

PERRY'S

—/ Summer Restaurant Week /—
\$55/pp++ | August 24th-30th, 2026

First Course

✦ pick one ✦

Seafood Sunomono

octopus, squid, Botanebi, Yuzu rice vinegar, cucumber, seaweed

Fried Oyster Wafu Caesar Salad

Shiokoji caesar dressing, Togarashi,
parmesan, panko fried Japanese oysters

Tuna Duo

sesame crusted tuna, marinated tuna, Ikura

GF Miso Romesco Cabbage Steak

Gochujang hot honey, Tamari butter peanuts,
crispy garlic quinoa, Shiikuwasa ponzu greens

Second Course

✦ pick one ✦

Chef's Sushi Selection

- 5 pc chef's choice sashimi • 3 pc chef's choice nigiri
- 6 pc shrimp tempura maki or gf salmon avocado maki

GF Taco Rice Bowl

curry spiced ground Wagyu, shredded lettuce & cheese,
tomato onion salsa, hot sauce, Koshihikari rice

Chicken Schnitzel with Shiikuwasa Beurre Blanc

Dashi-brined chicken breast, Yuzu kosho aioli,
fermented mustard beurre blanc, Ponzu salad

Third Course

✦ pick one ✦

Okinawa Black Sugar & Decaf Coffee Gelato

Warm Miso White Chocolate Cookie with Vanilla Ice Cream

Amazake Bread Pudding

Passion Fruit & Mango Panna Cotta

Entire table must participate. Menu subject to change. No substitutions, please.

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. We are proud to offer a variety of gluten-free dishes, but our kitchen is not allergen-free. We cannot guarantee no cross-contact of gluten, soy, and other allergens. Consumption of raw or undercooked meat, poultry, seafood or egg may increase your risk of food borne illnesses.
