

Hors d'Oeuvres

Escargots de Bourgogne

Escargots with mushrooms in
garlic parsley butter

10.95

Fresh Sea Scallops Meunière

Fresh sea scallops sautéed with fresh
mushrooms in lemon butter sauce

17.95

Shrimp Meunière

Sautéed shrimp with mushrooms and
lemon butter sauce

10.95

Gateau de Crabe

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

15.95

Potages

Potage de Crabe au Sherry

Cream soup with snow crab meat and
sherry wine

5.25

Potage des Carottes

Purée carrot soup

5.25

Salades

*Romaine Salade

Romaine lettuce with shredded carrots and Tatsu's house dressing

Small / Large

3.95 / 6.95

Avocado Farci au Crabe

Half avocado stuffed with lump crab meat
garnished with spring mix, hardboiled egg,
tomatoes, and walnut vinaigrette

11.95

Goat Cheese Salade

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

9.95

*Salmon Salade

Crisp romaine lettuce with sautéed salmon
garnished with hard boiled eggs, tomatoes,
tri-colored peppers, capers, and Tatsu's
House dressing

15.95

*Chicken Salade

Crisp romaine lettuce with poached chicken
dressed with onion and celery with sauce
garnished with a hardboiled egg, tomatoes,
tri-colored peppers, and Tatsu's House
dressing

15.95

*Shrimp Salade

Crisp romaine lettuce with poach shrimp
garnished with a hardboiled egg, tomatoes,
tri-colored peppers, and Tatsu's House
dressing. Substitute spring mix +1.25

15.95

*Soup and Salade

House salad and choice of crab or carrot
soup

9.20



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/Meunière

Fresh salmon poached and served with champagne sauce or sautéed with lemon butter sauce

17.95

Shrimp Meunière

Sautéed shrimp with mushrooms in lemon butter sauce

17.95

Seafood Crêpe

Shrimp, scallops, and mushrooms in light dijon mustard sauce

19.95

Fresh Sea Scallops Meunière

Fresh sea scallops sautéed with fresh mushrooms

22.95

Sea Bass Meunière

Fresh Chilean sea bass Sautéed in lemon butter sauce

22.95

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 Teriyaki

Sautéed chicken breast served with Tatsu's Teriyaki sauce

Chicken thigh is also available

16.95

Suprême de Poulet Sauté aux Herbes

Sautéed chicken breast with herbs in lemon butter sauce

17.95

Suprême de Poulet Sauté aux Poivre

Sautéed chicken breast served with black peppercorn cognac cream sauce

18.95

Suprême de Poulet Sauté à la Normande

Sautéed chicken breast with mushrooms in Calvados cream sauce

18.95

*Foie de Veau

Veal liver with sautéed onions with marchand de vin sauce

22.95

*Magret de Canard

Roasted boneless duck breast served with peppercorn cream sauce

22.95

Eggplant Provençal

Eggplant simmered in a Provençal tomato sauce

17.95

Dinner menu upon request

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