

ARIZONA CHEF'S WEEK TASTING MENU

Gilbert

— \$66 —

Course 1

Hirame Ceviche

halibut / dai dai citrus / shiso oil / crisp rice paper

or

Hamachi Peach Crudo

peach amazu / pickled daikon
/ smoked tomato oil / red pepper

Course 2

Pork Belly Roll

cucumber / yuzu cabbage crudité / ume soy

or

Spicy Scallop Futomaki

hokkaido scallop / benishoga / chili crisp
/ takuan / wasabi mayo

Upgrade \$15

chef's selection nigiri + kiwami temaki

Course 3

Ocean Trout Mi-Cuit

okinawa potato croquette / citrus cream
/ fried capers / crispy salmon skin

or

Ochazuke

Choice of protein: Wagyu +\$22, Grilled Saba, or
Hokkaido Scallop

Course 4

Dessert - Yuzu Lychee Sorbet

vanilla whisky hojicha granita / seasonal stone fruit

*The item contains raw food. Consumption of raw food may increase your risk for food borne illness, especially if you have a medical condition.