First Course
Choice Of
Truffle Avocado Crispy Rice
  Avocado, truffle, tomato, onion, crispy tare
Taiwanese Karaage
  Taiwanese fried chicken, thai basil, japanese thousand island
Salmon Crudo
  Tosazu, cured cucumber, daikon, red vein sorrel, nasturtium, sesame chili oil, scallion

Second Course
Choice Of
Suki Roll
  Shrimp tempura, avocado, spicy tuna, spicy mayo, sweet soy, tenkatsu
Drunken Fried Ramen
  Ramen noodles, celery, carrot, spicy mustard greens, soy, sesame, green onion,
  sriracha add protein: chicken, shrimp, pork belly or veggie
Bulgogi
  Korean style marinated prime beef, carrots, onions, sesame seeds, scallions

Third Course
Choice Of
Dark Chocolate Mousse
  Dark chocolate mousse, tart shell, passionfruit coulis, maldon salt, crisped chocolate
  covered rice
Mochi Ice Cream
  Assorted flavors

$39 prix fixe | per person
Choose one per person, per course

Add-On Wine, Beer and Cocktail options available with anything we offer on our drink list. This can be found on our website under dinner menus – drinks.

Suggested Add-On Cocktail:
Stoli Espresso Martini $12
Espresso infused stolichnaya vodka, coffee liqueur, fresh brewed espresso,
bailey’s irish cream, cream, espresso beans

Available for Dine-In and Carry-Out, Sunday-Thursday Only | Dinner only