

Hors d'Oeuvres

Escargots de Bourgogne

Escargots with mushrooms in
garlic parsley butter

11.95

Gâteau de Crabe

Lump crab meat mixed with red, green, and
yellow pepper and served with aurore sauce

15.95

Crevettes Meunière

Sautéed shrimp with mushrooms and
lemon butter sauce

11.95

Coquilles St Jacques

Fresh sea scallops sautéed with fresh
mushrooms in lemon butter sauce

18.95

Potages

Potage de Crabe

Cream soup with lump crab meat and
sherry wine

5.50

Potage de Carotte

Puréeed carrot soup

5.50

Salades

* Salade Romaine

Romaine lettuce with shredded carrots and Tatsu's house dressing

Small / Large

3.95 / 6.95

Salade au Crabe et à l'Avocat

Avocado with lump crab meat, spring mix,
hardboiled egg, tomatoes, and walnut
vinaigrette

11.95

Salade de Chevre

Spring mix with goat cheese, walnuts,
strawberries, blueberries, and raspberry
vinaigrette

9.95

Chef Tatsu Spécialités

* Foie de Veau

Veal liver with sautéed onions with
marchand de vin sauce

29.95

Bœuf Bourguignon

Braised boneless beef short ribs with onions
and mushrooms

served in Tatsu's red wine reduction sauce

33.95

Please inquire about Tatsu's Daily Specials

Remember to order Tatsu's specialty Grand Marnier Soufflé in advance



Soufflé au Grand Marnier



Tiramisu

Poissons

Add a Romaine Salade 1.00 Add a small Goat Cheese Salad 5.00

Add a small Avocado au Crabe Salad 6.00 Extra sauce 2.00

Saumon Poché

Fresh salmon poached and served with champagne sauce

26.95

Saumon Meunière

Fresh salmon sautéed with lemon butter sauce

26.95

Feuillantine de Crevettes

Puff pastry filled with Gulf shrimp prepared in a Dijon mustard cream sauce

28.95

Coquilles Saint-Jacques Meunière

Fresh sea scallops sautéed with mushrooms in lemon butter sauce

33.95

Entrées

Add a Romaine Salade 1.00 Add a small Goat Cheese Salad 5.00

Add a small Avocado au Crabe Salad 6.00 Extra sauce 2.00

Suprême de Poulet Sauté Sauce Teriyaki

Sautéed chicken breast served with Tatsu's Teriyaki sauce

21.95

Suprême de Poulet Sauté à la Sauce aux Herbes

Sautéed chicken breast with herbs in lemon butter sauce

22.95

Suprême de Poulet Sauté à la Normande

Sautéed chicken breast with mushrooms in Calvados cream sauce

22.95

Veau au Citron

Veal loin sautéed with mushrooms in lemon butter sauce

29.95

Veau Normande

Veal loin sautéed with mushrooms in Calvados cream sauce

29.95

Veau au Poivre

Veal loin sautéed with Cognac in peppercorn cream sauce

29.95

*Magret de Canard

Roasted boneless duck breast served with peppercorn cream sauce

30.95

*Filet de Bœuf Marchande au Vin

Tenderloin of beef served with a shallot red wine reduction

38.95

*Filet de Bœuf au Poivre

Tenderloin of beef with peppercorn sauce

38.95

Aubergines à la Provençale

Eggplant simmered in a Provençal tomato sauce

21.95

Beers

Budweiser / Bud Light.....	4.25
Boulevard Wheat	4.25
Heineken	4.25
Newcastle Brown Ale	4.25
Kronenbourg 1664.....	4.50
St. Pauli (Non-Alcoholic).....	4.50

Beverages

Coffee, Tea.....	3.00
Soft Drinks	3.00
Juice.....	3.50
Perrier Sparkling Water.....	3.50
Lemonade (refill \$1.00)	3.50

Tatsu is proud to offer his homemade Teriyaki and Dressing to go



*Salad Dressing – 8 oz. Bottle
5.00

Teriyaki – 8 oz. Bottle
8.00

Private Dining room is available

Please ask for more details

Tatsu's

French Restaurant
Serving KC since 1980

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please notify your server if you have any food-related allergies.

Menu prices may change without notice