

JAPANESE CUISINE

	Full	Half
Tempura ~ shrimp, fish, chicken and vegetables, soft fried	\$17	\$10
Soft Shell ~ lightly fried with vegetable with sauce	\$17	\$10
Unagi ~ broiled eel with special sauce	\$17	\$10
Negimayaki ~ scallions wrapped in choice of beef or chicken	\$20	\$11
Yakitori ~ chicken shish kabob	\$17	\$10
Teriyaki ~ choice of beef, chicken, tuna or salmon	\$17	\$10
Shogayaki ~ beef, chicken, tuna or salmon with ginger sauce	\$17	\$10
Katsu ~ beef, chicken, tuna or salmon breaded and fried	\$17	\$10
Sukiyaki ~ hotpot with beef, chicken or shrimp with veggies	\$17	Full Only
Sushi Deluxe ~ 10 pieces and 8 pieces of californian roll	\$20	Full Only
Sushi & Sashimi Variety Boat ~ 8 pieces sushi, 8 pieces californian roll, 8 pieces of tuna roll and 8 pieces of sashimi	\$36	Full Only

FRENCH CUISINE

Crevette a L'Estragon ~ sauteed shrimp with fresh tarragon sauce	\$18
Escalopa de Saumon ~ grilled salmon with brandy crème sauce	\$18
Paupiette de Veau avec Canard ~ veal filled with duck meat and mushroom	\$20
Canard Roti ~ crispy roasted duckling served over red cabbage sauce	\$19

THAI CUISINE

Chicken Satay · Panang Pla Muk	
Tohm Yum Kung Soup · Tohm Kah Gai Soup	
Gai Curry ~ chicken cooked in coconut milk and Thai yellow curry	\$16
Pad Thai ~ pan fried rice noodles with choice of shrimp or chicken, bean sprouts and ground peanuts	\$15

Sushi Classes for Annual Philadelphia Sushi Contest

COOKING WITH MADAME SAITO

“Queen of Sushi”

Learn to make sushi by yourself, eat what you make and bring home a surprise!



Would you like to make healthy Japanese cuisine-Sushi, by yourself? If so, join us on this special occasion. Madame Saito, well known International chef and owner of Le Champignon de Tokio will teach you the art of making sushi. You can learn a new skill and take home a surprise. Madame Saito's popular annual Sushi Competition, sponsored by Temple University, will take place April 17, 2008 at the Pyramid Club. Everyone welcome. Call for details.

This is just a sample of the wonderful cuisine offered at Le Champignon de Tokio.

www.philadelphiacuisine.com