



San Diego Restaurant Week Menu

\$50 Dollars Per Person for 5-Course, Family-Style Dinner

January 20th - January 27th, 2019

Please make one selection from each of the 1st, 2nd & 3rd courses for the entire table, as well as an individual dessert selection for each guest.

~Spicy Yellowfin Tuna Sashimi Salad is a complimentary course for guests enjoying RW menu~

First Course

Yellowtail Sashimi with Jalapeño

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

Salmon Tataki with Cilantro Dressing

Seared salmon sashimi, garlic, cilantro dressing

Live Fluke Sashimi with Dry Miso

Thinly sliced fresh white fish, dry miso crumble, olive oil, yuzu, garlic chips, scallions

~Complimentary Course~

Spicy Yellowfin Tuna Sashimi Salad with Spicy Ponzu Dressing

Second Course

Creamy Crab Lettuce Cups with Nori (2pcs)

Creamy spicy crab served over butter lettuce and nori, masago, scallions

Spicy Squid with Amazu

Flash-fried squid, jalapeño & red onion, sweet Japanese rice vinegar

Pork Belly Yakiniku Tacos (2pcs)

Kurobuta jalapeño yuzu kosho pork served in corn shell, radish, cilantro, lemon

Third Course

Assorted Sushi

Chef's choice nigiri & sushi roll

Atlantic Salmon with Ginger Mustard Soy Sauce

Grilled Atlantic salmon, charred radish, bonito flakes

New York Strip with Charred Onion Miso Sauce

Pan seared prime steak, braised daikon, micro greens

Third course can be substituted with one of the following items for an additional charge of \$15 per guest

Lobster with Wasabi Pepper Sauce

Colorado Lamb with Sesame Scallion

Chef's Choice Premium Sushi or Sashimi

Dessert

Nobu FroYo

Frozen yogurt, jasmine infused cucumbers, fresh fruit, black sesame garapiñados, mango basil seed

Whisky Cappuccino

Coffee custard, espresso almond crumble, milk gelato, Toki whisky foam

Mochi Ice Cream

Traditional Japanese rice dough with ice cream filling

Menu items are subject to availability. We regret we cannot provide separate checks.