



glass box  
ASIAN COASTAL INSPIRED KITCHEN+BAR

**RESTAURANT WEEK** Lunch Menu

# 2 COURSES FOR \$25

MARCH 3 - MARCH 10

## 1ST 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

## 2ND COURSE | CHOICE OF

### SUSHI SAMPLER

TUNA NIGIRI, SALMON NIGIRI, ALBACORE NIGIRI,  
YELLOWTAIL NIGIRI, SHRIMP NIGIRI, SPICY TUNA ROLL

### GYUDON BOWL

THIN SLICED RIB EYE, WHITE ONIONS, POACHED  
TEA EGG, STEAMED RICE

SUBSTITUTE THIN SLICED AUSTRALIAN WAGYU FOR+ \$10

### PORK KATSUDON

SEASONED PANKO BREADED PORK CUTLET  
OVER EGGS AND RICE

### VEGAN SHRIMP CHOW FUN

FLAT RICE NOODLES, ASIAN MIXED VEGGIES,  
SOY VEGAN SHRIMP