

AZIE IN MEDIA

Restaurant Week 2016

\$35- 1 app/ 1 entrée --- \$45- 2 apps/ 1 entrée --- \$55 – 2 apps/ 2 entrées

Appetizers

1. Braised Short Rib

With cheese and garlic mashed potatoes and crispy Brussels sprouts

2. Sashimi Cucumber Roll

Fish of the day, served with a yogurt miso sauce

3. Tempura Fondue

Shrimp, chicken, broccoli, and onion with a blue cheese sauce

4. Miso vegetable and tofu lettuce cups (VEGAN)

Wok sautéed tofu and vegetables with crisp lettuce, pickled ginger and sriracha sauce

Entrée

1. Grilled White Tuna

With a brown butter sauce and yucca potatoes

2. Chef Takeshima's Roll

Shiitake, unagi, masago, and spicy Dynamite Sauce

3. Coconut Curry Pulled Pork

10 hour 10 spice braised pork served with Chinese steamed buns

4. Korean Vegetable Tacos (VEGETARIAN or VEGAN)

Garlic sesame marinated vegetables and yam mashed potatoes

Dessert

1. Peach Cobbler with vanilla ice cream

2. Yuzu watermelon Sorbet