

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 FR \$50

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Pinot Noir, Languedoc FR \$50

LOVO MILLESIMATO DOC
Prosecco, Veneto IT \$50

CHOOSE ONE APPETIZER:

HAMACHI YUZU*
Wasabi Yuzu, Mirin Furikake
Sesame Seeds, Scallions

CAESAR 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

SALMON CHAN CHAN YAKI
Carmelized Yuzu Onions, Shimeji &
Shiitake Mushrooms, Yuzu Miso Butter

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

STEAMED RICE

CHOOSE ONE DESSERT:

BASQUE STYLE CHEESECAKE
Soft Center Vanilla Cheesecake
Fresh Berries

ICE CREAM MOCHI
Seasonal Flavors
Vegan Options Available

YUZU ZABAGLIONE
Mascarpone - Yuzu Juice Custard

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.

