



◇ EXPERIENCE I ◇ \$55 PER GUEST + Beverage + Tax + Gratuity

FIRST COURSE

CAULIFLOWER LETTUCE WRAPS | GF

Cauliflower Rice, Peanut Sauce, Lime & Cilantro

EDAMAME | GF

Sea Salt & Lime or Spicy

BRAISED SHORT RIB BAO BUN

Sweet Chili Hoisin Sauce, Guacamole, Pineapple Mango Salsa

THIRD COURSE

GLAZED SESAME SALMON

Soy Glazed Ora King Salmon, Heirloom Cauliflower, Carrot
Ginger Puree

GENERAL PAOS CHICKEN

Shishito Peppers and Onions, Baby Corn, Bean Sprouts, Hoisin Reduction, Japanese Sticky Rice, Crispy Wanton

SECOND COURSE

JAPANESE CAESAR SALAD

Romaine, Purple Cabbage, Crispy Wonton, Wasabi Caesar Dressing

VEGETABLE FRIED RICE

Wok Fried Rice, Egg, Ginger, Garlic, Carrot, Scallion

◇ EXPERIENCE II ◇ \$65 PER GUEST + Beverage + Tax + Gratuity

FIRST COURSE

CHARRED OCTOPUS

Char Grilled Octopus, Grapefruit, Cilantro, Red Onion,
Citrus Vinaigrette

EDAMAME | GF

Sea Salt & Lime or Spicy

HOUSEMADE CRAB RANGOON

Orange Chili Gastrique

BEEF DUMPLINGS

House-made 4 Hour Braised, Chili Garlic Ponzu Sauce

THIRD COURSE

GLAZED SESAME SALMON

Soy Glazed Ora King Salmon, Heirloom Cauliflower, Carrot
Ginger Puree

WAGYU BEEF SLIDERS

Teriyaki Caramelized Onions, Fontina Cheese, Compound
Sesame Garlic Butter, Pao Sauce, Fries

SECOND COURSE

JAPANESE CAESAR SALAD

Romaine, Purple Cabbage, Crispy Wonton, Wasabi Caesar Dressing

VEGETABLE OR CHICKEN FRIED RICE

Wok Fried Rice, Egg, Ginger, Garlic, Carrot, Scallion

Ask us about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

◇ EXPERIENCE III ◇ \$75 PER GUEST + Beverage + Tax + Gratuity

FIRST COURSE

CREAMY ROCK SHRIMP

Crispy Rock Shrimp, Chili Garlic Sauce

TUNA TACOS

Ahi Tuna, Pico de Gallo, Sambal Aioli

EDAMAME | GF

Sea Salt & Lime Or Spicy

LOBSTER ROLL

Lobster Salad, Capers, Jalapeño, Tobiko

THIRD COURSE

FILET MIGNON

7 oz Filet, Rosemary Fingerling Potatoes, Chive Aioli, Zip Sauce

GLAZED SESAME SALMON

Soy Glazed Ora King Salmon, Heirloom Cauliflower, Carrot Ginger Puree

TRUFFLE FRIES

French Fries Tossed With Truffle, Chive Aioli

SECOND COURSE

JAPANESE CAESAR SALAD

Romaine, Purple Cabbage, Crispy Wonton, Wasabi Caesar Dressing

BLACK TRUFFLE MUSHROOM DUMPLINGS

House-made Dumpling, Shitake, Cremini Mushroom Duxelle, Truffle Ponzu

VEGETABLE OR CHICKEN FRIED RICE

Wok Fried Rice, Egg, Ginger, Garlic, Carrot, Scallion

ORANGE CHICKEN

Pan Fried Vegetables, Sweet Chili Orange, Reduction, Japanese Sticky Rice

◇ EXTRA EXTRA EXPERIENCES ◇ Priced per person (PP), served Family Style.

These items are only available when one of the experiences above are selected.

JAPANESE CAESAR SALAD

Romaine, Purple Cabbage, Crispy Wonton, Wasabi Caesar Dressing

/ \$3 PP

48-HOUR LAMB LOLLIPOP

Mongolian Marinade

/ 11

(Per Piece)

FRIED RICE

Vegetable Fried Rice / \$3 PP Chicken / \$4 PP Shrimp / \$5 PP

CHICKEN LETTUCE WRAPS

Scallions, Water Chestnuts, Hoisin Reduction, Romaine

/ 4

(Per Piece)

TRUFFLE FRIES

French Fries Tossed With Truffle, Chive Aioli

/ \$3 PP

CAULIFLOWER LETTUCE WRAPS

Cauliflower Rice, Peanut Sauce, Lime & Cilantro

/ 3

(Per Piece)

CALAMARI

Blistered Cherry Tomatoes, Yuzu Buerre Blanc

/ \$5 PP

WAGYU SLIDERS

Teriyaki Caramelized Onions, Fontina Cheese, Compound Sesame Garlic Butter, Pao Sauce, Fries

/ 5

(Per Piece)

CREAMY ROCK SHRIMP

Crispy Rock Shrimp, Chili Garlic Sauce

/ \$6 PP

TUNA TACOS

Ahi Tuna, Pico De Gallo, Sambal Aioli, Wonton

/ 5

(Per Piece)

4 OZ FILET MIGNON

Zip Sauce

/ \$19 PP

GENERAL PAO'S CHICKEN

Shishito Peppers & Onions, Baby Corn, Bean Sprouts, Hoisin Reduction, Japanese Sticky Rice, Crispy Wonton

/ \$6 PP

HOUSEMADE CRAB RANGOON

Orange Chili Gastrique

/ 4

(Per Piece)

ORANGE SESAME CHICKEN

Orange Chicken Stir Fry, Peppers, Broccoli, Pea Shoots, Orange Sesame Reduction

/ \$6 PP

Menu Selection Not Limited To Above Options. Additional Items Available Upon Request.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu items may contain or come into contact with food allergens. For more information, please speak with a manager.

Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.