

*Restaurant Week Summer 2024*

*July 22nd-September 1st*

*\$60*

**1st Course - Starter**

*Toro tartare, ikura, potato purée, shiso flower, roasted nori*

**2nd Course – Choice of One**

**Summer Salad - fresh greens, seasonal summer veggies, dashi dressing**

**Assorted Kushiage - Hokkaido scallop, jidori chicken, kisu, and asparagus**

**Chicken Nanban - japanese style fried chicken with soy glaze,  
tartar sauce, and caviar**

**3rd Course - Choice of One**

**Chef's Chirashi - assorted sashimi over a bed of sushi rice**

**A5 Wagyu Udon - housemade udon noodles served tableside**

**Signature Wagyu Burger – double patty on a brioche bun, fries**

**4th Course**

**housemade milk soft serve**

**(choice of melon, mango, or strawberry sauce)**

THE GALLERY