

~APPETIZERS~

**CHILLED "OHITASHI"  
BABY BEET SALAD**

With Marinated Sesame  
Eggplant, Sweet Sake  
Pickled Lotus, Radish,  
Miso Mustard & Bonito  
\$17

**BRIE FRITTER**

Fried Baby Spinach &  
Red Currant Cumberland  
\$18.50

**FOIE GRAS TERRINE**

Madeira Gelée, Toast Points  
\$17.50

~SALADS~

**ALMOND CRUSTED-  
GOAT CHEESE**

On Organic Greens Dressed  
In a Cranberry Emulsion  
\$15.50

**CAESAR**

With Romaine, Bacon and  
Parmigiano Reggiano Crisp  
\$14.75

**FRISÉE &  
BABY SPINACH  
SALAD**

Smoked Salmon Ribbons &  
Local Ricotta in a Roasted  
Squash Vinaigrette with  
Vin Cotto & Crispy Farro  
\$16.50

MAINS

~PLATS PRINCIPAUX~

**LOBSTER SOUFFLÉ**

French Brie, Asparagus, & Fine Herbs \$25.50

**MUSHROOM SOUFFLÉ**

Gruyère Cheese, Spinach & Truffle Oil \$23.50

**J-BISTRO BURGER & FRITES**

'1855' Premium US Black Angus Striploin Burger

**With Herbed Chimichurri &**

**Manchego Cheese \$28**

\*Add Bacon Poutine \$15

**PAN ROASTED SALMON**

On Hibiscus Flower Sushi Rice  
With Chili Gai Lan, Maple Glazed Carrot & Gobo  
And a Orange Miso Coulis \$34

**WILD PLUM**

**GLAZED DUCK CONFIT**

On Braised Chinese Cabbage,  
Warm Sesame Cucumber, Sea Asparagus,  
Grilled Hearts & Crispy Shallots \$37.50

**NEW YORK STEAK FRITES**

'1855' Premium US Black Angus Striploin  
Topped with Truffled Marrow Butter, Peppercorn  
Porto Sauce & Persillade Pommes Frites  
\$36 – 8oz. or \$42 – 12oz.

**BRAISED PORK CHEEK**

**"BOULANGÈRE"**

Double Smoked Bacon, King Oyster Mushrooms,  
Fingerling Potatoes, Haricots Verts, Crispy Torchon  
& Foie Gras Buttered Braising Jus \$33

**BRAISED LAMB TAGLIATELLE**

With Caramelized Fennel, Olives,  
Local Ricotta Cheese, Orange, Pepperoncino in a  
Rosemary Tomato Ragu \$30

~ APPETIZERS ~

**THAI SEAFOOD  
SOUP**

With Wild Shrimp, Calamari,  
Jumbo Lump Crab  
In a Hot & Sour Broth \$16

**"KFC"**

**KOREAN FRIED  
CALAMARI**

With Korean Chili Sauce &  
Pea Shoots \$16.50

**MUSSELS**

**MARINIÈRE**

Steamed in White Wine with  
Shallot, Leek & Garlic  
\$15.50

**PORK CHEEK**

**CARNITAS**

**MINIATURE TACOS**

Chili Mole &  
Pumpkin Seed Gremolata  
\$16

**THAI BASIL,  
SCALLOP & CORN  
FRITTERS**

In a Green Chili Sauce With  
Spun Vegetable Salad  
\$18

**SMOKED SALMON  
PIZZA**

With Sea Asparagus,  
Shallot, Dill &  
Crème Fraîche \$23

**EBI CHILI  
SAUTÉED WILD  
SHRIMP \$17.50**

~SPECIALS~

COLD APPETIZERS



**OYSTERS**

On the half Shell  
"Chippigane's" &  
"Irish Points"  
\$19.75

**TOGARASHI CRUSTED  
TUNA TATAKI**

On Surō Vegetables with  
Kewpie Sauce, Mango  
Coulis, Red Chili Oil & Tobiko  
\$18

~SPECIALS~

MAINS

**ROASTED STRIPED BASS &  
WILD GULF SHRIMP "JAPCHAE"**

On Vermicelli Noodles, Stir-Fried Vegetables and  
Perilla Leaves in a Lobster-Soy Sauce  
\$39

**ROASTED SQUASH &  
SAFFRON RISOTTO**

With Jumbo Lump Crab, Pressed Ham Hock,  
Rapini & Pumpkin Seed Gremolata \$30

**SPICY PORK & SQUID "BOKKEUM"**

With Shishito Peppers, Gai Lan, Pea Leaves,  
Pickled Carrots & Roasted Peanuts on Glass  
Noodles \$38

~SPECIALS~

HOT APPETIZERS

**"LOBSTER JIAOZI"**

Handmade Dumplings in a  
Light Shellfish Nage  
With Wild Mushrooms &  
Pea Tops \$18.50

**ROASTED GARLIC &  
LEEK SOUP**

With Baby Spinach, Pea  
Leaves & Ricotta Gnocchi  
\$14