

4 Course Dinner Menu

1ST COURSE

CHOICE OF:

CHILLED PLATE

2 kumamoto oysters, 2 pieces of shrimp cocktail, tuna poke

SUSHI SAMPLER

tuna nigiri, salmon nigiri, albacore nigiri, yellowtail nigiri, shrimp nigiri, aji nigiri

YUZU TOFU

yuzu infused tofu, pickled kombu salad, garlic, onions, spicy ponzu

2ND COURSE

FALL SALAD

with five spice butternut squash, cranberries, candied walnuts, goat cheese, spring mix, and pomegranate vinaigrette

MISO SQUASH SOUP

mushrooms, seaweed, butternut squash, miso

3RD COURSE

FRIED SHRIMP BALL

with singapore chili sauce

TUNA PIZZA

crispy wafer, bluefin tuna, shiso, truffle oil, spicy ponzu

JAPANESE STYLE STEAK TARTARE

finely chopped rib eye, garlic, soy sauce, chili's, shiso, with crispy rice

4TH COURSE

SEARED SALMON

topped with singapore chili sauce and served with vegetable medley

SURF AND TURF

filet medallions topped with shiso butter shrimp with asparagus and curry risotto

CURRY CHICKEN

curry braised chicken with asparagus, carrots, and rice

DESSERT

CHEF'S CHOICE



3 Course Dinner Menu

1ST COURSE

CHILLED PLATE

2 kumamoto oysters, 2 pieces of shrimp cocktail, tuna poke

SUSHI SAMPLER

tuna nigiri, salmon nigiri, albacore nigiri, yellowtail nigiri, shrimp nigiri, aji nigiri

YUZU TOFU

yuzu infused tofu, pickled kombu salad, garlic, onions, spicy ponzu

2ND COURSE CHOICE OF:

FALL SALAD

with five spice butternut squash, cranberries, candied walnuts, goat cheese, spring mix, and pomegranate vinaigrette

MISO SQUASH SOUP

mushrooms, seaweed, butternut squash, miso

3RD COURSE

SEARED SALMON

topped with singapore chili sauce and served with vegetable medley

SURF AND TURF

filet medallions topped with shiso butter shrimp with asparagus and curry risotto

CURRY CHICKEN

curry braised chicken with asparagus, carrots, and rice

DESSERT

CHEF'S CHOICE