



glass box
ASIAN COASTAL INSPIRED KITCHEN+BAR

RESTAURANT WEEK Lunch Menu

2 COURSES FOR \$25

SEPTEMBER 22 - 29

**ALL CHOICES COME WITH 2 PIECE SHRIMP GYOZA
& 4 PIECE CALIFORNIA ROLL**

1ST 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

2ND COURSE | CHOICE OF

CHIRASHI BOWL

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

BEEF BULGOGI

THIN SLICED MARINATED BEEF SERVED WITH KIMCHI AND RICE

SUBSTITUTE THIN SLICED AUSTRALIAN WAGYU FOR +\$10

PORK OR CHICKEN KATSU

SEASONED PANKO BREADED PORK CUTLET OVER RICE

CHICKEN TERIYAKI

TERIYAKI, GINGER, GARLIC

VEGGIE TEMPURA

CRISPY PANKO BREADED VEGGIES WITH DIPPING SAUCE