

Sakes

Junmai Daiginjo

Niigata Kubota Manju "Ten Thousand Dreams"

Fukushima Ken Fukushima

Akita Akita Komachi Yuki No Boshu "Cabin in the snow"

Junmai Ginjo

Ibaraki Sato no homare "Pride of village"

Niigata Hakkaisan "Eight peaks"

Ibaraki Watari bune "Ferry Boat"

Yuki no Boshu "Cabin in the snow"

Honjoso

Hyogo Hakushika yamadanishiki

Hyogo Itami Onigoroshi "Ogre Tamer"

Nigori

Niigata Kubota Senju "A Thousand dreams"

Namazake

Okayama Ohtouka

Hakushika Tokusen Hyogo

Beers

Fisher

Kronenbourg

Sam Adams Boston Lager

Sam Adams Imperial Pilsner Harvest 2005

De Glazen Angelique

De Glazen Jan de Lichte

De Glazen Oindineke

JW Lee's Ale aged in Port

JW Lee's Ale aged in Calvados

O'Hara's Irish Stout

O'Hara's Irish Red

Verhaeghe Duchesse de Bourgogne

Omakase (Chef Chung's Arrangement)

*The Best way to enjoy Aka - the freshest and most original dishes in season.
We will be delighted to prepare your dinner at 70, 85, 100, 115 & 130*

<i>Miso soup with scallions & hijiki seaweed</i>	5
<i>Seaweed salad with five types of seaweeds, scallions & bonito flakes</i>	7
<i>Shishito (Japanese peppers) with kabayaki glaze & sesame seeds</i>	6
<i>Yaki yasai Sauté seasonal vegetables with kabayaki glaze</i>	8
<i>Edamame (Hot or Cold) with fleur de sel</i>	4
<i>* Hawaiian Poke (Yellow fin tuna) with sweet onions, ginger & pickled mung beans</i>	13
<i>Spicy lobster salad with green papaya, mango, lime & chilies</i>	16
<i>* Hamachi sashimi with creamy ginger vinaigrette, rhubarb & sea grape</i>	13
<i>* Kindai toro (Special featured low mercury tuna belly) with miso mignonette, pickled mustard seeds & caviar</i>	23
<i>* Bronzini (Mediterranean sea bass) with hot sesame oil, pickled burdock root, Jalapeno & Cilantro</i>	11
<i>* Spicy tuna tataki (Yellow fin tuna) with foie gras, cumin cilantro, Aji Amarillo & pear</i>	19
<i>Rock shrimp tempura with XO sauce aioli, fry shallots & prosciutto dust</i>	12
<i>* Kobe steak teriyaki (3oz) with yaki yasai (Japanese style sauté vegetables)</i>	19
<i>Tako (Japanese Octopus) with hot oil, ginger & cilantro</i>	14
<i>* Scottish salmon sashimi with Hakka soy bean vinaigrette & cilantro</i>	13
<i>* Tairagai & Uni (Japanese Pan shell clam) with XO sauce, garlic ponzu & myoga</i>	19
<i>* Kumamoto Oyster with candied yuzu kosho & ponzu</i>	4
<i>* Kinmedai (Japanese pink sea bream) with shiro ponzu, wolfberries & shiso</i>	19
<i>* Uni sashimi (Sea Urchin) With yuzu foam & miso powder</i>	14

**** Sashimi Combination Platter***

Traditional or "innovative interpretation" of exotic fish 45, 85, 115, 150 & up

Aka Bistro Appetizers

<i>Sélection de fromages et sa garniture</i> <i>Cheese selection and traditional garnish</i>	16
<i>Os a la moelle, fleur de sel, pain de campagne grillé</i> <i>Bone Marrow, sea salt and toasted country bread</i>	9
<i>Cuisses de grenouille, purée de brocoli, sauce aillé</i> <i>Frog legs, broccoli purée & garlic sauce</i>	12
<i>Tartelette Provençale, Salade de Roquette</i> <i>Black olive tomato confit tart, Baby Aragula Salad</i>	10
<i>Terrine de foie gras au naturel, gelée de Sauterne pain grillé</i> <i>Foie gras terrine Sauterne gelée, Toasted Bread</i>	18
<i>Escalope de foie gras poelée, pain d'épices</i> <i>Seared foie gras, Danish Bread</i>	18
<i>Escargots a la Bourguignone</i> <i>Snails with herbs and garlic butter</i>	½ dz 9 1 dz 15

Aka Bistro Salad & Soup

<i>Salade d'asperges, Vinaigrette Truffée</i> <i>Asparagus salad, Truffle Vinaigrette</i>	10
<i>Poireaux Vinaigrette</i> <i>Leeks with vinaigrette</i>	7
<i>Soupe au Pistou</i> <i>A traditional vegetable soup with pesto</i>	9
<i>Soupe de Poissons, Croutons et Rouille</i> <i>Fish soup, Croutons and garlic sauce</i>	12
<i>Salade d'artichauts Violet en Bariquole</i> <i>Salad of Baby Artichokes in white wine sauce</i>	10
<i>Salade Nicoise et son thon confit</i> <i>Salad nicoise with slow cooked tuna</i>	12
<i>Salade de Mesclun</i> <i>Mixed Salad</i>	6
<i>*Frisée aux lardons et oeuf poché</i> <i>Curly Endive Salad with bacon and poached egg</i>	11

Aka Bistro Sides

<i>Potato puree</i>	6
<i>French fries</i>	6
<i>Rice pilaf</i>	6
<i>Ratatouille Provençale</i>	6
<i>Fricassée of wild mushrooms</i>	6
<i>Sauté spinach</i>	6
<i>Sauté Green Beans</i>	6

Aka Bistro Specialties

<i>Brandade de Cabillaud Frais, vinaigrette au Citron</i>	11
<i>Fresh Cod Puree with lemon vinaigrette</i>	
<i>Assiette de charcuterie</i>	12
<i>Plate of cured and cold meats</i>	
<i>Terrine de Campagne</i>	12
<i>Country style pate and condiments, cornichons et petits oignons</i>	
<i>Parmentier de pieds de cochon</i>	12
<i>Pork feet with potato puree</i>	
<i>Aile de raie Grenobloise</i>	23
<i>Skate with brown butter, capers and lemon</i>	
<i>Confit de canard et pommes « Sarladaises »</i>	21
<i>Duck leg confit with sliced potato cooked in duck fat</i>	
<i>Salade « Périgourdine »</i>	14
<i>Traditionnal Duck Salad, with Walnuts, Duck Breast Ham and Foie Gras Terrine on a toast</i>	

Aka Bistro Entrees

<i>Chipirons à la Basquaise</i> <i>Squid Basque style with garlic, parsley and red pepper</i>	23
<i>Moules Frites</i> <i>Mussels Steamed in white wine served with french fries</i>	19
<i>Homard avec celeri rave et bisque de homard</i> <i>Sautéed Lobster with celery root and lobster bisque</i>	29
<i>Filet de Cabillaud- haricots blancs, tomates cerise confites,</i> <i>Huile de chorizo</i> <i>Cod fillet, lima beans, cherry tomato confit, and chorizo oil</i>	24
<i>*Steak frites 8oz (Angus) Beurre Maitre d'Hotel</i>	26
<i>*Magret de canard- jus d'olives vertes</i> <i>Seared duck breast with green olive juice</i>	25
<i>Navarin d' agneau Printanier</i> <i>Spring Lamb stew</i>	23
<i>Boeuf carottes</i> <i>Beef and carrot stew</i>	24
<i>*Steak Tartare, frites (6oz)</i> <i>*Beef Tartar and french fries</i>	19
<i>Coq au vin</i> <i>Chicken cooked in wine</i>	19
<i>Blanquette de veau</i> <i>Veal stew</i>	26

Menu du jour \$34

Appetizer choice

*La salade de Saint Jacques «style daube »
Scallop salad “daube style”*

or

*Tartelette à la Provençale, Salade de Roquette
Black olive tomato confit tart, Baby Aragula Salad*

Entrée choice

*Cote de Porc grillée, Fusillini au Jambon de Bayonne
Grilled Pork Chop, Country Ham Fusillini pasta*

or

*Moules à la tomate
Mussels in a tomato sauce*

Dessert choice

Crème Brulée

or

Chocolate mousse