



# RESTAURANT WEEK

**WINTER 2026**

JANUARY 20 - 25

\$40 per person (before tax & gratuity)  
\$25 optional beverage pairing

CHOOSE ONE OPTION FROM EACH COURSE

## COURSE 1

### EDAMAME AL AJILLO

sautéed | garlic | extra virgin olive oil | chili

OR

### HIYAYAKKO

chilled silken tofu | bonito | scallions | soy sauce

**PAIRING** Segura Viudas Cava

## COURSE 2

### YAKITORI CHICKEN THIGH SKEWERS

teriyaki sauce | shichimi togarashi

OR

### YASAI SKEWERS

grilled assorted veggies | Japanese plum sauce

**PAIRING** Mio Sparkling Sake

## COURSE 3

### SALMON ONIGIRI

DIY Japanese rice ball with salt-cured salmon

OR

### JAPANESE VEGGIE ONIGIRI

DIY Japanese rice ball with Takana mustard greens, pickled plum, braised kelp

**PAIRING** Ban Ryu Sake

## COURSE 4

### TONJIRU PORK MISO SOUP

pork belly, shiitake, carrots, daikon, gobo, scallions

### JAGAIMO POTATO GURATAN

potato gratin, potoa, milk, cheese, parsley

**PAIRING** Sapporo or Asahi

## COURSE 5

### HOJI AI SUKURIMU

Japanese roasted green tea ice cream | kuromitsu sauce

OR

### TAIYAKI

Japanese fish-shaped waffle shell | sweet red bean filling | whipped cream | raspberry sauce

**PAIRING** Geisha Whisper Cocktail

**A 20% auto-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.