



SAN DIEGO RESTAURANT WEEK

\$65++



FIRST COURSE choice of

EDAMAME

choice of sea salt or spicy chili garlic

CHICKEN KARAAGE

chicken thigh, yuzu aioli, lime leaf powder

EGGPLANT SKEWER

marinated eggplant, sweet miso

SHISHITO PEPPERS

choice of den miso or sea salt



SECOND COURSE choice of

ROCK SHRIMP TEMPURA

wasabi aioli, salsa verde, sliced serrano, chives

BIG EYE TUNA TATAKI

togarashi & cajun big eye tuna, micro cilantro, shimeji mushroom, warm garlic butter ponzu

CAULIFLOWER TEMPURA

rocoto aioli, salsa verde, sliced serrano, chives

AKIRA BACK PIZZA +6 ENHANCEMENT

micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato



THIRD COURSE choice of

SALMON EN FUEGO ROLL

shrimp tempura, cucumbers, charred negi, avocado, salmon, rocoto aioli, eel sauce, sesame seeds, chives

CHAMOY ROLL

spicy tuna, cucumber, tempura jalapeno, cream cheese, kanpachi, mango, chamoy amazu, tajin

SURF & TURF ROLL

ny strip, crab, asparagus, avocado, spicy onion & garlic, fried leeks, brown butter aioli, charred jalapeño ponzu

KIMCHEE CHAUFU

choice of pork belly or gochugang salmon, kimchee, english pea, poached egg, puff quinoa, jalapeño, huacatay sauce

\$25

BEVERAGE PAIRING ADD-ON

includes one glass each of

TOKI HIGHBALL

SOTO JUNMAI GINJO SAKE

Complete your San Diego Restaurant Week experience by enjoying another SDRW menu at one of our sister venues - Huntress & Rustic Root.