

PRIX-FIXE EXPERIENCE

\$45 PER PERSON

SAKE FLIGHT \$35

Three Seasonal Sake Selection

WHISKEY FLIGHT \$39

Three Japanese Whiskey Selection

SOTO
JUNMAI \$60

LAROCHE LA CHEVALIERE
Chardonnay, Languedoc France \$50

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Pinot Noir, Languedoc France \$50

LOVO MILLESIMATO DOC
Prosecco, Veneto Italy \$50

CHOOSE ONE APPETIZER:

HAMACHI JALAPEÑO*

Daikon Radish, Shiso, Yuzu Kosho Ponzu

CAESER SALAD*

Baby Gem Lettuce, Wasabi Parmesan Dressing,
Anchovy Furikake, Parmesan Cheese

SPICY TUNA CRISPY RICE*

Spicy Mayo, Crisp Rice, Scallions

CHOOSE ONE ENTREE:

CARAMALIZED MISO PORK BELLY

Kabocha Puree, Broccolini
Toasted Panko, Micro Shiso

VEGAN JAPANESE CURRY

Rice, Broccolini, Carrots, Crispy Sweet Potato
Add Chicken Katsu \$6 or Tofu \$5

GRILLED SALMON

Sweet Onions, Ponzu, Spicy Aioli, Masago

GREEN CIRCLE CHICKEN

Grilled Chicken Breast, Wilted Spinach
Crispy Onions, Shoyu Koji Glaze

MISHIMA HANGER STEAK +\$15

Sweet Onions, Plum Teriyaki
Butter Braised Eringi Mushrooms

MISO BLACK COD +\$15

Ponzu, Grated Daikon

SASHIMI AND NIGIRI PLATTER +\$20

8 Piece Sashimi, 4 Piece Nigiri
Tuna, Salmon, Hamachi, Toro

CHOOSE ONE SIDE:

TERIYAKI BRUSSELS SPROUTS

GRILLED BROCCOLINI

VEGETABLE TEMPURA

CHOOSE ONE DESSERT:

BASQUE STYLE CHEESECAKE

Soft Center Vanilla Cheesecake
Fresh Berries

ICE CREAM MOCHI

Seasonal Flavors
Vegan Options Available

Drink specials available only with Summer Course Menu
May Not Be Combine With Any Other Offers

*Consuming Raw Or Undercooked Meat, Poultry, Seafood, Eggs May Increase Your Risk Of Foodborne Illness
18% Service Charge will be added to your check. For groups 8 and more guests 20% will be added to your check.

