

Dinner Appetizers, Salads & Soups

	Regular	Tapas
Trio of Big-Eye Tuna Tartare, Sashimi and Sautéed Hokkaido Scallops	\$16.00	
Maison Akira Duck Paté with Green Peppercorns *	\$12.00	\$7.00
Green Asparagus with Hamachi Sashimi Topped with American Caviar	\$16.00	\$10.00
Bento Appetizer with House Smoked Salmon, Duck Pâté, Hamachi & King Oyster Mushroom	\$16.00	
Chilled Seared Big-Eye Tuna, Sugar Snap Pea & Poached Pear in a Wasabi Soy vinaigrette	\$15.00	\$10.00
Momotaro Japanese Tomato and Organic Shimeji Mushroom Appetizer	\$12.00	\$8.00
Soft Shell Crab Tempura with Hijiki Potato Mousseline and Green Asparagus	\$14.00	
Tower of Portobello Mushrooms, Yams, Tomatoes and Maytag Bleu Cheese	\$13.50	
Grilled Duck Foie Gras in a Port Wine Truffle Sauce with Daikon Pot au Feu and Roasted Pear	\$24.00	\$14.00
Escargots Bourgogne (6 pieces) *	\$12.00	
Sautéed Jumbo Mexican White Shrimp with Organic Buna Shimeji Mushroom	\$16.00	\$10.00
Maison Akira Young Romaine Salad with Caesar Dressing or Truffle Dressing	\$10.00	\$6.00
Baby Field Green Salad with Daikon & Beet Julienne in a Tarragon Orange Vinaigrette	\$9.00	\$5.00
Asian Mixed Green Salad with Fuji Apples & Candied Hazelnuts in a Sesame Soy Honey Dressing	\$12.00	\$8.00
Sweet White Corn Soup with Fresh Basil and Crispy Rock Shrimp	\$12.00	\$8.00
Vegetable Soup of the Day (Non-Dairy)	\$8.00	\$5.00
Onion Soup Gratinée*	\$11.00	
Brandy Flamed Maine Lobster Bisque	\$12.00	\$8.00

*These are traditional French dishes

Entrées

Sautéed Troll Wild King Salmon “Trois Gross” in a Sorrel Sauce with Japanese Eggplant Caviar	\$29.00	\$16.00
Miso Marinated Grilled Chilean Sea Bass with Grilled Ratatouille & Quinoa in a Honey Lemon Jus	\$34.00	\$20.00
<i>This is Chef Akira’s Signature Dish, served to the Emperor & Empress of Japan during their visit to Los Angeles in 1994</i>		
Sautéed Canadian Scallops with King Oyster Mushroom Sympatic in a Lobster Jus	\$29.00	\$16.00
Seared Big-Eye Tuna & Duck Foie Gras “Napoleon” with Grilled Pineapple	\$39.00	\$24.00
Maison Akira Bento Box with Kobe Beef, Miso Sea bass, Duck Foie Gras and Chawan Mushi	\$34.00	
Grilled “Jidori” Free-Range Chicken Breast in a Balsamic Green Peppercorn Sauce		
With Potato Mousseline, Vegetables, and Mushroom de Saison	\$26.00	\$16.00
Angus Beef Filet Steak in a Cabernet Sauvignon Sauce with Gratin of Potato	\$36.00	\$22.00
Grilled Snake River Farm “Kobe” New York Steak (6 oz.) in a Marchand du VIN Sauce	\$47.00	\$28.00
Roasted Rack of Lamb in a Rosemary Sauce with Potato Mousseline and Legume Sympatic	\$34.00	\$20.00
Grilled Beef Rib-Eye Steak in a Cognac Sauce with Gratin of Potato & Vegetables	\$34.00	\$20.00
Pan-Roasted Smoked Duck Breast & Duck Leg Confit Parmentier in a Calvados Sauce	\$32.00	\$19.00
Slow Roasted Spring Vegetables Wrapped with Phyllo with Portobello Ravioli in a Beet Coulis	\$22.00	\$12.00
American Kobe Beef Ravioli in a Karashi Red Wine Sauce with Seasonal Vegetables	\$24.00	\$14.00
Lobster & Shrimp Raviolis in a Smoked Tomato Sauce with Legumes Sympatic	\$24.00	\$14.00
Assorted French Cheese Affinés		Large Plate \$17.00 Small Plate \$11.00

Corkage - \$20.00 First bottle, \$30.00 For Second Bottle. 18% gratuity for parties of 8 or more.

Our dinner desserts now include Soufflé @ \$13.50 and Baked Alaska @ \$12.00. 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

\$53.00 per person food only
\$72.00 per person with wine

Amuse-Bouche

Crispy Soft Shell Crab Tempura on a Hijiki Potato Mousseline

Japanese Hamachi Sashimi and Momotaro Tomato Appetizer
Or
Wagyu Kobe Beef Raviolis on Onion Soubise

Grilled Miso Marinated Chilean Sea Bass with Grilled Ratatouille and Quinoa
Or
Special Fish of the "Marché"

Or
Angus Beef Chateau Steak in a Marchan de VIN Sauce with Gratin of Potato

Or
Snake River Farm "Kobe" New York Steak in a Bordelaise Sauce
(Add \$12)

Choice of Dessert

Menu Epicurean

\$65.00 per person food only
\$95.00 per person with champagne & wine

Amuse-Bouche

Chilled Green Asparagus and Sautéed Hokkaido Scallop with American Caviar

Grilled Duck Foie Gras in a Port wine Truffle Sauce

Grilled Miso Marinated Chilean Sea Bass with Grilled Ratatouille and Quinoa
Or
Special Fish of the "Marché"

Yuzu Sangria Granité

Roasted Lamb Loin in a Tarragon Sauce with Potato Mousseline
Or

Angus Beef Rib-Eye Steak in a Cognac Sauce with Gratin of Potato
Or

Snake River Farm "Kobe" New York Steak in a Marchand du Vin Sauce
(Add \$12)

Choice of Dessert

(Prix Fixe Menus cannot be split)

Omakase Nine Course Chef's Tasting Menu

\$100.00 per person food only
\$160.00 per person with champagne & wine

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