



## arizona chef's week

\$55 per person

*Full table participation is not required. Items are subject to availability and may be substituted.*

### first course

YOUR CHOICE OF:

oysters ‡  
half dozen petit barachois  
prickly pear, sea salt, thai chili

wagyu beef tartare ‡  
cured egg, tapioca chip, wasabi

### second course

YOUR CHOICE OF:

chef's toyosu selection ‡  
three chef's choice nigiri

bluefin crudo ‡  
carrot, habanero, rhubarb

### third course

YOUR CHOICE OF:

hamachi collar  
nopales tom kha, grilled nopales relish, summer squash

wagyu short rib  
lemon curd, maitake



‡

Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.