

\$55 DINNER GROUP MENU

1st

PREMIUM OSHI SUSHI

Our signature Salmon Oshi sushi, enhanced with premium toppings and garnishes, artfully plated with organic petite greens, green pea-shiso and red cabbage purees

Hokkaido Hotate and Botan Ebi

Mentaiko aioli, seasonal microgreens

Albacore Tuna and Otoro

Tobiko oroshi ponzu, yuzu zest

Japanese Wagyu and Hickory Smoked Bacon

Wasabi negi relish, kiku flower

3rd

ENTRÉE

choice of one

Saikyo Miso Baked King Salmon & Crispy Tiger Prawn Dumpling

*Sansai farro salad, spinach coulis,
asian microgreens, pickled baby radish*

Aburi Flat Iron Steak

*AAA sterling silver, smoked paprika steak rub,
roasted market vegetables, soy-balsamic reduction, spiced herb butter wasabi chimichurri*

4th

DESSERT

Green Tea Opera Cake

raspberry sauce, green tea ice cream



Note: Please advise your server of any food allergies at time of ordering