

RESTAURANT WEEK



FIRST COURSE

Served with our House Salad

Choose one:

Clam Chowder

New England style, clams, bacon, celery, leeks, onion

Miso Soup

silken tofu, honey mushrooms, seaweed, scallions

SECOND COURSE

Choose one:

Salmon Tataki

seared sashimi, togarashi powder, ponzu sauce, micro greens

Yellowtail Carpaccio

seared sashimi with hot oil, ginger, garlic, scallion, cilantro, citrus ponzu

THIRD COURSE

Choose one:

Crispy Duck

baby bok choy, anise, shiitake mushroom, tamarind, plum sauce

Short Rib

mushroom sauce, garlic truffle mashed potato, asparagus

DESSERT

Choose one:

Tiramisu or Creme Brulee

