

LIONFISH

MODERN COASTAL CUISINE

BY CHEF JOJO RUIZ

SAN DIEGO RESTAURANT WEEK MENU

\$60

APPETIZERS

GRILLED BEEF PONZU SKEWERS

BEEF TENDERLOIN "BANCHAN GLAZE, DAIKON,
WHISKY BARREL AGED PONZU SHISO

KAMPACHI CRUDO

BLACK GARLIC, ORANGE, FENNEL, HARISSA, WATERCRESS

GODDESS ROLL

TOMATO, CUCUMBER, AVOCADO, ASPARAGUS,
SHISO SPROUTS, SWEET SOY

ENTREES

ROASTED SWEET SCALLOPED POTATO

ROASTED MARKET MUSHROOMS. KOMATSUNA GREEN.
SHIITAKE MUSHROOM BROTH

MISO SALMON

SPRING PEAS, SESAME MUSTARD, SMOKED MISO CARROT PURÉE,
TOASTED SESAME SEED, MUSTARD FRILLE

ROASTED LAMB STRIP LION

6OZ CRUSTED LAMB LION, YUZU KOSHO GREMOLATA,
GARBANZO MINT PURÉE, WHOLE GRAIN MUSTARD DEMI

PENDRY