



# RESTAURANT WEEK

WINTER 2026

JANUARY 20 - 25

\$40 per per (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, potato, milk, cheese, parsley

PAIRING Sapporo or Asahi

## COURSE 5

### HOJI AI SUKURĪMU

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.