

スペシャル

## Restaurant Week 2019

## SAKE FLIGHT

momokawa junmai ginjo  
red snapper ginjo  
shochiku bai nigori

30

## JAPANESE WHISKY FLIGHT

nikka coffey malt  
nikka from the barrel  
ohishi tokubetsu reserve

60

## FIRST COURSE

## KUNG PAO CAULIFLOWER

chives, peanuts, sichuan peppercorns

or

## SALMON HARASU

alaskan salmon belly, green onion, lemon, smoked soy sauce,  
kizami wasabi, pickled cucumbers

## OPTIONAL COURSE

## SWEET WATERMELON SALAD

fresh mint, hawaiian black lava salt, pink peppercorn, hill  
country baby blue crumbles, white balsamic

## SECOND COURSE

## CRISPY SKIN GULF SNAPPER

stir fried sugar snap peas, baby carrots, vanilla dressed pea  
tendrils, honey citrus beurre blanc

or

## SLOW BRAISED BEEF SHORT RIBS

cinnamon, star anise, lemongrass, butter poached  
potatoes, root vegetables, jus

or

## CHEF PAUL'S SUSHI SAMPLER

assorted sashimi &amp; nigiri, four pieces each

VEGETARIAN OPTION AVAILABLE UPON REQUEST

## THIRD COURSE

## JAPANESE MATCHA COOKIES

&amp;

## DULCE DE LECHE ICE CREAM