

TONARI RESTAURANT WEEK MENU

AUGUST 18th - 24th

\$55 per person
\$40 wine pairing (*optional*)

COURSE 1

SHRIMP SCAMPI

butter / olive oil / garlic / sake / parsley / aonori / side of grilled bread

or

'SUBWAY' SALAD

napa cabbage / radicchio / shishito pepper / pepperoni / cherry tomato / red onion /
pane fritto / chickpeas / provolone / pepperoncino / shiso / black olives / red wine vinaigrette

Pairing: TBD

COURSE 2

SPICY VODKA RIGATONI

sake-vodka tomato sauce / cream / parmesan / calabrian chili

+ ADD MEATBALLS (3 pcs) for +6.00

or

PASTA ALA NORMA

tomato sauce / fried eggplant / ricotta salata / basil

+ ADD MEATBALLS (3 pcs) for +6.00

Pairing: TBD

COURSE 3

PIZZA ALLA MARINARA

umeboshi tomato sauce / fresh garlic / basil / olive oil / brick cheese / pecorino

+ ADD ANCHOVIES for +4.00

or

SUMMER SQUASH PIZZA

yellow squash / zucchini / mascarpone / parmesan / brick cheese / oregano / lemon

or

PEPPERONI PIZZA

umeboshi tomato sauce / pepperoni / brick cheese / pickled jalapeños

Pairing: TBD

COURSE 4

POACHED SUMMER PEACH

saffron / rose / whipped mascarpone cream / tart shell

or

COCONUT GELATO

Suntory Toki whisky chocolate sauce

Pairing: TBD



A 20% gratuity is added to the check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server about any dietary or allergen concerns.
