



RESTAURANT WEEK | DINNER

\$65

FIRST COURSE

MELON & FETA (V)

seasonal compressed melon · greek feta
mint · hibiscus · yuzu · watermelon radish

WILD MUSHROOM DUXELLES

DIM SUM (V)

shiitake · oyster · hen of the woods
mascarpone sesame oil · shaoxing wine
miso labneh

SECOND COURSE

CHILI CRISP NOODLES (VG)

lo mein noodles · ginger mushroom · chili
crisp green onion · baby bok choy
pickled fresno chili

MISO GLAZED BLACK COD

aged miso · black rice citrus risotto
caramelized bok choy

THIRD COURSE

THE SILK ROAD CACAO

japanese whiskey-infused 88% dark gran
cru chocolate · orange blossom · mandarin
seasonal berry-sumac salsa · saffron
meringue · cardamom

THE "P.B. & J."

pistachio · cream cheese · black sesame
hibiscus-raspberry jelly · kamut · raspberry
sorbet

ORIBU ROLL

shrimp tempura · avocado · king crab spicy
kabayaki sauce · caviar

SCALLOPS DYNAMITE ROLL

snow crab · cucumber · avocado
torched scallops · unagi sauce · scallions

CRAB SPAGHETTINI

lump crab · parsley · aleppo · garlic lemon
zest seafood oil

CHOICE OF KEBAB:

CHICKEN SHISH TAOUK

shallot
sweet peppers

LAMB KOFTA

pomegranate
molasses
cherry tomatoes

THE DESERT ROSE & SAKURA (VG)

vanilla bean mohlabia · sakura blossom
jelly rose water · macerated strawberries
crisp filo · white chocolate-tahini snow

FIRE & ICE

matcha ice cream · kadaifi pastry · yuzu
gel · okinawan kuromitsu · date syrup

No splitting. No substitutions. Individual diners may choose if they want to order from our Restaurant Week menu or our standard menu.