

WINTER RESTAURANT WEEK

BRUNCH MENU

\$35 PER PERSON

COURSE 1 choose 1

TUNA TARTARE*

tuna | tomato salsa | avocado | garlic ponzu sauce | served with crispy seaweed chips

CEVICHE*

mixed seafood | tomato salsa | spicy lime sauce | served with crispy seaweed chips

SPICY TAKO OCTOPUS SALAD

cucumber and tomato salsa | yuzu chili | lime sauce | garlic ponzu

BABY OCTOPUS SALAD

chili lime and garlic ponzu sauce | sesame oil | pickled cucumber

SCALLOP SALAD

scallop | tomato salsa | mango salsa | tobiko | garlic ponzu | spicy lime sauce | scallions | sesame seeds

AVOCADO SALAD*

scallions | fish eggs | creamy miso dressing



COURSE 2 choose 1

MINI POKE BOWI *

fresh fish of the day | pickled cucumber || ikura | tobiko | seaweed salad | spicy poke truffle oil dressing

OR

MINI CHIRASHI BOWL*

traditional sushi dinner over Japanese rice

COURSE 3

BIRD'S NEST ICE CREAM

ask your server for today's selection





^{**}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**