

Restaurant Week

Dinner Prix Fixe Menu \$55

FIRST COURSE - SERVED CHILLED

[choice of]

Hamachi Crudo

Yuzu kosho ponzu • jalapeño

Bluefin Sashimi

Citrus soy • scallion • ginger oil

Cucumber Sunomono

Wakame • sesame • rice vinegar sparkle

Miso Caesar

Baby gems • parmesan snow

SECOND COURSE - SERVED WARM

[choice of]

Crispy Rice Spicy Tuna

Eel glaze • avocado

Wagyu Gyoza

Black garlic soy

Rock Shrimp Tempura

Yuzu aioli

Agedashi Tofu

Shiitake dashi

THIRD COURSE

[choice of]

Toro Hand Roll

Scallion • house soy

Spicy Hamachi Hand Roll

Yuzu • cucumber

Snow Crab Hand Roll

Kewpie • tobiko • lemon

Mushroom Truffle Hand Roll (veg)

Shiso • sesame

FOURTH COURSE (OPTIONAL \$10)

[choice of]

Chef's Nigiri Trio

Seasonal selection (3 pcs)

Seared Albacore Trio

Garlic ponzu (3 pcs)

Ora King Salmon Duo

Yuzu • shiso (3 pcs)

Wagyu Nigiri Duo

Truffle soy (2 pcs)

FIFTH COURSE

[choice of]

Miso Black Cod

Ginger dashi • market vegetables

Robata NY Strip

Sweet soy • shishito

Chili Butter Scallops

Corn purée • citrus finish

Chili-Garlic Udon (veg)

Mushrooms • sesame

DESSERT (CHEF'S BITE)

