



San Diego Restaurant Week Menu

40 Dollars Per Person for 4-Course, Family-Style Dinner

September 25th - October 2nd, 2016

Please make a selection from each of the first 3 courses for the entire table as well as an individual dessert selection for each guest

First Course

Yellowtail Sashimi with Jalapeno

Thinly sliced fresh hamachi, yuzu soy, serrano chili, garlic, cilantro

Salmon Sashimi with Wasabi Salsa

Ponzu, wasabi-zuke, onion, olive oil

Truffled Spinach Salad

Baby spinach, dry miso flakes, parmesan cheese, truffle yuzu dressing

Second Course

Wagyu Poppers

Japanese peppers stuffed with wagyu beef, sweet & spicy mustard sauce

Grilled Yellowfin Tuna Tataki with Grilled Green Tomato

Seared yellowfin tuna, grilled green tomato, ginger soy dressing

Char-broiled Kumamoto Oysters

Oven roasted oysters, sesame scallion garlic butter, lemon

Third Course

**Served with a side of rice*

Black Cod with Miso*

Alaskan black cod marinated in sweet miso, broiled and caramelized to perfection

Beef Toban*

Beef tenderloin in sizzling dome, yuzu soy, asparagus, shiitake mushroom

Assorted Sushi

Chef's choice nigiri and rolls

Third course can be substituted with the following items with an additional charge of \$12 per guest

Colorado Lamb with Anticucho Sauce

Lobster Wasabi Pepper Sauce

Chef's Choice Premium Sushi or Sashimi*

Dessert

Chocolate Kurogoma Entremet

Sacher biscuit, layered kurogoma mousse, shiso ice cream

Kabocha Fritters

Crispy Japanese donut holes, kuromitsu, Malaga gelato

Greent Tea Crème Brulee

Pistachio crumbles, azuki bean