



WINTER RESTAURANT WEEK

DINNER MENU

\$65 PER PERSON



COURSE 1

BLUEFIN TUNA TATAKI WITH TRUFFLES*

seared tuna | watermelon daikon | garlic ponzu | truffle wasabi | yuzu oil | black truffles

COURSE 2

CHOOSE 1 SIGNATURE ROLL*

additional \$5 for spicy toro roll, A5 wagyu roll, or lobster 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

COURSE 4

BIRD'S NEST ICE CREAM

ask your server for today's selection



* = 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