



## RESTAURANT WEEK 3 COURSE

### 1ST COURSE

Choice of:

#### **Prosperity Salad**

Mixed greens, small thin slices of salmon, cucumber, daikon raddish, carrots, pickled ginger, and wonton crisps with a tangy dressing

#### **Wonton Soup**

A comforting broth filled with delicate wontons, pork and shrimp dumplings, and fragrant vegetables.

### 2ND COURSE

Choice of:

#### **Assorted Dim Sum**

Shrimp Dumplings, Pork Dumplings, and spring rolls

#### **Sashimi Tasting**

8 pieces of Chef's selection sashimi

#### **Seafood Pancake**

Small shrimp, bean sprouts, egg, soy sauce, with onion and garlic

#### **Vegetarian Roll**

Gobo Tofu skin, cucumber, avocado, yellow radish

### 3RD COURSE

Choice of:

#### **Braised Pork Belly**

Rich and Flavorful pork belly cooked with bok choy

#### **Green Tea White Fish**

Grilled green tea marinated white fish with a ginger dashi broth, served with Asian veggies

#### **Filet Mongolian Style**

Juicy Filet grilled to perfection topped with a Mongolian style sauce and served with Yangzhou fried rice

#### **Longevity Noodles with Shiitake Mushrooms**

Long Noodles stir-fried with vegetables and shiitake mushrooms

### DESSERT

**Chef's choice**

**\$50**

