



Restaurant Week Dinner Menu - \$50

FIRST COURSE - SMALL BITES (CHOOSE ONE)

Chef's Daily Sushi Selection

Two pieces of seasonal nigiri & one specialty roll bite

Sticky Ribs

Soy-ginger glazed pork ribs, scallion, sesame, crispy garlic

Crispy Rock Shrimp Tempura

Tossed in spicy yuzu aioli, furikake dust

Vegetable Sushi Roll

Avocado, cucumber, pickled carrot, shiso, miso soy

SECOND COURSE - CHOOSE ONE SOUP OR SALAD

Carrot Miso Soup

Roasted carrot, white miso, and ginger, finished with dashi oil

Arugula & Quinoa Salad

Baby arugula, red quinoa, pickled daikon, edamame, yuzu-sesame vinaigrette

THIRD COURSE - CHEF'S MID-COURSE (OPTIONAL +\$10)

Gochujang Sweet & Spicy Shrimp

Pan-seared shrimp, gochujang glaze, crispy rice cake

Kakuni with Congee

Soy-braised pork belly served over creamy ginger rice congee with scallion oil

Crudo of the Day

Chef's choice seasonal sashimi, citrus kosho, smoked soy

Mushroom Tempura

Lightly fried wild mushrooms with truffle aioli and furikake

FOURTH COURSE - MAIN ENTRÉE (CHOOSE ONE)

Miso Roasted Branzino with Soba Noodles

Filletted whole branzino, served over chilled soba noodles tossed in yuzu soy vinaigrette, with shaved cucumber, daikon, and pickled ginger

Braised Beef Cheeks with Spicy Mole

Tender beef cheeks glazed in bold mole sauce, served over crispy garlic rice with glazed heirloom carrots and wok-charred gai lan

Yuzu Glazed Airline Chicken

Pan-seared airline chicken breast, served over umami mushroom garlic noodles with shoyu butter and crispy shallots

Vegetable Bibimbap Bowl

Charred seasonal vegetables, crispy tofu, pickled roots, house-made gochujang, steamed rice

FIFTH COURSE - DESSERT

Chef's Seasonal Dessert

A rotating finale inspired by Japanese flavors, crafted fresh daily by our pastry chef

A 4% surcharge is added to all guest checks before tax to help offset increasing costs. This allows us to continue providing you with the highest quality service and food you have come to enjoy, while responsibly caring for our team. A 20% gratuity will be automatically added to all parties of 6 or greater. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions.