



glass box
ASIAN COASTAL INSPIRED KITCHEN+BAR

RESTAURANT WEEK Dinner Menu

3 COURSES FOR \$50

MARCH 3 - MARCH 10

1ST COURSE | CHOICE OF CHILLED PLATE

2 KUMAMOTO OYSTERS, 2 PIECES OF SHRIMP COCKTAIL, TUNA POKE

SASHIMI SAMPLER

CHEF'S DAILY SELECTION

AGEDASHI TOFU

CRISPY TOFU, 48 HOUR SHIITAKE BROTH

2ND COURSE | CHOICE OF WAFU SALAD

MIXED LEAFY GREENS, TOMATO, CUCUMBER, RADISH
TOSSED WITH A WAFU DRESSING

KENCHINJIRU SOUP

TOFU, ROOT VEGETABLES, SHIITAKE MUSHROOMS
IN A BROTH OF SOY SAUCE, SAKE, AND MISO

3RD COURSE | CHOICE OF

CHILEAN SEA BASS

MISO GLAZED WITH SAUTEED VEGETABLES AND SHIITAKE REDUCTION

BRAISED AUSTRALIAN SHORT RIBS

48 HOURS BRAISED SHORT RIBS, MASHED TRUFFLE POTATO PUREE, SAUTEED
STRING BEANS, PICKLED VEGETABLES, PICKLED WASABI CREAM

SHOYU CHICKEN

CHICKEN THIGHS SIMMERED IN SOY SAUCE, GARLIC, AND GINGER
SERVED WITH RICE, GREEN BEANS, AND CARROTS

DESSERT

CHEF'S DAILY SELECTION