



glass box
ASIAN COASTAL INSPIRED KITCHEN+BAR

RESTAURANT WEEK Dinner Menu

3 COURSES FOR \$50

SEPTEMBER 22 - 29

1ST COURSE | CHOICE OF

SUSHI CHARCUTERIE BOARD

BUILD YOUR OWN SUSHI

COMES WITH 4 PIECES OF SEAWEED, AVOCADO, CUCUMBER, SALMON, TUNA, 2 PIECE SHRIMP COCKTAIL, AND SAUCE

CHIRASHI BOWL

8 PIECES OF CHEF'S CHOICE SASHIMI OVER A BED OF RICE

VEGETARIAN ROLL

GOBO TOFU SKIN, CUCUMBER, AVOCADO, YELLOW RADISH

2ND COURSE | CHOICE OF

JAPANESE PUMPKIN SALAD

FRESH GREENS WITH JAPANESE PUMPKIN PUREE, CANDIED WALNUTS, TOMATOES, RED ONION, BELL PEPPERS, AND EDAMAME WITH A HOUSE MADE SESAME DRESSING

CORN POTAGE *JAPANESE CORN SOUP*

A CREAMY TEXTURE WITH FRESH CORN, SPICES, AND TOPPED WITH GREEN ONION

3RD COURSE | CHOICE OF

CRISPY SALMON

CAULIFLOWER PUREE, ASIAN MIXED VEGETABLES WITH HEIRLOOM TOMATO SLAW

BUTTER SHOYU CHICKEN

CHICKEN THIGHS SIMMERED IN BUTTER SOY SAUCE, MIRIN, SAKE, GARLIC, AND GINGER SERVED WITH STRING BEANS AND CARROTS

JAPANESE BEEF CURRY

BRAISED BEEF AND A THICK CURRY SAUCE WITH ONION, CARROTS, AND SPICES OVER RICE

TERIYAKI TOFU

CRISPY TOFU WITH SWEET TERIYAKI SAUCE, SERVED WITH VEGGIES AND RICE

DESSERT

CHEF'S DAILY SELECTION

ADD OF WINE PAIRING FOR \$20 | ADD COCKTAIL PAIRING FOR \$30