



\$95 MENU

FIRST COURSE

YELLOWTAIL SASHIMI WITH JALAPENO

cilantro | yuzu soy

served with a

FIELD GREEN SALAD

OR

NEW STYLE SALMON SASHIMI

garlic | ginger | chives | sesame seeds | yuzu soy

served with a

CUCUMBER SUNOMONO SALAD

SECOND COURSE

{Each option accompanied with a cup of Miso Soup}

BROILED BLACK COD FILET

sweet miso

OR

GRILLED FREE RANGE CHICKEN

seasonal vegetables | spicy or light garlic sauce

THIRD COURSE

CHOCOLATE BENTO BOX

green tea ice cream | berries

OR

BANANA TOBANYAKI

banana | miso caramel | cookie crumble