

Restaurant Week

Lunch Prix Fixe Menu \$25

FIRST COURSE

[choose one]

Hamachi Serrano Crudo

Yellowtail • yuzu ponzu • serrano • crispy garlic • shiso oil

Crispy Rice Spicy Tuna

Hand-pressed crispy rice • spicy tuna • avocado • chili aioli • scallion

Wagyu Gyoza

Pan-seared wagyu dumplings • citrus soy • scallion • chili oil drizzle

SECOND COURSE

[choose one]

Glass Box Lunch Bento

Choice of: Miso Salmon or Soy-Garlic Chicken Karaage
Steamed rice • side salad • seasonal pickle • vegetable gyoza

Garlic Yaki Soba Noodles

Wok-tossed noodles • seasonal vegetables • garlic soy glaze • sesame
Add grilled shrimp or tofu

Chef's Chirashi Bowl

Assorted sashimi • seasoned sushi rice • tamago • pickles • nori

THIRD COURSE

[choose one]

Black Sesame Ice Cream Sundae

Black sesame ice cream • miso caramel • toasted sesame crumble



glass box
ASIAN COASTAL INSPIRED KITCHEN+BAR

SAN DIEGO
**Restaurant
Week**
JAN 25 - FEB 1
Presented by California Restaurant Association