

san diego RESTAURANT WEEK

LUNCH PRIX FIXE MENU \$25

FIRST COURSE

[CHOICE OF]

YUZU HARVEST SALAD

kale · mixed greens · quinoa · crispy rice · roasted sweet potato · pistachio · pickled red onion · hummus · yuzu dressing

ROASTED TOMATO & LEMONGRASS SOUP

fire-roasted tomato · coconut cream · lemongrass · makrut lime · chili oil · crispy garlic

SECOND COURSE

[CHOICE OF]

CHIRASHI SUSHI BOWL (+\$5 SUPPLEMENT)

chef's selection of assorted sashimi · seasoned sushi rice · pickled carrot takuan · tobiko · shredded nori

JAPANESE CHICKEN CURRY

braised chicken thigh · carrot · potato · onion · japanese curry · steamed rice

PORK KATSUDON

panko-crusted pork cutlet · egg · white onion · shiitake mushroom
sweet-savory dashi sauce · steamed rice

GYUDON BEEF BOWL

thinly sliced beef · onion · onsen egg · beni shoga · steamed rice

MAPO TOFU (VEGETARIAN AVAILABLE)

silken tofu · japanese eggplant · shiitake mushroom · spicy sichuan bean sauce · scallion · steamed rice

THIRD COURSE

CHEF'S SEASONAL DESSERT

a handcrafted seasonal dessert featuring the freshest seasonal ingredients, thoughtfully prepared by our pastry team.

