PRIX FIXE MENU

ALL MENU ITEMS SERVED FAMILY STYLE.

$125/PERSON

APPETIZERS

EDAMAME
Steamed soy beans w/sea salt
WAKAME
Seaweed w/sesame dressing
KALE SALAD
Avocado, quinoa, cucumber, carrot, cilantro & yuzu miso dressing
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BONSAI TREE
Crabstick, avocado, radish sprouts and masago wrapped in cucumber
FLUKE USUZUKURI
Thinly sliced fluke w/ spicy radish, scallions and ponzu
UNA KYU
Fresh water eel wrapped in cucumber
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LAMB CHOPS
Butternut squash puree & aka miso sauce
CRISPY RICE
Spicy tuna, avocado and eel sauce
WILD MUSHROOM ROAST
W/ sea salt and herbs

ENTRÉE

ATLANTIC SALMON
Grilled salmon fillet w/ sauteed bean sprouts, watercress & teriyaki sauce
FRIED CHICKEN
w/ wasabi honey dipping sauce
VEGETABLE FRIED RICE
Carrot, wild mushroom, bean sprouts, ginger, cilantro, scallion, fried poached egg & chili usukuchi

$165/PERSON

APPETIZERS

HOUSE SALAD
Boston and iceberg lettuce, watercress, avocado, carrots, scallions & carrot ginger dressing
KALE SALAD
Shredded kale, avocado, quinoa, cucumber, carrot, cilantro & yuzu miso dressing
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KANPACHI USUZUKURI
Thinly sliced amberjack w/ yuzu pepper & yuzu ponzu
HAMACHI TATAKI
Yellowtail tartare w/ quail egg, shiso, scallions & aged tamari soy sauce
UNA KYU
Freshwater eel wrapped in cucumber
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GRILLED LAMB CHOPS
Butternut squash puree with aka miso sauce
GINDARA SAIKYOYAKI
Broiled miso marinated black cod
IKA SHOGA
Sauteed squid with ginger, garlic & cilantro
POPCORN SHRIMP TEMPURA
W/ wasabi mayo
WILD MUSHROOM ROAST
W/ sea salt & herbs

ENTRÉE

BLUE RIBBON PLATTER
Chef's choice sushi, sashimi w/
Blue Ribbon roll (half lobster & black caviar)
Dragon roll (eel,radish sprouts & topped with avocado)
Sakana San Shu roll (yellowtail, tuna & salmon)