



RESTAURANT WEEK

DINNER MENU \$55

first

SALMON CRUDO*

SALMON, FRESH CILANTRO LIME DRESSING, GARLIC, EDIBLE FLOWERS | GF

THE JAPONAIS MAKI ROLL *

SALMON, AVOCADO, TEMPURA SCALLION, CRUNCHY RED ONION, SPICY MAYO

KAKUNI

BRAISED PORK BELLY, KARASHI, SCALLION SLAW

SASHIMI TRIO *

TUNA, HAMACHI, SALMON

second

MISO COD

BROWN BUTTER BROCCOLINI, GINGER, NORI, SAKE MISO

NOUILLES JAPONAIS

EGG NOODLE, GARLIC, MISO BUTTER, SHIITAKE, FROMAGE PARMESAN

(CHOICE OF SAUTÉED SHRIMP, FRIED CHICKEN, FRIED TOFU)

MOULES AU SAKE

STEAMED MUSSELS, MISO, YUZU-BUTTER, SAUCE AU SAKE, FURIKAKE FRIES

SASHIMI DONBURI*

SALMON, HAMACHI, TUNA, RICE, SEAWEED, FURIKAKE | GF

dessert

MOUSSE AU CHOCOLAT |

MISO SAKE CARAMEL, RASPBERRIES,
MATCHA WHIPPED CREAM

GINGER CRÈME BRULÉE |

MIXED BERRIES

GF | GLUTEN FREE V | VEGAN

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.