



glass box  
ASIAN COASTAL INSPIRED KITCHEN+BAR

## RESTAURANT WEEK Dinner Menu

**4 COURSES FOR \$65 • 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**

#### **PORK BELLY**

SMOKED MAPLE SOJU GLAZED PORK BELLY AND CRISPY LEEKS

#### **NY STEAK TATAKI**

MUSTARD DRESSING, SCALLION, GARLIC PONZU, PICKLED ONIONS

#### **CRISPY SHRIMP**

ASIAN SWEET CHILI SAUCE, TOASTED GARLIC CHIPS

### **4TH COURSE | CHOICE OF**

#### **CRISPY SALMON**

CAULIFLOWER PUREE, ASIAN MIXED VEGETABLES WITH HEIRLOOM TOMATO SLAW

#### **JAPANESE BEEF CURRY**

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

#### **BUTTER SHOYU CHICKEN**

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

#### **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**