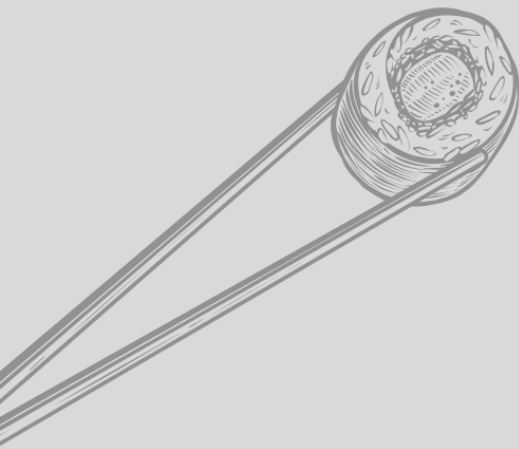




CHEF WEEK

MENU

APPETIZERS

HAMACHI CRUDO

FRESH HAMACHI SERVED WITH SHISO, PEACH VINAIGRETTE, AND CRISPY WONTON.

PORK BELLY BAO BUNS

STEAMED BAO BUNS FILLED WITH TENDER PORK BELLY, ASIAN SLAW, AND SPICY AIOLI.

CHEFS CHOICE OF SUSHI ROLL

A HANDCRAFTED SUSHI ROLL SELECTED BY THE CHEF.

ENTRÉES

MARINATED GRILLED SALMON

GRILLED SALMON SERVED WITH FURIKAKE-SEASONED WHITE RICE AND GINGER-GLAZED CHINESE LONG BEANS.

SEARED SCALLOPS

PERFECTLY SEARED SCALLOPS ACCOMPANIED BY CHILLED SWEET SOY SOBA NOODLES.

GRILLED RIBEYE

GRILLED RIBEYE STEAK SERVED WITH FRIED RICE AND BOK CHOY.

DESSERT

BLACK SESAME CRÈME BRÛLÉE

CLASSIC CRÈME BRÛLÉE INFUSED WITH BLACK SESAME AND FINISHED WITH A CARAMELIZED SUGAR CRUST.

