

## Bistro and Japanese Appetizers

<b>Soupe du Moment</b> Seasonal Soup	9	<b>Assiette de Charcuterie</b> Chef's selection of 4 cured and cold meats	16
<b>Miso Soup</b> with scallions & hijiki seaweed	6	<b>Sélection de Fromages</b> Selection of 4 artisan cheeses	18
<b>Salade Mesclun</b> Mixed salad	6	or individual serving	5
<b>*Slow Poached Egg Salad</b> with mushroom fricassée and lardons	12	<b>* Hawaiian Poke (Yellow fin tuna)</b> with sweet onions, ginger, scallions and pickled mung beans	18
<b>Baby spinach salad</b> with orange, pickled radish, roasted pearl onion, fried shallots and citrus vinaigrette	9	<b>Portabella Mushroom Frites</b> with assorted aioli : Miso, wasabi and thai curry	15
<b>Spicy Shrimp Salad</b> with green papaya, mango, lime & chilies	13	<b>Yaki Yasai</b> (sautéed vegetables) Seasonal market vegetables with kabayaki glaze	10
<b>Jar of spicy steamed clams</b> with basil, lemongrass, lime and thai chilies	10	<b>Steak Tartare</b> Hand cut beef tartare with smoked tomato-bone marrow rémoulade, quail egg, grilled baguette and petite salade	12

### Side Orders

French fries	6
Roasted potato	6
French mac & cheese	8
Roasted Brocoli	7
Sauteed greens	7
Onion and Mushroom ragout	9
Lardons edaname	8
Grilled asparagus	8



### Les Douceurs d'Aka Bistro

<b>Assorted Bakery Basket</b> Croissant, Pain au chocolat, Brioche roll Almond croissant and muffin	10
<b>Traditional Pain Perdu</b> with seasonal fresh fruits compote	9
<b>Crème Brûlée</b>	8
<b>Mousse au Chocolat</b>	8
<b>Strawberry/rhubarb tart</b>	8
<b>Aka Smoothie</b> (yogurt, berries, honey, orange juice)	5

### Entrées

<b>*Omelette Printanière</b> Omelet with Spring vegetables, caramelized onions, goat cheese and petite salad	12	<b>*Steak frites</b> Grilled Angus New York strip steak (9oz) and French fries with Maitre d'hôtel butter and caramelized shallots or Bordelaise sauce (Red wine reduction, shallots and bone marrow)	28
<b>*Eggs Benedict</b> Two poached eggs with Hollandaise sauce, hash browns, country ham and brioche toast	13	<b>Moules frites</b> Mussels steamed in white wine served with a side of French fries	19
<b>* la Classique</b> Two eggs any style, bacon or sausage, hash browns, petite salad and brioche toast	12	<b>Salmon confit salad</b> with crispy parsnip, caramelized onion, grilled asparagus, shaved local carrots, quail egg and sesame japanese vinaigrette	13
<b>Quiche aux légumes de saison</b> Daily selection of vegetable and cheese tart with side of mesclun salad	12	<b>Chicken salad</b> with crispy wonton skin, shaved cucumber, pickled rhubarb and orange-strawberry dressing	13
<b>Traditional quiche Lorraine</b> Bacon, ham and Swiss cheese tart with side of mesclun salad	12	<b>*Le Burger et frites</b> Angus burger with red wine shallot jam, aged cheddar cheese, applewood bacon, fried egg and smoked tomato remoulade, served on brioche bun Choice of traditional french fries or jalapeno french fries	16
<b>Croque Madame</b> French grilled cheese sandwich topped with fried egg with Mornay sauce and ham, served with a green salad	14		
<b>*Steak "à Cheval"</b> Hanger steak (6oz) with two eggs any style, hash browns and mixed salad	18		

\*These items are prepared any style.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please inform your server of any food allergies you may have.

## Appetizers

<b>Assiette de charcuterie</b> with traditional garnishes	16
<b>Spicy steamed clams in a jar</b> with basil, lemongrass, lime and Thai chilies	10
<b>* Steak tartare</b> Hand cut beef tartare with smoked tomato-bone marrow rémoulade, quail egg, grilled baguette and petite salade	12
<b>Portabella mushroom frites</b> with miso, wasabi and Thai curry aiolis	15
<b>* Hawaiian poke (Yellow fin tuna)</b> with sweet onions, ginger and pickled mung beans	18
<b>* Fish of the day sashimi</b> market prices with innovative dressing	
<b>Yaki Yasai</b> (Japanese style sautéed vegetables) seasonal market vegetables with kabayaki glaze	10

## Soups and Salads

<b>Soupe du moment</b> Seasonal Soup	9
<b>Homemade traditional miso soup</b> with scallions and hijiki seaweed	6
<b>Baby spinach salad</b> with orange, pickled radish, roasted pearl onion, fried shallots and citrus vinaigrette	10
<b>*Frisée aux lardons</b> Curly endive with bacon and poached egg	11
<b>Salade de mesclun</b> Mixed salad with sherry vinaigrette	6
<b>Salmon confit salad</b> with crispy parsnip, caramelized onion, grilled asparagus, shaved local carrots, quail egg and sesame japanese vinaigrette	13
<b>Chicken salad</b> with crispy wonton skin, shaved cucumber, pickled rhubarb and orange-strawberry dressing	13
<b>Spicy shrimp salad</b> with green papaya, mango, lime and chilies	13

## Bistro Sides

French fries	6
Roasted potato	6
Buttered local carrots with herbs	8
French mac & cheese	8
Roasted Brocoli	7
Sauteed greens	7



## Bistro Sides

Onion and Mushroom ragout	9
Roasted pearl onion	7
Lardons and edamame	8
Grilled asparagus	8
Roasted spring onion papillote	8
Yaki Yasai	7

## Entrées

<b>Moules frites</b> Mussels steamed in white wine and garlic herbs butter served with French fries	19	<b>Sautéed sliced Angus beef bowl</b> with kabayaki carrot and onion on top of Japanese rice	16
<b>Sashimi of the day donburi</b> Thin slices of sashimi, sushi rice and local farms pickled vegetables	17	<b>*Le Burger et frites</b> Angus burger with red wine shallot jam, aged cheddar cheese, applewood bacon, fried egg and smoked tomato remoulade, served on brioche bun Choice of traditional french fries or jalapeno french fries	16
<b>Cod tempura burger and frites</b> with pickled aioli, pickled beets and lettuce served on brioche bun	13	<b>*Steak frites</b> Grilled Angus New York strip steak (9oz) and French fries with Maitre d'hôtel butter and caramelized shallots or Bordelaise sauce (Red wine reduction, shallot and bone marrow)	28
<b>Grilled asparagus baguette sandwich</b> with french aioli, goat cheese and petite salad	11	<b>Shortrib pretzel sandwich</b> with horseradish aioli pickled radish and mix greens salad	13
<b>Quiche aux légumes de saison</b> Daily selection of vegetable and cheese tart with side of mesclun salad	12	<b>Aka BiBimBap "mixed rice"</b> with carrots glacées, mushrooms fricassée, slow poached egg And a choice of : grilled shrimp or sautéed ground beef	15
<b>Traditional quiche Lorraine</b> Bacon, ham and Swiss cheese tart with side of mesclun salad	12	<b>Warm Thai curry citrus rice vermicels</b> with jicama, red onion, pea tendrils, frisée, lettuce, radishes, fried shallots and a choice of slow cooked short rib or hand tear chicken	15
<b>Croque monsieur</b> French grilled cheese sandwich with Mornay sauce, ham and served with a green salad	12		

\*These items are prepared any style. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **Please inform your server of any food allergies you may have.**

## Soups and Appetizers

<b>Soupe du Moment</b> Soup of the day	9	<b>Kobe Dumplings</b> with sukiyaki consommé, seasonal mushrooms and daikon	15
<b>Homemade traditional miso soup</b> with scallions and hijiki seaweed	6	<b>* Sweet potato tempura and seared tuna</b> with ginger daikon dressing	18
<b>Portabella mushroom frites</b> with miso, wasabi and Thai curry aiolis	15	<b>Seared foie gras and unagi</b> with kabayaki chocolate glaze and apple	22
<b>Cassiolette d'Escargots aux Lardons</b> 1 dz with pea garlic emulsion, pea tendrils and bacon	16	<b>* Hawaiian poke</b> (Yellow fin tuna) with sweet onions, ginger and pickled mung beans	18
<b>Assiette de Charcuterie</b> Plate of cured and prepared meats with traditional garnishes	16	<b>* Hamachi sashimi</b> with yuzu pineapple, arugula, creamy ginger vinaigrette and vegetables from the sea	17
<b>Sélection de Fromages</b> Selection of 4 cheeses or individual serving	18 5	<b>Jar of spicy steamed clams</b> with basil, lemongrass, lime and thai chilies	10
<b>Steak Tartare</b> - Hand cut beef tartare with smoked tomato-bone marrow rémoulade quail egg, grilled baguette and petite salade	12	<b>Lobster crispy bistro rolls</b> with citrus Dijon dipping sauce	16

### Aka Bistro Sides

French fries	6
Roasted potato	6
Buttered carrots with herbs	8
French mac & cheese	8
Roasted Brocoli	7
Sauteed greens	7
Onion and Mushroom ragout	9
Roasted pearl onion	7
Lardons edamame	8
Grilled asparagus	8
Papillote roasted spring onion	8
Yaki Yasai	10

**Chris' Tasting Menu \$90**  
Let's the fun and the creativity guide  
your 7 course menu  
\*\*\*

**Chicken "à la Folie"**  
Monday thru Thursday  
5:30pm to 6:30pm **\$16**  
\*\*\*

**Cheese Around the World**  
Join us every Thursday night  
and discover different cheese with  
Master Cheese connoisseur  
Bri Hurt from the  
Concord Cheese Chop  
6:30pm to 9:30pm

### Aka Salads

<b>Baby spinach salad</b> with orange, pickled radish, roasted pearl onion, fried shallots and citrus vinaigrette	9
<b>*Frisée aux lardons</b> Curly endive with bacon and poached egg	11
<b>Salade de mesclun</b> Mixed salad with sherry vinaigrette	6
<b>Salmon confit salad</b> with crispy parsnip, caramelized onion, grilled asparagus, shaved local carrots, quail egg and sesame japanese vinaigrette	13
<b>Tofu Salad</b> with edamame, black sesame vinaigrette And crispy soy bean yuba skin	10

## Entrées

<b>Chef's Vegetable Entrée</b>	23	<b>*Steak frites</b> Grilled Angus New York strip steak (9oz) and French fries with Maitre d'hôtel butter and caramelized onion <b>or</b> Bordelaise (Red wine reduction, shallots and bone marrow)	28
<b>Moules Frites</b> Mussels steamed in white wine and garlic herbs butter serve with French fries	19	<b>Demi-Poulet Rôti</b> - Half pan roasted chicken with Okinawa purple sweet potato purée, sautéed khorabi, jicama and crispy kale	22
<b>Sashimi of the day donburi</b> Thin slices of assorted sashimi, sushi rice and local farms pickled vegetables	23	<b>Crispy pork belly</b> with warm Thai curry citrus rice vermicels, jicama, red onion, pea tendril, frisée, lettuce, radishes and fried shallots	21
<b>Coquilles Saint-Jacques Poêlées</b> Pan seared scallops with sauteed greens, carrots glacées, mushrooms fricassé and edamame bacon puré	28	<b>Navarin d'agneau aux petits légumes printaniers</b> Lamb stew with Spring vegetables	27
<b>Pan roasted miso salmon</b> with yuzu leek fondue, braised root vegetables, black radish confit and herbes de Provence	26	<b>Beef duo</b> : Braised veal roulade and slow cooked short rib with baby negi, roasted broccoli, king trumpet mushroom, Kabayaki demi-glace and Vidalia sukiyaki emulsion	27
<b>Slow poached cod in saffron fumet</b> with papillote of roasted Spring onion and variety of potato	24	<b>Seared duck breast</b> with grilled asparagus roasted pearl onion, pickled rhubarb and roasted beets purée	29

\*These items are prepared any style. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies you may have