicy Mono Maki

3 piece spicy octopus roll topped with
spicy tuna and sweet unagi sauce

ENTRÉE COURSE

Please choose one

Japonais Burger

togarashi spiced burger with truffle mayo
and brie cheese
(served with sweet potato pommes frites)

Japonais Fried Rice

choice of chicken or shitake mushroom

Chestnut Chicken

chestnut encrusted chicken breast with
shitake rice in a ginger lemon sauce

DESSERT COURSE

Please choose one

Homemade Sorbets

chef's selection of sorbets served with fresh watermelon soup
and a yuzu cookie

Kabocha Cheesecake

japanese pumpkin cheesecake served with five-spiced pineapple
mousse and an almond cookie crust

FEATURED WINE \$8

choice of red or white wine of the day

*Please note that beverages, tax, and a 20% service charge will be added
to all checks*

JAPONAIS

RESTAURANT • LOUNGE

RESTAURANT WEEK
PRE-FIXE DINNER MENU
\$35.00

APPETIZER COURSE

Please choose one

Lobster Spring Rolls

2 lobster spring rolls with mango relish
and blood orange vinaigrette

Mixed Green Salad

mesclun greens served with cherry tomatoes and
cucumbers, in a mustard seed-honey dressing

Crispy Shrimp and Salmon Maki

3 piece panko shrimp roll topped with
soy marinated salmon
and wasabi tobiko sauce

Spicy Mono Maki

3 piece spicy octopus roll topped with
spicy tuna and sweet unagi sauce

ENTRÉE COURSE

Please choose one

Salmon Japonais

noru encrusted atlantic salmon with horseradish, oyster & leek
stew, and curry oil

Petite Filet Mignon

4 oz. grilled filet with uni butter, white miso truffled potato puree
and grilled asparagus

Chestnut Chicken

chestnut encrusted chicken breast with
shitake rice in a ginger lemon sauce

DESSERT COURSE

Please choose one

Homemade Sorbets

chef's selection of sorbets served with fresh watermelon soup
and a yuzu cookie

Kabocha Cheesecake

japanese pumpkin cheesecake served with five-spiced pineapple
mousse and an almond cookie crust

FEATURED WINE \$8

choice of red or white wine of the day

*Please note that beverages, tax, and a 20% service charge will be added
to all checks*