



Japon takes you to new horizons with tastes that will dazzle both eyes and palate. Through a modern and zen decor, the chef will entice you to let your senses guide you. With a judicious balance of traditions and culinary innovations, Japon redefines Japanese gastronomy. The freshness of flavours, essential to Japon's philosophy, will tantalize your tastebuds. Japanese aesthetic in culinary delights ...

Bon appetit !



ENTRÉES

CLASSICS

YAKI SHIITAKE 5

Grilled shiitake mushrooms in a slightly spiced ginger and soya sauce

TOFU AGEDASHI 5

Diced fried tofu in a slightly spiced soya and ginger sauce

HARUMAKI 6

Japanese chicken and shrimp spring rolls

GYOZA 6

Chicken and vegetable dumplings (5pcs)

EBI GYOZA 8

Whole shrimp wrapped in a chicken and vegetable dumpling (5pcs)

EBI TEMPURA 8

Crunchy shrimps and in-season vegetables

EBI SHIITAKE 7

Shiitake mushrooms stuffed with shrimp meat

KAKI MOTOYAKI 10

Oven baked oysters and spinach

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CHEF'S SPECIALTIES

ALEX ROLL

Mix of fresh fish, baby greens and spicy mayonnaise wrapped in thin rice paper

Choice of	SALMON	13
	TUNA	15
	SEAFOOD	15

BEEF SASHIMI 10

Slightly grilled beef slices in a succulent soya and ginger sauce

UNAGI HORIMOTO 10

Scallops and vegetables crowned with thin slices of grilled eel

ANAGO 10

Grilled sea eel on a shrimp and oyster mushroom roll

FOLIE DE CRABE JAPON 10

Soft shell crab tempura topped with chef's sauce

ALASKA DELIGHT 11

Grilled filet of marinated Alaska black cod served on a bed of vegetables

MAGURO INOKE 10

Fresh tuna stuffed with grilled inoke mushrooms served with a miso sauce

MAGURO MAKI 15

Smoked salmon and avocado roll topped with slightly spiced fresh tuna

ROULEAU D'EDEN 14

Flavourful mix of smoked salmon, shrimp, asparagus, omelet and caviar in a soya paper tempura

NASUBI JAPON 14

Fish and eggplant tempura cake

SOHO DELIGHTS

Fresh fish sashimi in a delicate spicy sauce

Choice of **SALMON** 13

TUNA 15

WHITE FISH 15

JAPANESE TARTARES

Tartare of fresh fish and caviar served with an avocado flavoured sauce

Choice of **SALMON** 13

TUNA 15

SPICY OBA 15

Tartare of fresh tuna and caviar in a spicy mayonnaise, served on an oba tempura leaf

SPICY IKA 13

Slightly spiced and grilled squid served with a basil sauce

MAKI GOURMET AU FOIE GRAS 22

Roll of pan-seared foie gras, mushrooms and sushi nori



JAPANESE GARDEN

KYOTO'S GARDEN 5

Crispy garden greens seasoned with Japon vinaigrette

WAKAME 7

Delightful mixture of fresh seaweed, cucumber, carrots and radish in its own vinaigrette

VEGETARIAN SOBA 6

Delicious mixture of marinated seaweed and vegetables on a buckwheat noodle nest

EBI KANI SUNOMONO 8

Whirlwind of noodles, shrimp and crab meat

HYASHI WAKAME 8

Arrangement of seafood, marinated seaweed and cucumber in its vinaigrette

LOBSTER SALAD 13

Chiffonnade of greens, lobster meat and caviar

TATAMI SALAD 10

Fresh lettuce, seaweed and seafood

SOUPS

DASHI MISO 4

Miso consommé, diced tofu and seaweed

MISO MER 7

Miso consommé and seafood

SUMASHI 7

Seafood broth with scallops, shrimps, salmon and red snapper

SUMASHI DU JARDIN 5

Fresh vegetable and mushroom consommé

LA CARTE JAPON

OUR TERIYAKIS

Grilled dishes served with a variety of market vegetables and teriyaki sauce

RIB STEAK	17
CHICKEN	15
DUCK	18
SALMON	16
SEA BASS	16
SHRIMPS	16

ALASKA DELIGHT 22

Grilled black cod served on a bed of vegetables

TEMPURA ROYALE 16

Succulent plump shrimps and crunchy vegetable in tempura

DELUXE TEMPURA 18

An assortment of seafood and vegetables in light tempura

STEAK DE THON 25

Grilled tuna steak with its vegetable mix

Our selection is served with steamed rice

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GOURMET MEALS

KIMONO 28

Dashi miso soup
Kyoto garden salad
Chicken dumplings
Chicken teriyaki
Rice or noodles
Choice of ice cream

NAGOYA 32

Dashi miso soup
Wakame salad
Spring rolls
Salmon teriyaki
Rice or noodles
Choice of ice cream

OSAKA 35

Sumashi soup
Wakame salad
Spring rolls
Steak teriyaki
Rice or noodles
Choice of ice cream

MER DU JAPON 38

Ocean miso soup
Hyashi wakame salad
Ebi gyoza dumplings
Alaska black cod
Rice or noodles
Choice of ice cream