

RESTAURANT WEEK
PRE-FIXE LUNCH MENU
\$24.07

SHARED APPETIZER COURSE

Please choose one

Mixed Green Salad

mesclun greens served with cherry tomatoes and cucumbers, in a mustard seed-honey dressing

Lobster Spring Rolls

2 lobster spring rolls with mango relish and blood orange vinaigrette

Wagyu Carpaccio

thinly sliced Wagyu beef with yuzu and dark soy ginger sauce

Crab Cake

pan seared lump crab cake with soy mustard sauce

4 pcs Sashimi

chefs selection of sashimi of the day

SHARED ENTRÉE COURSE

Please choose one

Japonais Burger

togarashi spiced burger with truffle mayo and brie cheese
(served with sweet potato pommes frites)

Japonais Fried Rice

choice of chicken or shitake mushroom

Chestnut Chicken

chestnut encrusted chicken breast with shitake rice in a ginger lemon sauce

DESSERT COURSE

Please choose one

Kabocha Cheesecake

japanese pumpkin cheesecake served with five-spiced pineapple mousse and an almond cookie crust

FEATURED WINE \$8

choice of red or white wine of the day

Please note that beverages, tax, and a 20% service charge will be added to all checks

RESTAURANT WEEK
PRE-FIXE DINNER MENU
\$35.00

SHARED APPETIZER COURSE

Please choose one

Mixed Green Salad

mesclun greens served with cherry tomatoes and cucumbers, in a mustard seed-honey dressing

Lobster Spring Rolls

2 lobster spring rolls with mango relish and blood orange vinaigrette

Wagyu Carpaccio

thinly sliced Wagyu beef with yuzu and dark soy ginger sauce

Crab Cake

pan seared lump crab cake with soy mustard sauce

4 pcs Sashimi

chefs selection of sashimi of the day

SHARED ENTRÉE COURSE

Please choose one

Salmon Japonais

nori encrusted atlantic salmon with horseradish, oyster & leek stew, and curry oil

Japanese Ribs

1/4 rack, hickory-smoked in a red miso barbeque sauce, served with truffled soy bean salad

Chestnut Chicken

chestnut encrusted chicken breast with shitake rice in a ginger lemon sauce

DESSERT COURSE

Please choose one

Kabocha Cheesecake

japanese pumpkin cheesecake served with five-spiced pineapple mousse and an almond cookie crust

FEATURED WINE \$8

choice of red or white wine of the day

Please note that beverages, tax, and a 20% service charge will be added to all checks