

san diego RESTAURANT WEEK

A Tasting Menu by Chef Ethan Yang Created Exclusively for San Diego Restaurant Week 2026

FOUR COURSES | \$55

CHEF'S EXPERIENCE | SIX COURSES | \$65

THE BEGINNING

[CHOICE OF]

HAMACHI CRUDO

japanese yellowtail · white soy yuzu · compressed asian pear · whipped avocado mousse · nam jim herb oil · garlic chips · shiso

KUMAMOTO OYSTER

yuzu snow · finger lime · pickled sweet peppers · chive oil

PRIME BULGOGI CRISPY WONTON TACO

usda prime beef · crispy wonton shell · napa kimchi slaw · smoked gochujang aioli · toasted sesame · micro cilantro

HIYAYAKKO (VEGETARIAN)

house-made silken tofu · ginger dashi · thai basil chili crunch · garlic chips · shiso

FROM THE GARDEN

[CHOICE OF]

YUZU HARVEST SALAD (VEGETARIAN)

baby kale · spring greens · tri-color quinoa · roasted sweet potato · crispy sushi rice · pistachio · pickled red onion · whipped hummus · citrus yuzu vinaigrette

ROASTED TOMATO & LEMONGRASS VELOUTÉ (VEGETARIAN)

slow-roasted tomato · coconut velouté · makrut lime · thai basil oil · crispy garlic

WILD MUSHROOM DASHI (VEGETARIAN)

shiitake · maitake · shimeji · kombu consommé · toasted sesame · scallion oil

FROM THE KITCHEN

[CHOICE OF]

CHEF ETHAN'S SIGNATURE HAND ROLL TRIO

bluefin tuna · crispy shallots
ora king salmon · avocado · ikura
yellowtail · scallion · yuzu kosho

ORA KING SALMON

velvety tom yum sauce · charred broccolini · crispy fingerling potatoes · micro cilantro

KOREAN MUSHROOM RICE BOWL (VEGETARIAN)

crispy sushi rice cake · roasted king oyster mushroom · maitake · shimeji · house gochujang glaze · sesame · crispy garlic · pickled cucumber

THE MAIN EVENT

[CHOICE OF]

•EXCLUSIVE TO CHEF'S EXPERIENCE

MISO CHILEAN SEA BASS

saikyo miso · maitake mushroom dashi · baby bok choy · yuzu kosho butter · crispy leek

CRISPY SKIN BRANZINO

yuzu brown butter · charred broccolini · lemon confit

8 OZ USDA PRIME NEW YORK STRIP

robata grilled · brown butter garlic soy · crispy fingerling potatoes · charred broccolini
shallot jus · smoked maldon sea salt

12-HOUR BRAISED WAGYU SHORT RIB

wasabi potato purée · baby heirloom carrots · korean beef jus · crispy shallots

SWEET FINALE

[CHOICE OF]

MATCHA BASQUE CHEESECAKE

strawberry yuzu compote · sesame tuile

BLACK SESAME PANNA COTTA

coconut espuma · candied pistachio

YUZU POSSET

meringue · seasonal berries



"JAPANESE CRAFTSMANSHIP. KOREAN SOUL.
THAI AROMATICS. CALIFORNIA SEASONALITY."

