



# ARIZONA Restaurant Week

MAY 16-25 | 3 COURSES | \$55 PER PERSON

## COURSE ONE

Crispy Fried Eggplant with Jalapeño Honey  
Hamachi Serrano Maki with Wasabi Aioli\*  
Butterfish Tataki with White Asparagus, Yuzu Shallot Dressing\*

## COURSE TWO

CHOICE OF:

Yuzu Miso Marinated Black Cod in Magnolia Leaf  
with Pickled Red Onion  
Prime NY Strip with Truffle Aioli\*  
Korean Spiced Lamb Chops with Cucumber and Smoked  
Eggplant Sauce (2 Cutlets)\*

ALL ENTRÉES SERVED WITH

Fingerling Potatoes with Shiso Chimichurri

## DESSERT

CHOICE OF:

Warm Valrhona Chocolate Cake with Almond Caramel and  
Vanilla Bean Ice Cream  
Green Tea Tart

## OPTIONAL ADD-ONS

3 Kind Sashimi Chef Selection\*

**\$12 PER PERSON (MIN. 2 PEOPLE)**

Beverage Pairing

**\$28 PER PERSON**

*Beverages, tax, and gratuity not included.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*