

PERRY'S

First Course (choose one)

GF Miso Grilled Lotus Root & Avocado

House cured salmon caviar, turmeric aioli

Ebi Fry Caesar Salad

Panko fried jumbo shrimp, shiokoji caesar dressing

Tuna with Black Tobiko & Salmon w/ Ikura

Gochujang, spicy salmon

Shellfish Salad

Octopus, squid, kanikama, shrimp, yuzu kosho dressing

Second Course (choose one)

Yasai Combo

Chef's assortment of vegetarian nigiri and rolls

Sashimi Poke Bowl

Assortment of chef's choice of marinated sashimi over a bed of sushi rice

Sushi and Sashimi Omakase

7pcs chef's choice sashimi, 4pcs chef's choice nigiri, shrimp tempura roll with tobiko

GF Trout en Papillote

Miso romesco, roasted beets, shiokoji pomme puree, ponzu greens

Wagyu Curry Rice

Seasonal root vegetable, Japanese-style curry, koshihikari rice

Third Course (choose one)

Warm Miso Chocolate Cookie w/ Vanilla Ice Cream

Vanilla Fruit Tart

Matcha Tiramisu

GF Red Bean Whip Monaka

\$55 + tax & 20% service charge -- Optional \$30 Bottled Wine/Sake Pairing available

MENU SUBJECT TO CHANGE, ENTIRE TABLE MUST PARTICIPATE

A 20% service charge will be added to your check. 100% is distributed to our front of the house team members in wages.

This fee is not a tip. Tips are not expected, but always appreciated.

Consumption of raw or undercooked meat, poultry, seafood or egg may increase your risk of food borne illnesses.