



RESTAURANT WEEK

January 30 – February 5

DINNER \$35 Beverage Pairing \$50

first

Mio Sparkling Sake 3oz

Turnip Potage Soup with crab cake, fried leeks, wasabi basil pesto

Duck Confit Salad with curry orange vinaigrette, watercress, carrot, golden raisin, spiced candied walnuts

Octopus & Herb Salad with ponzu, daikon, peanuts, micro cilantro, fried ginger, sizzling sesame oil

Salmon Carpaccio with yuzu truffle vinaigrette, fried apple puree, serrano pepper, micro cilantro, rice puffs

Sub yellowtail \$5

second

Mu – Junmai Daiginjo 3oz

Nigiri Sushi 4pcs Premium Selection \$10

Pan Sautéed Madai Snapper with shimeji uni butter sauce, fried satoimo potato, zucchini, micro cilantro

Soy Port Braised Beef Short Ribs with 63 degree egg, potato puree, rice puffs, micro greens, truffle sriracha aioli

third

Kikusui Taru Sake 3oz OR Kuradashi Gensu Shochu 1.5oz

Sashimi Assortment Premium Selection \$15

Grilled Colorado Rack of Lamb with ratatouille, eggplant dengaku fingerling potato, spicy yuzu kosho béarnaise

Miso Marinade Alaskan Black Cod with broccolini, oyster mushroom, ginger tomato sauce

Grilled Black Angus Ribeye Steak with yuzu béarnaise, truffle au jus, fingerling potato confit, French beans

dessert

Green Tea

maccha white chocolate brownie, chocolate azuki bean jelly, mitarashi mochi dango skewer

