



## Restaurant Week Lunch Menu - \$25

### FIRST COURSE - CHOOSE ONE SOUP OR SALAD

#### Carrot Ginger Soup

Silky roasted carrot and ginger puree, finished with dashi oil and micro herbs

#### Arugula & Quinoa Salad

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

### SECOND COURSE - CHOOSE ONE ENTRÉE

#### Yuzu Miso Glazed Chicken

Grilled chicken thigh, steamed white rice, charred bok choy, tare glaze

#### Gyu-Don (Beef Bowl)

Soy-braised thin-sliced beef, caramelized onions, soft egg, steamed rice, beni shoga

#### Chirashi Bowl

Chef's selection of assorted sashimi over seasoned sushi rice, pickled vegetables, tamago, tobiko

#### Vegan Tofu Katsu

Crispy panko tofu, Japanese curry sauce, roasted kabocha squash, seasoned rice, house tsukemono

### THIRD COURSE - DESSERT

#### Matcha Tiramisu

Layers of matcha sponge and mascarpone cream, kinako powder, white chocolate crunch

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.