

WINTER RESTAURANT WEEK

Menus

OMAKASE "CHEF'S CHOICE" SUSHI EXPERIENCE

ALLOW OUR SUSHI CHEF TO SURPRISE YOU ON A CULINARY JOURNEY THROUGH UNIQUE PREPARATIONS OF OUR HAND PICKED FRESH FISH

FIVE COURSE-\$60

KITCHEN EXPERIENCE

CHOOSE ONE OPTION FROM EACH COURSE

THREE COURSE-\$45

STARTER

BLACKENED CHICKEN SKEWER

GRILLED CHICKEN THIGHS-ROASTED
GARLIC MISO EGG NOODLES

PORK BELLY AND PASSION FRUIT

CRISPY BRAISED BELLY-GRILLED CARROTS-
COCONUT PASSION FRUIT FOAM

ROASTED BRUSSEL SPROUTS

HONEY SRIRACHA-CRISPY SHALLOTS-
SESAME SEEDS

QUINOA AND ARUGULA SALAD

ORANGE CHAMPAGNE VINIAGRETTE-
CUCUMBER-RED PEPPER-TOMATO

MAIN

VEGAN COCONUT CURRY

VEGAN BEEF-MUSHROOM MIX-COCONUT
CURRY SAUCE- SAUTEED VEGETABLES

ORANGE GARLIC CHICKEN

BLACK RICE SAUTE-CARAMELIZED ONIONS-RED PEPPER-
CARROTS-SESAME-GREEN ONIONS

PAN SEARED NEW ZEALAND KING SALMON

CRISPY POTATO WEDGES-PARMESAN-
WASABI BECHAMEL-BRUSSEL SPROUTS

DESSERT

LIZ'S CHOCOLATE LAVA CAKES

POWDERED SUGAR-CARAMEL SAUCE- VANILLA ICE CREAM

VEGAN DESSERT AVAILABLE UPON REQUEST