



巨人

WINTER RESTAURANT WEEK

\$65 PER PERSON

COURSE 1

TUNA TARTARE*

seared tuna | avocado | tomato salsa | garlic ponzu | served with wasabi nori chips

OR

KYOJIN HOUSE MADE GYOZA

A5 wagyu | iberico pork | lobster | creamy mustard sauce | garlic ponzu

COURSE 2

CHOOSE 1 SIGNATURE ROLL*

*additional \$5 for spicy toro roll, A5 wagyu roll, or lobster roll |
additional \$20 for lobster volcano roll*

COURSE 3

THE WINNER*

Chef Kannasute's award winning dish

sushi rice | bbq eel | seared foie gras | bluefin tuna | French caviar |
truffle oil | balsamic reduction | eel sauce | pink ginger sauce | black
bamboo salt | red lava salt

OR

SURF & TURF*

lobster claw meat | A5 wagyu | scallions | foie gras black pepper sauce |
caviar | truffles

COURSE 4

SEASONAL DESSERT

* = Raw

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies