

Starter:

Shishito Pepper

DUROC PORK BELLY | SWEET SOY GLAZE | TOGARASHI

Or

Crispy Calamari

ROASTED TOMATO BASIL SAUCE

Or

Edamame

GARLIC | PONZU

Main:

Scrumptious Roll

INSIDE: SHRIMP TEMPURA | CANDIED SHITAKE MUSHROOM

OUTSIDE: TUNA | AVOCADO | CHILI GLAZE | EEL SAUCE | TEMPURA CRUMBS ON TOP

Served with Choice of Nigiri or Sashimi

Or

Roasted Half Jidori Chicken

OLIVE OIL MASHED POTATO | CARAMELIZED CARROT | HARICOT VERT | TRUFFLE JUS

Or

Scottish Salmon

FARRO | TOMATO | SWISS CHARD | LEMON & MUSTARD SAUCE

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Dessert:

Homemade Chocolate Cake

Passion Fruit Gelee | Strawberry Compote

Or

*A glass of **Bubbles**, **Dessert Wine**, or **Port***

SAN DIEGO
Restaurant
Week 
APRIL 11-18 
PRESENTED BY THE
CALIFORNIA RESTAURANT ASSOCIATION

SDRW DINNER
\$40 per person
Served Tues - Sat
5.00p – 9:30p