

RESTAURANT WEEK LUNCH MENU

\$30 per person | 3-course menu

APPETIZER

choice of:

ARANCINI

Wild mushroom arancini, Provola, black truffle roasted garlic aioli | v

BRUSCHETTA Heirloom Tomatoes, Smoked Burrata, Basil on Sourdough | v

CALAMARI

Fried calamari, parsley, lemon & aioli

MAIN COURSE

choice of:

CHICKEN KARAAGE

Crispy chicken karaage, yuzu mayonnaise

TAN TAN RAMEN

Mushroom, bok choy, noodles, seaweed and sesame broth, vegan XO & homemade crispy chili oil | vg

MAKI SELECTION

Spicy tuna roll | salmon & scallop roll | cucumber roll

DESSERT

PANA COTTA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those who are pregnant, young children, older adults, or individuals with compromised immune systems. Please inform your server of any allergies or dietary restrictions. A 20% Gratuity will be added to all parties of 6 or more.