

**AZIE IN MEDIA**  
**RESTAURANT WEEK APRIL, 2021 \$35 MENU**

**COURSE 1**

**THAI COCONUT SOUP**

THAI COCONUT MILK SOUP WITH SHRIMP AND TOMATOES

OR

**OCTOPUS SALAD**

ARUGULA, CUCUMBER, TOMATO, AND FRENCH ONION DRESSING

**COURSE 2**

**HARU ROLL**

INSIDE- YELLOWTAIL, PONZU MARINATED CUCUMBER, AND JALAPEÑO.  
TOPPED WITH SEARED YELLOWTAIL, 6 PIECES

OR

**JUMBO SHRIMP SALAD**

2 JUMBO SHRIMP TOSSED IN A GOCHUJANG AIOLI, SERVED OVER A MANGO  
ARUGULA SALAD

**COURSE 3**

**BRAISED SHORT RIB**

4OZ OF BRAISED SHORT RIBS WITH MASHED POTATOES AND ASPARAGUS

OR

**SEA BASS**

4OZ OF MISO MARINATED SEA BASS WITH SAUTEED MUSHROOMS AND SPINACH

**DESSERT- CHOICE OF MANGO OR GREEN TEA CRÊPE CAKE**