

SUMMER RESTAURANT WEEK 2009 LUNCH

July 12 – July 31

Amuse Bouche

SLICED DUCK simmered and chilled

Choice of Appetizer

SHRIMP AND ASPARAGUS mixed with creamy *wasabi* sauce

or

BARBECUED SIRLOIN STEAK BITES, ginger sauce

or

SPICY CHICKEN WRAPP

or

TOFU SALAD, medley of greens

Choice of Entree

TEMPURA, shrimp & vegetable quick-fried in our ultra light batter

or

SUSHI, assortment of chef's choice

or

YAKINIKU-JU, sliced barbecued beef on the rice

or

TEMPURA, deep-fried shrimp in hot soup with **SOBA**, buckwheat noodle or

UDON, wheat noodle

or

TORORO, grated white yam in hot soup with **SOBA**, buckwheat noodle or

UDON, wheat noodle

Dessert

FLAN OF TOFU with fruits purees

or

ICE CREAM

\$24.07

SUMMER RESTAURANT WEEK 2009 DINNER

July 12 – July 31

Amuse Bouche

DEEP-FRIED EGGPLANT marinated in spicy *dashi*

Choice of Appetizer

FRESH TOMATO SALAD

or

YELLOWTAIL AND ORANGE CARPACCIO, *miso* sauce

or

SPICY SALMON WRAPP

WAN-SOBA, cold buckwheat noodle in *dashi* with chicken *tempura*

Choice of Entrée

TEMPURA, shrimp and vegetable quick-fried in our ultra light batter

or

STEAK ISHIYAKI, sirloin grilled at your table on a super-hot stone

or

SUSHI, assortment of chef's choice

or

SIMMERED BLACK COD FILLET

Dessert

FLAN OF TOFU with fruits purees

or

ICE CREAM

or

FRUITS JELLY

\$35.00