



WINTER RESTAURANT WEEK 2012

LUNCH 24.07

Soup

Classic miso soup with tofu, scallions & sea kelp

Salad

Small mixed green salad with carrot ginger dressing

Bento Style Entrée

(Includes all of the following)

(Sashimi)

Seared salmon with soy sauce infused truffle oil

(Light bites)

Chilled, flash fried eggplant with citron paste miso

Jellyfish & beansprouts in a spicy sweet sauce

(Sushi)

Bluefin Toro

Tazmanian Sea Trout

Spanish mackerel

Yellowtail

(Roll)

One roll of your choice from list

Tuna Roll

Salmon Roll

Yellowtail Scallion Roll

Eel Avocado Roll

Salmon Skin Roll

Spicy Tuna Roll

Spicy Salmon Roll

Spicy Yellowtail Roll

California Roll

Cucumber Roll



SUMMER RESTAURANT WEEK 2012
DINNER 35.00

SOUP

RED MISO SOUP WITH SHIMEJI MUSHROOMS

APPETIZER

FLOUNDER SASHIMI TOPPED WITH CITRON SOY SAUCE JELLY

BENTO STYLE ENTRÉE (INCLUDES ALL OF THE FOLLOWING)

(SASHIMI)

SEARED SALMON WITH SOY SAUCE INFUSED TRUFFLE OIL

(LIGHT BITES)

-BROILED EEL SANDWICHED IN EGGPLANT FRIED IN TEMPURA BATTER

-JELLYFISH AND BEAN SPROUTS IN A SPICY SWEET SAUCE

(SUSHI)

BLUEFIN TORO

RED SNAPPER

TAZMANIAN SEA TROUT

SEA SCALLOP

YELLOWTAIL

(ROLL)- ONE ROLL OF YOUR CHOICE FROM LIST -

TUNA ROLL

SPICY TUNA ROLL

SALMON ROLL

SPICY SALMON ROLL

YELLOWTAIL SCALLION ROLL

SPICY YELLOWTAIL ROLL

EEL AVOCADO ROLL

CALIFORNIA ROLL

SALMON SKIN ROLL

CUCUMBER ROLL

DESSERT

HOMEMADE AGAR GELATIN WITH ICE CREAM AND FRESH FRUITS