

SUMMER 2026 RESTAURANT WEEK

\$65 MENU

STARTER: *choose one*

TUNA TATAKI SALAD

peppered & seared bluefin tuna,
mixed greens, red onion, tomato,
cucumber, vinegar dressing

SHRIMP & PORK SHUMAI

steamed dumplings in a
wonton wrapper topped
with tobiko

SUSHI SPECIALS

O'O TORO

choice of 2 pieces of sashimi or nigiri, topped with caviar

SUSHI

6 pc maki + 7 pc nigiri

choose

SASHIMI

10 pc sashimi

DESSERT

MOCHI: an assortment of flavors

\$45 MENU

ZENSAI

CUCUMBER SUNOMO

pickled cuke, ginger, sesame

MISO SOUP

kombu dash, tofu, wakame

SUSHI SPECIALS: *choose one*

SUSHI

6 pc maki + 7 pc nigiri

SASHIMI

10 pc sashimi

DESSERT

CHOCOLATE MOUSSE

chocolate, crème diplomat, orange liqueur, black pepper

COCKTAIL & WINE PAIRING: \$25

KOCHI MARTINI

Titos, Joto Yuzu Sake : A Saketini

YOUR CHOICE OF GLASS: *choose wine or sake*

SAUVIGNON BLANC, ESCARPMENT, NZ

white peach, passionfruit

JUNMAI GINJO, MASUMI SHIRO, NAGANO JP

light clean and dry, ample umami

COPY OVER!

TWO MENUS PER
ONE SHEET

