

Kinme Restaurant Week

LUNCH MENU - \$ 2 0 / P E R S O N

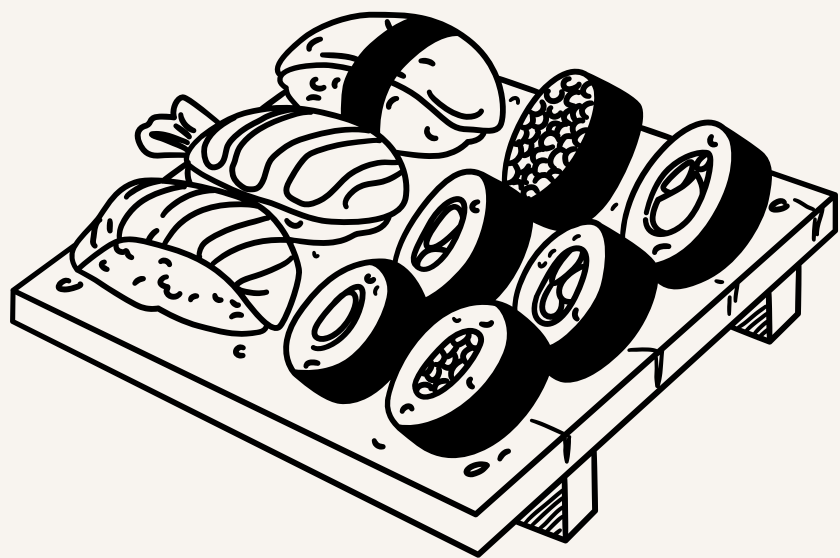
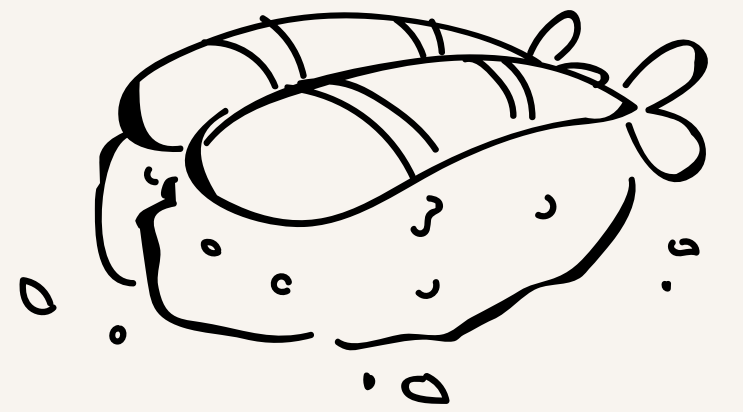
A P P E T I Z E R (C H O I C E O F O N E)

Gyoza

(Choice of vegetable, chicken, or pork)

Kani Salad

Avocado Salad



E N T R E E (C H O I C E O F O N E)

Aladdin

(Yellowtail, avocado, cucumber, crispy shallots finished with yuzu soy and hot oil with cilantro on top)

Black Belt

(Spicy tuna, shrimp tempura, avocado, covered with black tobiko, drizzled with hot chili sauce)

Pink Lady

(Avocado, carrots, cucumber, seaweed salad, mango, kampyo, and radish)

Kinme Fried Rice with Chicken or Shrimp

D E S S E R T (C H O I C E O F O N E)

Mochi Ice Cream

Matcha Ice Cream

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DINNER MENU - \$ 4 5 / PERSON

FIRST COURSE (CHOICE OF ONE)

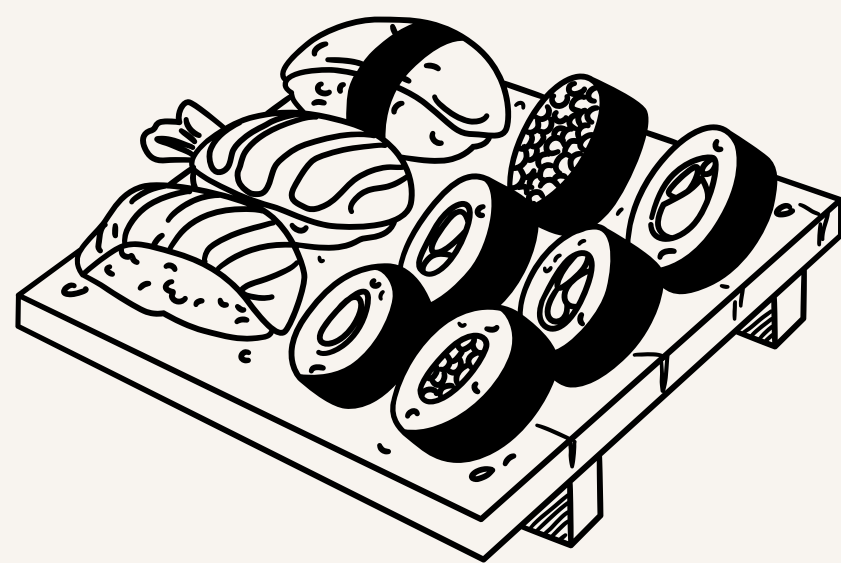
Sashimi Amuse

Hamachi Ponzu

Gyoza

(choice of vegetable, chicken or pork)

Creamy Rock Shrimp



SECOND COURSE (CHOICE OF ONE)

Pink Lady

(Avocado, carrots, cucumber, seaweed salad, mango, kampyo, and radish)

Rainbow

(Crabmeat, cucumber, avocado topped with tuna, salmon, and white fish)

Annie

(Spicy tuna, Asian pear, black peppered tuna, sweet balsamic vinaigrette)

THIRD COURSE (CHOICE OF ONE)

Chicken Katsu

(Lightly fried chicken with thai curry sauce)

Sushi Assortment

Sashimi Assortment

Thai Basil Sauce

(Sauteed chicken or shrimp with seasonal vegetables)

DESSERT (CHOICE OF ONE)

Yuzu Cheesecake

Mochi Assortment

