



RESTAURANT WEEK

\$45 PER PERSON

APPETIZERS

Choice of:

CEVICHE

Fresh yellowtail cured in fresh citrus, lemon oil, cherry tomatoes, and leche de tigre

CALAMARI

Flash fried, shishito and togarashi peppers, lime wasabi aioli

CAESAR SALAD

Little gems, house made Caesar dressing, sliced jalapeño, parmesan rain

SHRIMP FUEGO

Sautéed Mexican shrimp, pineapple cayenne cream

ENTRÉES

Choice of:

NEW YORK STEAK

12 oz, Mashed Potatoes, broccolini, tempranillo wine reduction sauce

SALMON & SWEET CORN

Broiled, passion fruit glazed, mashed potatoes, broccolini

TUNALICIOUS ROLL

Light Spicy Tuna, cucumber, tuna strip, jalapeño, cilantro cream, micro bull's blood, topped with ahi tuna strips

CAULIFLOWER

Whole roasted cauliflower, bread crumb oreganato, served with truffle sauce

DESSERTS

Choice of:

HAZELNUT MOUSSE

JAPANESE CHEESECAKE