

Summer RESTAURANT WEEK

\$65 PER PERSON



Course 1

CHOOSE 1 STARTER

- Baby Octopus Salad
- Seaweed Salad
- Pickled Cucumber Salad
- House Salad
- Scallop Salad
- Shrimp Sonomono Salad*

Option: additional \$5 for Wagyu Bun

Course 2

CHOOSE 1 SIGNATURE ROLL

Additional \$10 for the Pink Phoenix Roll or the A5 Wagyu Roll
Excludes Arekusa Roll, Lobster Roll, & Spicy Toro with Uni

Course 3

NIGIRI (4 pcs) *

tuna, whitefish, yellowtail, and salmon with foie gras

Course 4

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

Course 5

BIRD'S NEST ICE CREAM

raspberry OR salted caramel

Add on a seasonal cocktail for \$15

* = 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**

