



RESTAURANT WEEK | LUNCH

\$35

FIRST COURSE

KATSU CHICKEN CAESAR

crispy katsu chicken • baby gem • wasabi caesar emulsion • cured yolk • bonito flakes • parmesan crisps

BLISTERED SHISHITO PEPPERS

shishito peppers • creamy tahini capers • smoked fleur de sel

WAGYU BEEF DUMPLINGS

wild mushrooms • sesame oil • shaoxing wine miso labneh • scallions

SPICY SALMON

salmon • sriracha • kimchi • cucumber

SECOND COURSE

CHILI CRISP NOODLES

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

BRANZINO PROVENÇALE

mediterranean branzino tomato • olives capers • fennel slaw

ORIBU BURGER

wagyu beef • brioche bun • mushroom sauteed onions • black garlic aioli • white cheddar • oribu steak sauce

CHOICE OF KEBAB:
CHICKEN SHISH TAOUK
shallot

LAMB KOFTA
pomegranate
molasses
cherry tomatoes

THIRD COURSE

MATCHA & YUZU

matcha sponge • yuzu cremeux • raspberry hibiscus gel • white chocolate

MIDNIGHT CHOCOLATE COOKIE BAR

dark chocolate cocoa cookie • miso caramel kinako dust

GELATO & SORBET

GELATO

organic vanilla bean • chocolate • salted caramel • mochi ice cream

SORBET

mango • raspberry • lemon

THE "P.B.&J."

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

No splitting. No substitutions.

Individual diners may choose if they want to order from our Restaurant Week menu or our standard menu.