



# SAN DIEGO RESTAURANT WEEK MENU

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

September 22nd ~ September 29th, 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.

~Baby Spinach 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 Karashi su Miso

*Seared salmon sashimi, sweet Japanese miso mustard*

### Yellowfin Tuna Sashimi with Wasabi Salsa

*Thinly sliced yellowfin tuna, pickled wasabi-zuke, ponzu, olive oil*

### ~COMPLIMENTARY COURSE~

### Baby Spinach Salad, Dry Miso, Truffle Oil

## SECOND COURSE

### Soft-Shelled Crab Wrap, Maui Onion Salsa (2pcs)

*Crispy soft-shelled crab served in butter lettuce, thinly sliced radish, chives*

### Squid Pasta

*Squid sliced to resemble pasta, sautéed asparagus & shiitake mushrooms, Japanese 7 spice*

### Wagyu Shishito Tempura (3pcs)

*Japanese peppers stuffed with wagyu beef, mustard ponzu*

## THIRD COURSE

### Assorted Sushi

*Chef's choice nigiri & sushi roll*

### Arctic Char, Crispy Shiso

*Broiled Arctic Char, yuzu soy butter, garlic chips*

### New York Strip, Spring Onion Salsa

*Grilled prime steak, sautéed brussels sprouts, chili garlic*

THIRD COURSE CAN BE SUBSTITUTED WITH ONE OF THE FOLLOWING ITEMS FOR AN ADDITIONAL CHARGE OF \$15 PER GUEST

Lobster with Wasabi Pepper Sauce

Alaskan Black Cod Miso

Chef's Choice Premium Sushi or Sashimi

## DESSERT

### Nobu FroYo

Frozen yogurt, fresh raspberries & freeze-dried raspberries, black sesame garapiñados, blueberry coulis

### Miso Cappuccino

Milk chocolate-miso brûlée, candied pecans, vanilla ice cream, espresso 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.