

Restaurant Week Menu 2021

Carry Out & Delivery Only

1/22-1/30

Dinner A for 1 \$35

Chicken Nabe (Japanese Hot pot) : creamy miso soup

Vegetables : Napa, Shitake mushroom, Tofu, Enoki mushroom, Spinach, Ramen

Sushi

Crunchy shrimp roll 1 roll

Spicy tuna roll 1 roll

Tuna with kalamata olive 2 pieces

Salmon with mango puree 2 pieces

Hawaiian walu with wasabi leaf 2 pieces

Dessert

Green tea tiramisu

Dinner A for 2 \$60

Chicken Nabe (Japanese Hot pot) : creamy miso soup

Vegetables : Napa, Shitake mushroom, Tofu, Enoki mushroom, Spinach, Ramen

Sushi

Crunchy shrimp roll 1 roll

Spicy tuna roll 1 roll

Tuna with kalamata olive 4 pieces

Salmon with mango puree 4 pieces

Hawaiian walu with wasabi leaf 4 pieces

Dessert

Green tea tiramisu

Dinner A for 4 \$130

Chicken Nabe (Japanese Hot pot) : creamy miso soup

Vegetables : Napa, Shitake mushroom, Tofu, Enoki mushroom, Spinach, Ramen

Sushi

Crunchy shrimp roll 1 roll

Spicy tuna roll 1 roll

Salmon with avocado roll 1 roll

Maxican roll (in side out) 1 roll

Tuna with kalamata olive 8 pieces

Salmon with mango puree 8 pieces

Hawaiian walu with wasabi leaf 8 pieces

Dessert

Green tea tiramisu

Dinner B for 1 \$55

Seafood Nabe (Japanese Hot pot) : creamy miso soup

Vegetables : Napa, Shitake mushroom, Tofu, Enoki mushroom, Spinach, Ramen

Seafood : Shrimp, Salmon, Scallop, Yellowtail

Sushi

Crunchy shrimp roll 1 roll

Spicy tuna roll 1 roll

Tuna with kalamata olive 2 pieces

Salmon with mango puree 2 pieces

Hawaiian walu with wasabi leaf 2 pieces

Dessert

Green tea tiramisu

Dinner B for 2 \$100

Seafood Nabe (Japanese Hot pot) : creamy miso soup

Vegetables : Napa, Shitake mushroom, Tofu, Enoki mushroom, Spinach, Ramen

Seafood : Shrimp, Salmon, Scallop, Yellowtail

Sushi

Crunchy shrimp roll 1 roll

Spicy tuna roll 1 roll

Tuna with kalamata olive 4 pieces

Salmon with mango puree 4 pieces

Hawaiian walu with wasabi leaf 4 pieces

Dessert

Green tea tiramisu

Dinner B for 4 \$210

Seafood Nabe (Japanese Hot pot) : creamy miso soup

Vegetables : Napa, Shitake mushroom, Tofu, Enoki mushroom, Spinach, Ramen

Seafood : Shrimp, Salmon, Scallop, Yellowtail

Sushi

Crunchy shrimp roll 1 roll

Spicy tuna roll 1 roll

Salmon with avocado roll 1 roll

Maxican roll (in side out) 1 roll

Tuna with kalamata olive 8 pieces

Salmon with mango puree 8 pieces

Hawaiian walu with wasabi leaf 8 pieces

Dessert

Green tea tiramisu

Sake special

Dassai 45 (Junmai daiginjo) 24 oz \$60

Hakkaisan (Honjozo) 24 oz \$55

Oze no yukidoke (Junmai, extra dry) 24 oz \$55

Kaguyahime (Junmai) 17 oz \$30

Yuki honoka (private label) 10 oz \$20

Dassai nigori (Junmai daiginjo) 10 oz \$25